



BUXTED PARK

HOTEL

PRIVATE DINING MENU

Sample Celebration Three Course Menu

For our full menu, please contact a member of the team.

Canapés:

Scottish smoked salmon mousse and dill on blini
Goat's cheese and olive tapenade
Beef and wasabi mayonnaise Yorkshire puddings
Haloumi or beef and Monterey Jack cheese sliders

To Start:

Heritage tomato, Burrata cheese, focaccia croute, crisp basil, balsamic
Whiskey cured salmon, pickled carrots, pea shoots, orange gel, sour dough croutes
Applewood smoked pork loin, pickled carrot, radish salad, beetroot gel
Smooth chicken liver pâté, toasted brioche, pickled baby onion and plum chutney

Mains:

Grilled fillet of cod, herb crust, crushed leek and scallion potato, buttered spinach,
red wine cream sauce
Roast sirloin of beef, braised red cabbage, roast root vegetables,
roasted thyme potatoes, Yorkshire pudding, merlot red wine jus.
Saddle of roast lamb, garlic lemon rosemary stuffing, Anna potatoes,
French beans, baby carrots, lamb rosemary jus
Parsnip and potato rösti, wild mushroom and cherry tomato,
watercress herb salad, crisp kale and basil

Desserts:

Citrus orange tart, butterscotch, mini meringue, lemon shortcake, chocolate sorbet
Baked chocolate and salted caramel tart, salted caramel ice cream
Limoncello mousse cake, strawberry parfait, lime sorbet, strawberry granola.
Apple and blackberry sloe gin tart, pear sorbet, apple crumble crunch



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All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

PRIVATE DINING MENU
Themed Dining

Should you wish to have something a little different then we have something to please everyone either served to the table, buffet style, at a station or family style for everyone to help themselves to.

Charcuterie platters: Served on rustic wooden boards to the table, our sharing platters offer a delicious informal dining experience that looks as good as it tastes, selecting from our meat, fish or cheese platter.

Mexican: This celebration of all things Mexican is served buffet style and includes a 'Build you own burrito' bar alongside a selection of Mexican dishes and desserts.

Greek: This delicious mezze platter is served to the table offering a taste of Greek cuisine and finished with homemade loukoumades and honeycomb ice cream.

Spanish: Enjoy a tapas sharing platter followed by a selection of Spanish dishes including patatas bravas and seafood paella before raspberry Catalan cream churros with chocolate sauce.

Indian: All three courses served to the table and offering a selection of Indian dishes and sides.

Tuscan Banquet: A taste of Italy at Buxted Park, best enjoyed on a terrace! This Tuscan banquet is served family style at the table featuring anti pasti, carved porchetta and an array of Italian dishes followed by a trio of desserts.

Barbecue Garden Party Menu: Slow cooked Kentucky bourbon and BBQ rub beef brisket, Indian spiced Malabar pork belly served with a selection of salads, sides and build your own Eton mess.

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Afternoon Tea

Traditional Afternoon Tea

Traditional afternoon tea to include a selection of finger sandwiches, seasonal savoury items, buttermilk scones, selection of seasonal homemade pastries and cakes, full selection of teas, coffees or hot chocolate.

Champagne Afternoon Tea

Make it a real celebration and upgrade to our Champagne afternoon tea!

Themed Afternoon Tea

Why not go all out and theme your tea, perhaps our popular 'Alice in Wonderland' or 'Charlie and the Chocolate Factory' or a theme of your choosing and we'll build a delicious afternoon tea to match.

Our events team can build a package to suit you to include:

Themed afternoon tea menu

Private room

Table decor to match your theme

Chiavari chairs and sashes, table runners and dressed napkins



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Casual dining

Sample Finger Buffet

Selection of sandwiches, ciabatta and wraps

Sun blushed tomato arancini

Gala pie and pickles

Smoked salmon and asparagus quiche

Citrus fruit pots

Raspberry and mango delice

Sample Fork Buffet

Individual chicken, leek and mushroom pie, creamed potato, roasted root vegetable

Caprese style roasted chicken, red pesto glazed new potatoes, French beans

Roast pork belly, French beans, mustard mash, cider sauce

Lancashire hotpot

Strawberry Eton mess

Triple chocolate mousse

Pulled lamb shoulder, Moroccan cous cous



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Interactive Dining and Stations

Dessert station: Mini cheesecake slices, mini buttercream sandwich cookies, white chocolate and strawberry Rocky Road, s'mores on a stick, mini lemon meringues, Mini Banoffee shots

Build your own station: Prime burger and chips or gourmet chilli cheese dog and chips

Chinese Deli: Assorted noodles with crispy chicken or beef, bottles of sweet chilli sauce and soy sauce for dressing, served in cardboard takeaway-style boxes with chopsticks

Charcuterie Grazing bar: British Isle cheeses, platters of thick sliced home cooked gammon, baskets of pork pies, assorted rustic breads, pickles, chutneys

Burrito Bar: Flour tortillas, slow roast chipotle chicken/vegetables, Monterey Jack cheese, Mexican rice, salsa, shredded lettuce, sour cream and chive, guacamole, toasted nachos

Spanish Seafood Paella: Traditional Valencian rice and seafood dish cooked in the traditional way, select from a meat, fish or vegetarian Paella

From the cart: Popcorn, waffles, ice cream, sweeties

Drinks stations:

Our interactive drink stations are the perfect accompaniment to your event serving gin, cocktails, Prosecco, Champagne, Mimosa's, rum and a whole host of show stopping drinks.



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Dining Experiences

South Feast

Five course tasting menu showcasing the finest produce with wine pairing from a local vineyard.

Sample Menu:


Cornish crab cakes with home made tartare sauce, herb salad, lemon oil dressing

Nut Knowle goats' curd, barley, pea and mint salad

Crème fraîche sorbet

Roast pork belly braised red cabbage, beetroot purée, turnip fondant, lentil and pancetta jus

Baked lemon cream sable biscuit, raspberry sorbet, meringue shards



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Dining Experiences
The Country House Table

For the ultimate evening of fine dining, fine wine and the finest surrounds our Country House table package will create an evening to remember. You will hand pick your tasting menu to be enjoyed with guided wine pairing from our Sommelier and a Chef will host the table to guide you through each course and answer any questions you and your guests may have, served to your own private dressed state room.

Package includes:

Dedicated event coordinator to guide you through planning your special event and an on the day event host

Private candlelit state room

Champagne reception on arrival accompanied by chef's showcase canapés

Your hand picked five course tasting menu followed by a choice of leaf tea or coffee and Pastry Chef's hand made petits fours

Paired fine wine with each course guided by our Sommelier

Table plan, place cards and printed table menus

A recipe sheet for each guest or for those who wish to recreate the evening

Room décor: Chiavari chairs with saches, table runner and floral table decoration

After dinner private use of either the snooker room or cinema to retire into for the remainder of the evening



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