

# MEETINGS, INCENTIVES, CONFERENCES & EVENTS



Ashdown Park

HOTEL & COUNTRY CLUB



## DAILY BUFFET LUNCH MENUS

Minimum number of 10 people

### MONDAY

#### SALADS

Pequillo Pepper,  
Apricot and Mint Couscous  
Mushroom al Greque  
Tomato, Pine Nut,  
Vinci Olive and Basil  
Mixed Seasonal Leaves

#### HOT FOOD

Chicken and  
Smoked Bacon Pie  
Butternut Squash,  
Lentil and Spinach Gratin  
Sticky Garlic and  
Onion Potatoes  
Salmon Bois Boudran

#### DESSERT

White Chocolate and  
Honeycomb Cheesecake  
Fresh Fruit Salad  
with Lychee

### TUESDAY

#### SALADS

Roasted Onion,  
Butterbean and Pesto  
Celeriac Remoulade  
New Potato, Lemon  
and Parsley  
Mixed Seasonal Leaves

#### HOT FOOD

Lamb Navarin  
Creamed Potatoes  
Braised Root  
Vegetable Casserole  
Cod Mornay,  
Cheddar Glaze

#### DESSERT

Vanilla Crème Brûlée  
with Strawberry Preserve  
Fresh Fruit Salad  
with Lychee

### WEDNESDAY

#### SALADS

Chicken Caesar Salad  
Roquette, Parmesan  
and Red Pesto  
Cucumber, Basil  
and Yoghurt  
Mixed Seasonal Leaves

#### HOT FOOD

Classic Beef Lasagne  
Artichoke, Fennel  
and Spinach Lasagne  
Cajun Spiced Potato Wedges  
with Lime Sour Cream  
Salmon En Croûte

#### DESSERT

Banoffee Pie with  
Dark Chocolate Sauce  
Fresh Fruit Salad  
with Lychee

### THURSDAY

#### SALADS

Prawn, Coriander,  
Aioli and Pasta  
Apple and Red  
Onion Coleslaw  
Green Bean, Avocado and  
Mint with Mustard Dressing  
Mixed Seasonal Leaves

#### HOT FOOD

Cottage Pie  
Parsnip, Sweet Potato and  
Blue Cheese Crumble  
Pickled Red Cabbage  
Smoked Mackerel and  
Horseradish Fish Cakes

#### DESSERT

Eton Mess  
Fresh Fruit Salad  
with Lychee

### FRIDAY

#### SALADS

Potato, Bacon  
and Goats Cheese  
Green Tea Couscous,  
Sultanas and Mint  
Waldorf Pasta Salad  
Mixed Seasonal Leaves

#### HOT FOOD

Smoked Haddock  
and Leek Pie  
Pork and Leek Sausages  
and Chive Mash Potato  
Sweet and Sour Stir Fry  
with Egg Noodles

#### DESSERT

Lemon Posset, Short Bread  
Crumble, Raspberry Compote  
Fresh Fruit Salad  
with Lychee

### SATURDAY

#### SALADS

Lime Marinated  
Seafood Pasta  
Spiced Three Bean with  
Crème Fraîche  
Potato, Mozzarella,  
Basil and Olive  
Mixed Seasonal Leaves

#### HOT FOOD

Braised Beef and  
Sussex Ale Pie  
Beer Battered Cod,  
Chips and Mushy Peas  
Dauphinoise Potato  
Baby Spinach, Blue Cheese  
and Shallot Gnocchi

#### DESSERT

Apple Tart  
with Vanilla Chantilly  
Fresh Fruit Salad  
with Lychee

### SUNDAY

#### SALADS

Celeriac Remoulade  
Caesar Salad  
Cucumber, Mint,  
Dill and Yoghurt  
Mixed Seasonal Leaves

#### HOT FOOD

Supreme of Chicken  
and Shallot Jus  
Salmon Skewered  
Maple and Sesame Seeds  
Caramelised Root Vegetables

#### DESSERT

Lemon and  
Raspberry Tart  
Fresh Fruit Salad  
with Lychee

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## LUNCH MENU SELECTOR

Available to delegates on inclusive rates (two courses)

