PRIVATE EVENT MENUS



BARBECUE LUNCH MENU

£40.00 PER PERSON

FROM THE GRILL

Prime Beef Burger, Brioche Bun (G, M, E)

Cumberland Sausage, Soft Hot Dog Roll (G, Su, Mu)

Harrisa Marinated Smoked Tofu Steak, Toasted Sourdough (So, G)

SALADS

Sliced Beef Tomato, Sliced Red Onion, Baby Gem Lettuce & Gherkins (Su)

> Apple, Mint & Fennel Slaw (Mu)

Heritage Tomatoes, Mozzarella, Basil & Balsamic Glaze (Su)

VEGETABLES

Baked Potato, Chive Crème Fraiche (M)

Poached & Grilled Corn on the Cob, Soft Herb Butter (M)

Roasted Butternut Squash, Honey, Chilli & Coriander Drizzle

DESSERTS

Mango & Passion Fruit Eton Mess (E, M)

Baked Banana, Toasted Pecans & Warm Dulche de Leche (M, N)

Strawberries & Whipped Mascarpone Cream

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

Ashdown Park Hotel, Wych Cross, Nr Forest Row, East Sussex, RH18 5JR T +44 (0)1342 824988 events@ashdownpark.com www.ashdownpark.com If you are affected by a food allergy or intolerance, please advise a member of staff who will be happy to assist you with your choices.

 $\begin{array}{l} Ce-celery \mid C-crustaceans \mid E-egg \mid F-fish \mid G-cereals \ containing gluten \mid L-lupin \\ M-milk \ \& \ dairy \mid Mo-molluscs \mid Mu-mustard \mid N-tree \ nuts \mid P-peanuts \mid Se-sesame \\ Sh-shellfish \mid So-soybeans \mid Su-sulphur \ dioxide \ \& \ sulphites \mid V-vegetarian \mid PB-plant \ based \\ \end{array}$

