

# Ashdown Park

HOTEL AND COUNTRY CLUB



## WEDDING BREAKFAST MENUS

Nothing is too much trouble; great food, exclusive catering, complimentary menu tasting for couples and local ingredients

These dishes are included in your package price. Please select one starter, one main course and one dessert for all guests.

Alternative dishes can be provided for dietary requirements.

Please contact our Wedding Coordinators on 01342 824988 for further details and prices.

**For further information on allergens, please contact our events team who will be happy to assist you with your choices.**

Ce – celery | C – crustaceans | E – egg  
| F – fish | G – cereals containing gluten | L – lupin | M – milk & dairy  
| Mo – molluscs | Mu – mustard | N – tree nuts | P – peanuts | Se – sesame | Sh – shellfish | So – soybeans  
| Su – sulphur dioxide & sulphites | V – vegetarian | PB – plant based

ASHDOWN PARK HOTEL  
& COUNTRY CLUB

Wych Cross, Nr Forest Row,  
East Sussex, RH18 5JR  
01342 824988

weddings@ashdownpark.com  
www.ashdownpark.com

# WEDDING BREAKFAST



## STARTERS

Chicken, Apricot & Shallot Terrine  
Fig & Apple Chutney, Rye Bread (Su, G)

Asian Style Duck  
Minted Pea Puree, Frisée Lettuce, Orange Gel  
(So, Se, M, G)

Smoked Ham Hock  
Apple & Tarragon Ballotine, Crisp Pancetta,  
Hazelnuts (Ce, N)

Beetroot & Gin Cured Salmon Gravlax  
Apple & Fennel Slaw, Seeded Bark, Horseradish  
Ricotta (F, G, M)

Atlantic Prawns  
Crayfish Salad, Rocket, Tomato, Brandy & Tarragon  
Sauce (C, Mu)

Pistachio Crumbed Goats Cheese Beetroot Tartar  
Avocado Mousse (M, N)

Roasted Bell Pepper & Fennel Soup  
Chive Crème Fraîche (M)

Heirloom Tomato, Baby Basil, Pickled Baby Beetroot,  
Asparagus, Lemon Dressing (PB, Su)

Grilled Romaine Salad  
Charred Lemon & Saffron Vinaigrette (PB, Mu, Su)

Baked Butternut Soup  
Crispy Sage, Apple Croutons (G, PB)

## MAIN COURSES

Poached & Roasted Sirloin of Beef  
Roast Cocotte Potatoes, Cauliflower Puree, Baby  
Vegetables, Red Wine Jus (M, Su, Ce)

Roasted Corn-fed Chicken Supreme  
On a Bed of Wild Mushrooms & Spinach, Dauphinoise  
Potatoes, Leek & Chardonnay Cream (M, Ce, Su)

Braised Lamb Shoulder  
Stuffed with Apricot, Rosemary & Fennel, Minted Pea  
Pearl Barley Risotto, Baby Carrots (G, M)

Roasted Stone Bass  
Confit Beef Tomato Sauce Vierge, Grilled Asparagus,  
Ratte Potatoes (F, M)

Baked Salmon  
Fennel, Cucumber, Watercress, Dill Salad, New  
Potatoes, Tender Stem Broccoli, Lemon & Saffron Oil  
(F, M)

Goats Cheese Croquette  
Sautéed Spinach, Pickled Beetroot, Honey & Truffle  
Dressing (M, Mu, G)

Courgette, Basil & Garden Pea Risotto  
Kalamata Olives, Cherry Tomato Compote (M)

Roasted Sweet Potato, Lentil & Kale Wellington  
Pumpkin Puree, Thyme & Garlic Fondant Potato  
(PB, G)

Quinoa & Cranberry Stuffed Butternut Squash  
Vitelotte Potatoes, Squash Puree (PB)

Pan Fried Tofu Steak  
Grilled Asparagus, Baby Broccoli, Coriander &  
Chickpea Sauce (PB, So)

## DESSERTS

Pecan Sticky Toffee Pudding  
Rum & Raisin Ice Cream (G, E, M, N)

Chocolate Brownie  
Salted Caramel, Vanilla Ice Cream (G, E, M)

Strawberry & Yuzu Tart  
Clotted Cream (G, E, M)

Baileys Crème Brûlée  
Chocolate Chip Biscotti (G, E, M)

Dark Chocolate Delice  
Cherry Sorbet, Hazelnut Tuille (E, M, N)