### STARTERS

Pressing of Ham Knuckle,  
Spiced Chutney and Horseradish Brioche

Chicken 'Goujons' Caesar Salad

Smoked Salmon Terrine, Avocado Purée  
Pickled Lemon Oil

Mackerel, Lime and Haddock Fish Cake,  
Sauce Gribiche

#### Vegetarian Alternatives

Roasted Celeriac and Garlic Soup,  
Gruyere Croûtons

Butternut Squash Gnocchi,  
Sage Butter and Parmesan

### MAIN COURSES

Roasted Free Range Supreme of Chicken 'Pie'  
Garlic Mash and Savoy Cabbage

Slow Cooked Duck Leg, Spiced Lentil Jus,  
Fondant Potato, Buttered Fennel

Confit Shoulder of South Downs Lamb  
with Dauphinoise Potatoes, Caramel Shallots,  
French Beans and Wild Mushrooms

Baked Sea Trout, Red Pesto Crust,  
Crushed Provençal Potatoes, Aioli and Pine Nuts

Butter Roasted Plaice, Caramelised Shallot Purée  
Round Chips and Buttered Lettuce  
*(on the bone)*

#### Vegetarian Alternatives

Pumpkin, Red Lentil and Sussex Blue Wellington,  
Baby Spinach, Mushroom and Onion Fricassee

