PRIVATE EVENT MENUS



PRIVATE LUNCHEON MENU

STARTERS

Poached Chicken & Smoked Apple Ballotine Beetroot Gel, Micro Mixed Leaves (Ce)

> Hot Smoked Salmon Mousse Baby Leaf Salad, Crispy Capers, Burnt Lemon Dressing, Toasted Rye Bread (F, M, Su, G)

Prawn Cocktail Tarragon Marie Rose Sauce, Wild Rocket (C, Su, Mu)

Roasted Bell Pepper & Fennel Soup Chive Crème Fraiche (M, Ce)

Lavender Poached Pear Gorgonzola, Wild Roquette, Yoghurt Dressing, Walnut Crumble (M, N)

Grilled Asparagus Heirloom Tomato Salad, Pickled Beetroot, Watercress Dressing (PB, Su)

MAINS

Roasted Guinea Fowl Supreme Roasted Cocotte Potatoes, Spinach, Cep Jus (Ce, Su, M)

Pressed Pork Belly Course Grain Mustard Mash, Chard Hispi Cabbage, Apple Cider Jus (Mu, Ce, Su)

Poached Sea Trout Samphire, Dill Creamed Potatoes, Caper Beurre Blanc (F, M, Su)

> Baked Salmon Fennel, Cucumber, Watercress, Dill Salad, New Potatoes, Lemon & Saffron Oil (F)

> Chestnut Mushroom, Spinach & Baby Leek Wellington (PB, G)

Honey Spiced Roasted Sweet Potato Green Lentils, Kale, Saffron Coconut Yoghurt (PB) DESSERT

Orange Blossom Crème Brûlée Orange Mascarpone, Amaretto Biscotti (M, G, E)

Fruits of the Forest Eton Mess (E, M)

Passion Fruit, Chocolate Choux Bun (G, M)

> Rice Pudding Tartlet Strawberry Jam (M, G, E)

Dark Chocolate Brownie Coffee Buttercream (PB, G)

> Apple Tart Cinnamon Chantilly (G, E, M)

ENHANCEMENTS ON REQUEST

Cheese Course: Selection of Sussex and Kent's Finest Cheeses, Quince Jelly, Grapes, Celery, Cheese Biscuits (M, Su, Ce, G) £13.00 per person

Sorbet Course: Lemon & Mint, Elderflower, Blood Orange, Bitter Apple £7.00 per person

Tea, Coffee and Petit Fours available at £4.75 per person

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event. 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.

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