Orange Blossom Panna Cotta  
Kumquat & Ginger Sponge (G, M, E)

Lemon & White Chocolate Cheesecake  
Frosted Almonds & Cardamom (G, M, N)

Raspberry & Lemon Posset  
Toasted Almonds (PB, N)

Sticky Ginger Cake  
Pineapple, Coconut Sorbet (PB, N)

Chocolate Brownie  
Orange Sorbet, Hazelnuts (PB, G, N)

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## CANAPES

5 Canapes from the list are included in your wedding package

## MENU ENHANCEMENTS

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

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## CANAPÉ MENU



### COLD CANAPÉS

Wild Mushroom &  
Chive Bouchée (M, E, G)

Hot Smoked Salmon, Salmon  
Caviar Blini (E, E, M, G)

Smoked Duck Mousse & Pickled Red  
Cabbage Tartlet (E, Su, G)

Crab en croute with Brown  
Crab Mayonnaise (C, E, Mu, Su)

Seared Peppered Beef & Horseradish  
Cream (E, M, Mu, Su)

Smoked Scrambled Tofu,  
Crispy Won-Ton (PB, So, G)

Mint Infused Watermelon &  
Pickled Chilli (PB, Su)

### WARM CANAPÉS

Butternut Squash, Taragon Arancini,  
Truffle Mayonnaise (PB, G, Su, Mu)

Memphis Pulled Pork Stuffed  
Savoury Choux Bun (Mu, Su, E, G)

Smoked Chicken &  
Peach Filo Cup (G)

Aubergine, Red Pepper &  
Courgette Roll (PB)

## MENU ENHANCEMENTS



### STARTERS

Chicken & Smoked Ham Terrine, Crispy  
Pancetta, Turmeric Hollandaise (M, E)

Hot Smoked Salmon Roulade, Plum &  
Tomato Salsa, Rye Bread (F, G)

Burrata, Blood Orange Gel, Crispy Baby  
Capers, Rocket, Watercress, Radicchio, Honey  
& Hazelnut Dressing (M, Su, N)

**All £6.00 per person**

### MAIN COURSES

Fillet of Beef Wellington, Chive Creamed  
Potatoes, Chestnut Mushroom, Sautéed  
Spinach, Red Wine Jus (G, M, Ce, Su)

**Supplement £10.00**

Rack of Lamb, Broad Bean & Wild Mushroom  
Pearl Barley, Smoked Cauliflower Puree,  
Calvados & Mint Jus (M, Ce, Su)

**Supplement £10.00**

Baked Halibut, Lemon & Chive Crumble,  
Steamed Baby Vegetables, Pea Mousse,  
Sauce Vierge (F, G, M, Su)

**Supplement £10.00**

### DESSERTS

Peach & Raspberry Mille-Feuille, Citrus  
Cream, Champagne Jelly (G, M, E, Su)

Elderflower Parfait, Strawberry, Basil Sponge,  
Toasted Almond Crumb (E, M, N, G)  
can be made gluten-free on request

Dulche de Leche Cheesecake, Pecan Tuille,  
Caramelised Pineapple Sorbet (G, M, E, N)

**All £5.00 per person**

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## EVENING RECEPTION OPTIONS

A minimum of 80% of guests must be catered for.

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## EVENING RECEPTION

Please select 8 items from Mains and Dessert for £22.50 per person



### MAINS

Selection of Sandwiches

Goats Cheese, Red Onion Marmalade  
and Roquette Wrap (G, M, Su)

Coronation Chicken Wrap (G)

Roast Beef, Artichoke, Baby Spinach  
and Dijon Mayonnaise Wrap (G, Mu)

Plaice Goujons with Lime Tartar Sauce  
and Pickled Onions (F, G, M)

Vegetable Samosa, Mango Chutney  
and Raita (G, E, M, Mu)

Maple and Shallot Glazed  
New Potatoes

Apple and Honey Cumberland  
Sausage Rolls (G)

Sticky Barbeque Chicken Drum Sticks and  
Bourbon Mayonnaise (G, So, Ce)

Coriander and Pumpkin Seed Lamb Burgers  
and Onion Relish (G, Su)

### DESSERTS

Mini Raspberry Pavlovas (E, M)

Individual Dark Chocolate Tarts  
with Espresso Chantilly (G, E, M)

Fresh Fruit Salad Pots  
with Passion Fruit Syrup

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