Tomato Risotto Cake, Filo, Feta Goujons, Crispy Basil

### DESSERTS

Dark Chocolate Terrine,  
Peanut Ice Cream, Toffee Glaze

Orange Parfait, Almond and Orange Crumble

Pear Bakewell Tart, Custard Panacotta

White Chocolate Rice Pudding,  
Hot Jam Sauce, Ginger Croûtons

Lemon Crème Brûlée  
with Raspberry Compote and Raspberry Sorbet

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## WORKING LUNCHES

Available to delegates on inclusive rates for a minimum number of 6 people

### MONDAY

Chef's Soup of the Day  
with Freshly Baked Bread

Lamb and Black Pudding  
Sausage Rolls, Mint Pesto

Mature Cheddar  
and Leek Tarts

Selection of Sandwiches

#### DESSERT

Crème Brûlée

Fresh Fruit Salad

### TUESDAY

Chef's Soup of the Day  
with Freshly Baked Bread

Mini Beef Burgers,  
Chips and Smokey Relish

Goats Cheese and Oven  
Dried Tomato En Croûte

Selection of Wraps

#### DESSERT

Jam Doughnuts

Fresh Fruit Salad

### WEDNESDAY

Chef's Soup of the Day  
with Freshly Baked Bread

French Bread Pizzas

Vegetable Dim Sum

Selection of Club  
Sandwiches and Chips

#### DESSERT

Chocolate Éclairs

Fresh Fruit Salad

### THURSDAY

Chef's Soup of the Day  
with Freshly Baked Bread

Steak and Onion Panini  
with Roquette

Skewered Provençal  
Vegetables, Lime Hummus

Selection of Sandwiches

#### DESSERT

Apple Turnovers  
and Cream

Fresh Fruit Salad

### FRIDAY

Chef's Soup of the Day  
with Freshly Baked Bread

Sole Goujons and Chips  
with Tartar Sauce

Blue Cheese and Fig Tart,  
Onion Chutney

Selection of Wraps

#### DESSERT

Lemon and Raspberry  
Posset

Fresh Fruit Salad

### SATURDAY

Chef's Soup of the Day  
with Freshly Baked Bread

Braised Beef Stew  
and Parsley Dumplings

Tortillas with Guacamole,  
Sour Cream Tomato Relish  
and Vegetarian Con Carne

Selection of Sandwiches

#### DESSERT

Chocolate and Coffee  
Brownie with Vanilla  
Chantilly

Fresh Fruit Salad

### SUNDAY

Chef's Soup of the Day  
with Freshly Baked Bread

Smoked Haddock  
and Brie Tarts

Mini Burgers,  
Smoky Relish and Chips

Selection of Sandwiches

#### DESSERT

Bakewell Slice  
with Almond Chantilly

Fresh Fruit Salad

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★★★★

## BANQUETING MENUS

Available to delegates on inclusive rates

### STARTERS

Ballotine of Ham Hock and Lyonnaise Onion,  
Mustard Mayonnaise, Air Dried Ham

Pressing of Corn Fed Chicken,  
Caesar Salad, Parmesan, Baby Gem

Moroccan Spiced Lamb Terrine,  
Apricot Chutney, Mint Yoghurt, Saffron Croûton

Smoked Salmon Tartare,  
Avocado Purée, Radish, Pickled Lemon

Smoked Mackerel and Apple Cannelloni,  
Mustard Purée, Capers

#### Vegetarian Alternatives

Butternut Squash and Emmental Cheese Tart,  
Chive Pesto and Baked Aubergine

Courgette, Garlic and Rosemary Soup,  
Sundried Tomato Croûton

### MAIN COURSES

Slow Cooked Duck Leg, Spiced Lentil Jus,  
Fondant Potato, Slow Cooked Fennel

Confit Shoulder of Lamb,  
Basil Provençal Vegetables and Parmesan Dauphinoise

Poached and Roasted Sirloin of Beef, Fondant Potato,  
Baby Spinach and Wild Mushroom Fricassee

Roasted Supreme of Corn Fed Chicken, Cep Butter, Glazed Cocotte  
Potatoes, Caramelised Shallot and Truffle Carrot Purée

Pork Tenderloin, Roasted Beetroot, Tenderstem,  
Glazed Shallots, Mustard Jus

Smoked Haddock 'En Croûte', Spinach Mousse,  
Parsley Creamed Potatoes and Green Beans

Stone Bass, Confit Fennel, New Potatoes and Lemon Aioli

#### Vegetarian Alternatives

Pumpkin, Red Lentil and Sussex Blue Wellington,  
Baby Spinach, Mushroom and Onion Fricassee

Tomato Risotto Cake, Filo,  
Feta Goujons, Crispy Basil

### DESSERTS

Lemon Tart, Blackberry Compote,  
Apple Meringue, Lemon Ice Cream

Dark Chocolate Terrine,  
Peanut Ice Cream, Toffee Glaze

Cinnamon Crème Brûlée,  
Apple and Lime Sorbet, Ginger Tuile

Pear Bakewell Tart, Toasted Almond Chantilly  
and Whisky Crème Anglaise

Iced Tonka Bean Parfait,  
Raspberry and Rosewater Eton Mess

\*

Coffee and Petits Fours  
at £4.75

*Serving canapés with aperitifs prior to dinner, or the addition of further courses such as soup, sorbet, fish or cheese, can turn an excellent meal into a very special occasion.*

*Please see 'Finishing Touches' for options. Vegetarian alternatives are also included.*

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## FINISHING TOUCHES

You may wish to choose one of the following dishes to enhance your event. These are charged at a supplement as individually shown.

### STARTERS

Chicken Consommé, Confit Leg,  
Black Summer Truffle  
£5.50

Duck Leg and Truffle Bon-Bon,  
Pickled Girolles and Beetroot  
£6.95

Tian of South Coast Crab,  
Lobster Mayonnaise and Caviar  
£8.50

Cannelloni of Smoked Salmon,  
Pickled Lemon and Cucumber Noodles  
£8.00

Pressing of Vine Tomato,  
Black Olive Toffee and Emmental Fondue  
£6.50

### INTERMEDIATES

*All charged at £6.50*

Pigeon Faggot,  
Horseradish Mash, Mustard Filo Crisp

Baked Seabass Mozzarella Crust,  
Baby Spinach, Shallot Butter

Lobster Salad,  
Watercress and Hollandaise

Baked Crottin,  
Walnut Crust and Poached Grapes

Poached and Baked Globe Artichoke,  
Roquefort Mousse and Golden Raisin

### SORBETS

*All charged at £4.50*

Strawberry and White Wine

Blueberry

Clementine and Lime

### MAIN COURSES

Loin of Lamb, Chive Crust,  
Braised Shoulder, Crispy Potato Cake,  
Buttered Kale  
£8.50

Fillet of Beef Wellington,  
Dauphinoise Potato, Wild Mushrooms,  
Roasted Shallots and Cep Purée  
£10.50

Pave of Brill, Crab Butter Crust,  
Pancetta Glazed Potatoes,  
Peas and Carrot Purée  
£10.00

Poached Fillet of Halibut,  
Gnocchi and Mussel Fricassee,  
Baby Spinach, Jus Pointu  
£9.50

