

BUXTED PARK
HOTEL
ASHDOWN FOREST, EAST SUSSEX

Picnic and Hamper Menu

Packed lunch £15

Includes a choice of sandwich, packet of vegetable crisps, piece of fresh fruit,
a slice of cake and a bottle of water

Hand Picked club

Peppered slices of Pastrami, dill pickle, Dijon mayonnaise and spinach,
served in thick sliced sourdough bread

Breaded cod fish finger

Tartare sauce, served in pumpkin chia bread

Grilled halloumi cheese (vg)

Hummus, tomato, lettuce, lemon mayonnaise, olive focaccia bread

Tuna and dill yoghurt

Cucumber and watercress, served in granary bread

Slow roasted beef brisket

Horseradish, rocket and onion relish, served in thick-cut sourdough bread

Sussex goat's cheese and beetroot

Red onion marmalade, spinach and balsamic, served in pumpkin and chia bread

Coronation chicken

Coriander herb salad and dill pickle, served in thick cut ciabatta bread

Carrot cake **or** chocolate brownie **or** lemon cake

Cheese & wine hamper

£22 per couple

Served with baguette, oat biscuits, homemade chutney, celery and grapes

Old Sussex Cheddar (Stonegate Dairy East Sussex)

Farmhouse type cow's milk cheddar, full body flavour, matured for 6-8 months

Award-winning Brighton Blue (Tremains Farm East Sussex)

Semi-soft, mellow, medium strength blue vein cheese

Sussex Charmer (Bookham and Harrison Farm Sussex)

Gold-winning cheese, vegetable rennet, with mixed flavours of parmesan

Golden Cross (Golden Cross Farms East Sussex)

Local semi-soft goats' cheese, smooth texture, crisp finish

Flower Marie (Green Acres farm Lewes Sussex)

Sheep's milk, soft, artisan texture, sweet, tangy taste

Add a bottle of

Villa Saletta Spumante Rosato di Sangiovese

Tuscany, Italy 2013 - Crisp and dry with subtle red fruit

£45

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Ploughman's Hamper

£30 per couple

Old Sussex cheddar
Sussex Brie
Sussex ham
Baby pickled onions
Gherkins
Plum chutney
Apple
Baguette

Add two 500ml bottles of Harvey's Ale £10.60

Grazing Hamper

£26 per couple

Salami
Pastrami
Goats' cheese
Dill pickles
Roasted peppers
Baby pickled onions
Hummus
Antipasti
Pitta bread
Ciabatta bread

Add a bottle of

Prosecco Valdobbiadene Brut Crede Bisol
£41

*Valdobbiadene, Italy 2017 - Delicate aromas and flavours of honeysuckle and pears
with fine bubbles*

Champagne afternoon tea hamper

£49 per couple

Selection of finger sandwiches to include:

Egg mayonnaise
Honey-glazed ham and grain mustard
Smoked salmon and crème fraîche
Beef and horseradish
Hummus and Mediterranean vegetables

Buttermilk scones

Fruit scones

Selection of homemade pastries

Add

Half bottle of Bruno Paillard Brut Premiere Cuvée 102/1109
Reims NV Elegant, balanced and complex from the region's most dynamic winemaker
£31

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