



*Hand*PICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

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.

BUXTED PARK
HOTEL
ASHDOWN FOREST, EAST SUSSEX

DINNER MENU

Welcome to The Orangery Restaurant

Here at Buxted Park Hotel, our aim is to make you feel completely at home - to encourage you to relax, unwind and put your feet up. Our restaurant menu features classic and authentic British cuisine with a contemporary twist, which you can enjoy in warm and elegant surroundings.

Our Head Chef Mark is passionate about producing seasonal menus which showcase the very best produce that the region has to offer. Working closely with local suppliers, we pride ourselves on using the freshest ingredients to create honest dishes that focus on quality and delivering great flavours.

Our varied menu provides something for all tastes and should you have any dietary requirements we would be delighted to accommodate you. We hope you enjoy your dining experience with us and if there is anything we can do to make you more comfortable, please do not hesitate to ask a member of the team.

Bon appétit!



Two AA Rosettes for Culinary Excellence

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CHEF'S EXPERIENCE

Chef's amuse bouche (Kcal 57)

Homemade soup of the day
Seasonal garnish (Kcal 223)

Golden Cross goats cheese and baby spinach parcel

Tomato fondue, glazed cherry tomato, lemon thyme honey (Kcal 468) (V)

125 ml Pouilly Fuisse, 1er Cru, Les Crays, Bourcier Martinot, Burgundy, France 2021

Morteaux sausage and Fairseat Farm poached egg

Endive, crisp shallot, tomato concasse, chardonnay vinegar dressing (Kcal 246)

125 ml Hidden Spring, Blanc De Noirs, Brut, East Sussex, Uk 2019

Sorbet of the day (Kcal 612)

Merrifield Farm duck breast

Cherry endive marmalade, pak choi, dauphinoise, cherry kahlua sauce (Kcal 400)

125 ml Saletta Riccardi, Tuscany, Italy 2018

Mango and passionfruit delice

Kiwi gel, kalamansi, kiwi sorbet coconut granola (Kcal 388)

50 ml Petit Guiraud Sauternes, Bordeaux France 2020

£85 per person

To be ordered by the whole table

With full wine flight £140 per person

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HOT BEVERAGES

All accompanied with petits fours £7 (Kcal 223)

(Decaffeinated coffee/tea available)

Single/double espresso

Cappuccino

Filter coffee

Latte

Selection of teas

(Traditional leaf tea available)

Camellia's Tea check that sustainable methods of farming are implemented and source teas from gardens accredited by organisations such as the Rainforest Alliance, UTZ and Ethical Tea Partnership.

Our coffee bean producers, Peak & Wild, partner with the John Muir Trust to support the restoration of Scotland's rainforest. Their goal is to save over 1,000 hectares of Scotland's rainforest over three years and to help 2,500 young people across the UK & Ireland to achieve their John Muir Award.



DESSERT WINE AND PORT

Chateau de Jau, Muscat Rivesaltes 70ml £11

Sweet apricot and lemon with cleansing acidity

Kikelet, Szamorodni, Tokaji 70ml £12

Sweetness, fruit and acidity with a long and layered finish

Lafaurie Peyraguey, Sauternes 70ml £14

Unctuous notes of marmalade and dried apricot

Stratus, Riesling Icewine 70ml £16

Vibrant peach notes and refreshing acidity

Niepoort LBV 70ml £7

Rich fruit and chocolate integrated with an elegant light touch

Howard's Folly Carcavelos 70ml £15

Decadent and rich raisin notes from a fascinating estate

La Guita en Rama, Manzanilla 70ml £6

Dry and crisp with toasted almond and lemon notes

Alvear, Pedro Ximenez, Solera 70ml £8

Nutty, spicy and raisiny, like blended Christmas pudding



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STARTERS

Homemade soup of the day £8

Seasonal garnish (Kcal 223) (Vg)

Golden Cross goats cheese and baby spinach parcel £12

Tomato fondue, glazed cherry tomato, lemon thyme
honey (Kcal 468) (V)

Pan fried king scallops £18 (£5 supplement)

Oyster mushroom, sweet pea, lovage purée, charred spinach,
hollandaise (Kcal 223)

Compressed watermelon £16

Vegan feta crust, fennel, chilli, crispy salad, mint oil (Kcal 414) (Vg)

Morteaux sausage and Fairseat Farm poached egg £16

Endive, crisp shallot, tomato concasse, chardonnay
vinegar dressing (Kcal 246)

Prosciutto wrapped poached halibut £19

Prawn bisque, sauce soubise (Kcal 419)



MAINS

Merrifield Farm duck breast £36

Cherry endive marmalade, pak choi, dauphinoise, cherry kahlua sauce (Kcal 400)

Roast cannon of lamb £40 (£5 supplement)

Lamb rilette, caponata tart, fennel, spinach purée, feta cheese, merlot wine jus (Kcal 439)

Violeta crisp baby aubergine £18

Romesco sauce, pimento de padron, rocket and parmesan salad (Kcal 1385) (Vg)

Seared hake loin £35

Clams, light spiced curry velouté, Olivette potato, roasted grape, samphire, leek oil (Kcal 812)

Roast roulade of free-range chicken £30

Garlic and pumpkin seed farce, tomato velouté, chicken skin crackers (Kcal 885)

Golden beetroot hassleback £18

Lime leaf salsa, coconut gel, roast baby beets, coconut cream (Kcal 1373) (Vg)

Handcross aged 8oz fillet steak £50 (£10 supplement)

Crispy garlic potato, tenderstem broccoli, cherry tomato, rocket and parmesan salad (Kcal 497)

Chateaubriand of aged beef 16oz £95 (£25 supplement)

Crispy garlic potato, tenderstem broccoli, shiitake mushrooms, tomato, Pont Neuf potato, rocket and parmesan salad (Kcal 1134)

Steaks are served with a choice of sauce:
Gorgonzola and pumpkin seed £3 (Kcal 287)

or

Peppercorn £3 (Kcal 194)

We work closely with fish and seafood suppliers who promote the use of MSC-sustainable alternatives.

SIDES

Chunky chips £5 (Kcal 300)

Parmesan fries £5 (Kcal 261)

Cheddar cheese mash £5 (Kcal 240)

Cherry tomato and parmesan salad £5 (Kcal 229)

Summer greens selection £7 (Kcal 60)

Seasonal vegetables £5 (Kcal 114)

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DESSERTS

Apricot and white chocolate £12

Apricot compote, elderflower sorbet, ginger tuille (Kcal 525)

Mango and passionfruit delice £12

Kiwi gel, kalamansi, kiwi sorbet, coconut granola (Kcal 388)

Poached peach £12

Vanilla parfait, raspberry gel, yoghurt sorbet, cinnamon brioche (Kcal 361)

Plant-based chocolate mousse £13

Mandarin gel, orange blossom sorbet, chocolate soil (Kcal 442) (Vg)

Vegan blackberry mousse £13

Apple sorbet, blackberry pâté de fruit, apple sorbet (Kcal 278) (Vg)

Strawberry mille feuille £13

Rose namelka cream, dried strawberries, meringue, shortbread, strawberry rose sorbet (Kcal 1084)

CHEESE

Selection of home counties artisan farm house cheeses

Homemade chutney, celery, grapes membrillo

5 cheese selection £19
(£5 supplement) (Kcal 938)

Olde Sussex Cheddar

(Stonegate Dairy East Sussex)

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

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 goat's cheese, smooth texture, crisp finish, unpasterised

Flower Marie

(Green Acres farm Lewes Sussex)

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