Assiette of Vegetables,  
Sussex Cheddar Bon-Bon, Baked Vine Tomato,  
Spiced Cous Cous, Aubergine En Croûte,  
Caramelised Parsnip Purée  
£7.50

### DESSERTS

*All charged at £6.00*

Dark Valrhona Chocolate Fondant  
Poached Clementines, Pistachio Ice Cream  
(please allow 10 minutes cooking time)

Apple Tartin,  
Cardamom Caramel, Fromage Blanc Sorbet  
Salted Peanut Parfait,  
Butterscotch Doughnuts, Peanut Croûtons

White Chocolate Sphere  
'Black Forest'

Collection of the above Desserts in Miniatures  
charged at £8.50

### CHEESE

Selection of Seasonal British Cheeses to include  
Four Different Cheeses plus Quince Jelly, Grapes,  
Fruit Chutney, Biscuits and Celery  
£9.00 per person

Cheese Boards to Share to include  
Four Different Cheeses plus Quince Jelly,  
Grapes, Fruit Chutney, Biscuits and Celery  
(Per table of 10 people)  
£90.00

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## SUMMER BARBECUE MENUS

### BARBECUE LUNCH

#### HOT FOOD

Ashdown Park Lamb 1/4 Pounder

4oz Pork Cutlets 'Bois Boudran'

Open Chard Mackerel, Chive Pesto

Skewered Sea Trout, Cajun Spice and Coriander

Halloumi Cheese on Bamboo, Pineapple and Mint

Corn on the Cob with Toasted Fennel Seed Butter

Sea Salt Baked Jacket Potatoes

#### SALADS

Selection of Seasonal Leaves

Potato, Spring Onion and Lemon Salad

Plum Tomato, Feta and Green Olive with Aged Balsamic

Celeriac Remoulade

*Accompaniments & Dressings*

#### DESSERTS

Strawberry Eton Mess

Baked Bananas, Hot Caramel and Pecans, Vanilla Cream Whipped

### BARBECUE DINNER

#### HOT FOOD

Ashdown Park Beef Burger, Smokey Relish and Mustard Coleslaw

Caramelised Lamb Rump, Shallots Roasted and Pine Nuts

Monkfish and King Prawn 'En Papillote', Lemon Grass Flavour

Salmon Pave Skewered, Caviar 'Cocktail'

Baked Butternut Squash, Provençal Farce and Gruyere

Corn on the Cob with Toasted Fennel Seed Butter

Sea Salt Baked Potatoes

#### SALADS

Selection of Seasonal Leaves

Orzo Pasta Salad, Crayfish, Artichokes and Aioli

Fennel and Carrot Coleslaw, Dijon Mayonnaise

New Potato, Smoked Bacon and Parsley Salad

*Accompaniments & Dressings*

#### DESSERTS

Caramel and Valrhona Chocolate Pots, Pecan Biscuits

Baked Apples, Toffee Ice Cream and Waffle Croûtons

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## BANQUETING CANAPÉ MENU SELECTOR

These are pre lunch or dinner canapés and would not be recommended as cocktail party accompaniments.

**Please select 5 different Canapés**

Poppy Seed, Parmesan and Shallot Straws,  
Smoked Bacon Hummus

Parma Ham and Pesto Palmiers

Hoi Sin Duck Spring Rolls, Ginger and Coriander Syrup

Smoked Salmon and Crème Fraîche Tart, Chives

Caesar Mayonnaise with Anchovy Goujons

Confit Plum Tomato Curried Pesto and Naan Crumb

Blacksticks Blue Cheese, Red Onion Marmalade

Spiced Mozzarella Goujon, Onion Chutney

**Please select any one from below  
for an additional £2.50 per person per Canapé**

Rare Poached Sirloin of Beef,  
Pickled Ginger and Spring Onion

Ox Cheek Pithivier

Cornish Crab 'Shot Glass' Avocado Mousse and Olive Oil

Lobster En Croûte

Scallop Won Ton Pickled Lime and Bok Choy

Potato, Lentil and Artichoke Filo Burgers

New Potato Summer Truffles, Sea Salt

Goats Cheese and Praline Honey Truffle Glaze



### SOMMELIER'S RECOMMENDATIONS

#### CHAMPAGNE

- 1 Louis Roederer, Brut Premier NV** £69.00  
*A rich creamy, biscuity style is the hallmark of this excellent non-vintage. Two-thirds Pinot grapes, sourced mainly from their own vineyards, account for the typically full style.*
- 81 Canard Duchêne, Grand Cuvée Charles VII NV** £69.00  
*A blend of the finest vintages makes this a wonderful rich and creamy Champagne worthy of its reputation.*
- 113 Tattinger, Rose Prestige, Brut NV** £92.00  
*The brilliant pink in colour and intense with bubbles that are fine and have a persistent mousse. The nose is satisfyingly intense whilst both fresh and young. It gives the aroma of crushed raspberries and cherries and blackberries. On the palate, this is a velvety wine of fine balance and body.*

