



Private Dining Menus



ASHRIDGE
HOUSE

Private Dining

Now that you have reserved a private dining room for lunch or dinner, please select a menu for your group from the following suggested menus. These have been thoughtfully prepared with all dietary and culinary tastes in mind by Ashridge's creative team of chefs.

To design a menu, first choose your starter, main course and dessert. If there are any vegetarians amongst your group, please select one alternative vegetarian dish. Similarly if any of your group have any special dietary requirements, please let us know in advance.

Your delegate rate includes an allowance of £30.00 for dinner and £16.00 for lunch taken in Repton Hall. A supplement of £4 is charged for private dining. There is also a room hire charge which varies depending on which room is available.

Please note that VAT is included in wine and drinks charges, but is additional to room and menu charges.

If you require wine with your meal, or drinks before or afterwards, please let us know in advance.

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Design your own menu

Please choose one starter, main course and dessert for your whole group. Your event co-ordinator will be able to advise if you wish to enhance your menu with additional courses.

Starters

Asparagus velouté, herb crème fraîche, toasted croutons (V)

Warm smoked haddock and leek tart, mesclun salad

Pulled ham shoulder, saffron potato & carrot terrine with spiced pear chutney

Watermelon carpaccio, mixed berry compôte, elderflower sorbet (V)

Salad of smoked duck, pink grapefruit and endive salad with pomegranate dressing

Salmon rilette with salmon tartare, caper berry and mascarpone blinis

Roasted red pepper soup, lime crème fraîche (V)

Parma ham, honey baked figs and Charentais melon, Port wine syrup

Game terrine of chicken, duck, pigeon and pistachio with confit grape and endive salad

Design your own menu

Main courses

Chump of rosemary roasted lamb, chorizo and white bean cassoulet

Grilled fillet of salmon, pumpkin gnocchi, sweet peas and baby spinach

Herb crusted fillet of cod, lemon crushed potatoes, asparagus,
broccoli, crayfish butter sauce

Roast breast of duck, honey and Szechuan glaze, bok choy,
shitake mushrooms and roasted celeriac

Free range chicken, sage and onion stuffing, chateau potatoes,
asparagus and green bean bundles, pan juices

Monkfish "Osso Bucco" with potato, sweetcorn,
parsley and clam chowder

Pan seared sea-bass, saffron mash potato,
wilted spinach, sauce vierge

Prime beef tenderloin, fondant potato, roast shallot,
green peppercorn sauce

Pecorino and honey tortellini, rocket pesto (V)

Baby spinach, ricotta and artichoke pithivier,
roasted cherry tomato ragoût (V)

Design your own menu

Homemade desserts

Treacle tart, vanilla bean ice cream 

Bitter chocolate and praline truffle tart, orange compôte 

Crème caramel, caramel pear and caramel ice cream 

Madagascar vanilla crème brûlée with homemade shortbread 

Ganache au chocolate with raspberry sorbet,
raspberry meringue and chocolate sauce 

Strawberry and white chocolate cheesecake,
cinnamon and vanilla parfait 

Spiced poached pear with hot chocolate sauce,
vanilla bean ice cream 

Rhubarb semi freddo, pistachio ice cream, honey madeleine 

British cheese selection, with quince jelly,
crackers and homemade chutney

Tea and coffee served with petits fours

Desserts

Assiette of desserts

£3.00 supplement

Try three mini desserts as an alternative

Chocolate and caramel tart, coffee ice cream with champagne poached berries (V)

Coconut frangipane with mango mousse, passion fruit consommé with sesame tuile

Ganache au chocolat with raspberry sorbet, raspberry meringue and chocolate sauce (V)

Chocolate and cherry pavé with praline ice cream, nougat and cherry syrup

Lemon and elderflower tart with lemon sorbet, lemon friand and vanilla syllabub (V)

A trio of crème brûlée – vanilla, green tea and passion fruit (V)

Vanilla crème brûlée with chocolate caramel cake and crispy apple nougat (V)

Strawberry and white chocolate cheesecake, cinnamon and vanilla parfait with Florentine biscuit

Exotic fruit salad with a lavender and cinnamon mousse and pomegranate consommé

Bitter chocolate custard tart, crispy doughnut, chocolate crumble and strawberry sorbet (V)

Pistachio and white chocolate cake with grapefruit jelly and white chocolate ice cream

Tea and coffee served with petits fours

Additional courses

Canapés – £10.00

Please choose five of the following:

Smoked chicken, coriander and mango chutney filo cup

Mini Yorkshire pudding with roast beef and horseradish

Sweet chilli marinated chicken skewer

Mini Peking duck pancakes with spiced mango sauce

Mini Angus burger, blue cheese mayonnaise and smoked bacon

Honey and mustard glazed Cumberland sausages

Thai glazed tiger prawns with coconut dip

Tuna, cucumber and pickled ginger with soy sesame dressing

Seared scallops wrapped in Parma ham with tomato vinaigrette

Smoked salmon roulade with sour cream and dill blinis

Crab and crayfish vol au vent

Cod fishcake with garlic mayonnaise

Mediterranean vegetable vol au vent with Parmesan crisp 🍷

Pickled beetroot with crème fraîche 🍷

Red onion Tarte Tatin with balsamic glaze 🍷

Deep fried goat's cheese with pear chutney 🍷

Vegetable spring rolls with coriander and soy dip 🍷

Tandoori vegetables with paneer cheese on crostini 🍷

Additional courses

Soup – £4.00

Your choice of soup (for example tomato and basil, leek and potato, minestrone, chicken chowder)

Amuse-bouches – £3.00

Roquefort cheese mousse on tomato focaccia ✓

White mushroom and truffle cappuccino ✓

Crudité of vegetables with dips ✓

Sea bass with sauce vierge and pea purée

Smoked salmon and crayfish roulade

Spiced mini crab cake, aioli and sweet chilli dressing

Mini duck spring rolls, with plum sauce

Lamb meat balls with mint sauce

Spanish mini chorizo with toasted sesame seed and mustard

Sorbet – £2.00

Lemon | Mango | Raspberry | Green apple | Grapefruit granité

Cheese board – £8.00

A selection of French and British cheeses served with homemade chutney and biscuits

Vegetarian cheese is available on request

Finger buffet

£18.00

*Finger food suitable for a networking lunch
served in a private dining area*

Please choose five of the following:

Caramelised onion and brie tart (V)

Mini leek and potato tart with goat's cheese glaze (V)

Mediterranean vegetable vol au vent (V)

Broccoli and stilton quiche (V)

Pear and gorgonzola crostini (V)

Mini fish cakes flavoured with dill and served with tartare sauce

Savoury scones with oak smoked salmon

Prawn cocktail shots

Spinach and smoked salmon roulade, citrus cream and crayfish tail

Crab fishcake, coriander and sweet chilli dressing

Lamb kofta with mint yoghurt

Chicken and Mediterranean vegetable kebab

Pancetta and thyme chicken in Parmesan tartlets

Mini Peking duck pancakes with spiced mango sauce

Mini gourmet Aberdeen Angus burger,
blue cheese mayonnaise and smoked bacon

Please choose three desserts from page 13

Hot and Cold Buffet

£22.00

Please choose three of the following:

Chicken curry, rice and poppadum

Beef lasagne and French fries

Lamb tagine and couscous

Sweet and sour pork with vegetable chow mein

Roast beef, roast potatoes, Yorkshire pudding and gravy

Fisherman's pie

Baked salmon with tomato salsa and new potatoes

Thai fish curry with rice

Fish and chips with mushy peas

Vegetable lasagne and French fries (V)

Root vegetable curry, rice and poppadum (V)

Spinach vol au vent, poached egg and hollandaise sauce (V)

Wild mushroom risotto (V)

Rocket gnocchi with chive cream sauce and shaved Parmesan (V)

Chef's selection of cold meats

Chef's mixed fish platter

Served with a selection of salads

Please choose three desserts from page 14

Working lunch

£16.00

*A light convenient option for busy schedules
served in your teaching room*

Soup of the day

A selection of sandwiches

A selection of salads as served in Repton Hall

Fruit salad

A dessert from Repton Hall selection

Please choose dessert from page 13

Working Lunch & Finger Buffet Desserts

Desserts to complement a working lunch or finger buffet

Chocolate tart with crunchy pearls 

Dark chocolate and hazelnut brownie 

White chocolate ganache with biscotti 

Vanilla brûlée with Brittany sable 

Raspberry and white chocolate mousse

Strawberry cheesecake

Dorset apple cake with honeyed clotted cream 

Caramelised banana cake 

Passion-fruit tart

Champagne jelly with mixed berries

Buffet Desserts

Desserts to complement a full buffet meal

Lemon tart

Strawberry cheesecake

Pecan tart 

Blueberry cheesecake

Orange and passion-fruit tart

Dorset apple cake 

Caramelised banana cake 

Chocolate and hazelnut brownie 

Lemon yoghurt panna cotta

Champagne jelly with mixed fruits

Brioche bread and butter pudding 

Pear, apple and blackberry crumble 

Cherry clafoutis 

Thai coconut rice pudding 

Plum cobbler 

Barbeque Menu

£34.00

Please choose four of the following:

Lamb and mint sausage

Chicken and apricot sausage

Pork and leek sausage

Prime minced beef burger
with caramelized onion, beef tomato and dill pickle

Marinated grilled lamb chops with garlic and rosemary

Cajun spiced chicken

Seafood skewers scented with lime and dill

Grilled swordfish steak with lemon and caper salsa

Minted lamb koftas

Greek vegetable kebabs with Halloumi cheese

Served with;

Jacket potato

Baked corn on the cob

Selection of salads