#### ROSÉ

- 257 Chateau Val Joanis Tradition, Syrah Rosé,** £37.00  
Ac Luberon, France  
*Very pale orange in colour with pretty aromas of cantaloupe, blood orange, sweet cherry and lavender. It's dry, medium bodied, bright and refreshing in an easy-drinking style. There's a touch of residual sugar that gives the wine texture, but it's nicely balanced with a spicy finish.*

#### SPARKLING WINE

- 144 Quartet, Roederer Estates, Anderson Valley,** £55.00  
California NV  
*In contrast to the Louis Roederer Brut Premiere this is a Chardonnay dominated wine. As it hails from a substantially warmer climate than Champagne there is more opulence, more creaminess. Ripe white peach fruit and lush biscuity characteristics are the order of the day here.*
- 146 Nyetimber Classic Cuvée, West Chiltington,** £70.00  
England  
*Now with several years of bottle ageing the 1999 classic cuvée has matured into a tour de force of a Sparkler. Caramelised dessert apples, hints of coffee, liquorice and honey covered toasts all vie for your attention. Then a delicate mousse and languid bubbles caress the palate. Properly a food wine.*

#### WHITE WINE

- 317 Domaine Des Malandes, Premier Cru Vau de Vey** £45.00  
*When young, the Vau de Vey invariably expresses white flowers. On the palate, it leaves a pronounced mineral taste that's always very rich. Ample, rich, fullish and intense. Lovely at the end.*
- 445 Pouilly-Fumé, Ladoucette** £69.00  
*Pale golden-green colour. Considerable intensity on the nose. It has an exceptional full range of floral, exotic and citrus fruit aromas such as white blossoms, hawthorn, broom and white nettles and grapefruit. These notes are enhanced and strengthened by the mineral note of gunflint.*
- 691 Tres Palacios Reserva, Sauvignon Blanc, Chile** £35.00  
*A lively fragrant Sauvignon that floats like chiffon on a summer breeze. Its fruity tropical aromas have a fresh (almost herbaceous) hint that will linger and complement the intense perfume of pear.*

#### WHITE WINE (contd)

- 685 Casa Lapostolle, Classic Chardonnay, Chile** £37.00  
*Attractive, brilliant yellow with green undertones. The nose is intense, aromatic and fresh. Fine tropical fruits, pineapple, citrus and peach aromas dominate. Fresh, fruity and succulent on the palate, this wine offers well-balanced acidity, a pleasant finish.*

#### RED WINE

- 204 Dourthe No 1, Bordeaux Rouge** £36.00  
*Ripe, plummy blackcurrant fruit and vanilla. Chipped oak and a soft whole mouth feel. A versatile wine well paired with red meat, poultry and cheese.*
- 236 Lussac St-Emilion, Château de Lussac** £43.00  
*A great wine with 80% Merlot and 20% Cabernet Franc. Medium bodied and full of soft fruit flavours, well balanced tannins and a wonderful depth of flavours from aging in oak barrels. Complex and attractive this wine is a great example of St-Emilion.*
- 670 Flores Del Valle, Blue Melosa, Malbec,** £50.00  
Gouguenheim Winery, Uco Valley  
*A rich dark wine, with red and black fruit character on the nose and palate, a delicious creamy vanilla spice character and a lovely lifted finish. It is very well balanced with good length.*
- 822 The Chocolate Block, Boekenhoutskloof,** £58.00  
Franschoek, South Africa  
*A blend of 69% Syrah and the rest Grenache, Cab Sauvignon and Viognier that sees a judicious 11% new oak. Blackberry and liquorice with hints of mocha just in the background. The palate is medium bodied with a fresh minty opening.*

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