

Special Occasions



BUXTED PARK
HOTEL
ASHDOWN FOREST, EAST SUSSEX

Celebrate with us

Set in the heart of a 312 acre private estate, this fine Georgian mansion has played host to kings and queens, princes and prime ministers.

As experts in events, we delight in hosting anything from informal birthdays and barbeques, through to anniversaries, party nights, glamorous gala dinners or complete exclusive use of the hotel and grounds for your celebration.

Our flexible function spaces can accommodate from 2 - 120 guests and our friendly events team will be on hand every step of the way, to help bring your special occasion to life.



Flexible Dining Options

Our seasonal menus are prepared with care using locally sourced ingredients wherever possible, and our flexible approach means we can cater to a variety of tastes and themes, whether that be fine dining, afternoon tea or something in-between.

Show-Stopping Setting

This stylish location brings the wow-factor for large events of up to 120 guests and our facilities include private bars, dancefloors and terraces. In addition, our experienced events team can offer advice on special touches such as entertainment and dressing the room.

When the night is over why not stay in one of our beautifully appointed bedrooms, complete with period features and contemporary comforts?





The Ballroom

A magnificent room featuring ornate fireplaces, five Empire Chandeliers and five full length Georgian sash windows; access to the balcony and stunning views over the Orangery lawns and Terrace make this a very popular choice for private celebrations.

Dining - up to 120 guests

Reception - up to 200 guests



Private Dining



What better way to celebrate a special occasion than in an impressive private dining room? The following spaces lend themselves perfectly to small and medium sized events for up to 40 people.

Our private dining package includes everything from the pre-dinner drinks and canapés, to the three-course menu and crisp white linen making planning incredibly simple - alternatively, we can create a bespoke event to suit your taste.

Library

One of the original rooms of the house, spacious and bright and full of classical architectural features including chandeliers and an ornate fireplace.

Dining - up to 40 guests

Red Room

Decorated in a classic deep red with a traditional and stately feel, beautiful furnishings and amazing views overlooking the north lawn and Oriental terrace make this another popular choice.

Dining - up to 40 guests

Blue Room

A wonderfully bright space featuring a stunning chandelier and decorative fireplace, not forgetting the dual aspect views overlooking the Orangery lawn, Oriental terrace and lakes beyond.

Dining - up to 20 guests

Exclusive Use House Party

For a truly spectacular event with just you and your guests for company, why not look at hiring the entire hotel exclusively? Make this grand country house your home with sole use of the hotel, grounds and 40 individually styled bedrooms.

Exclusive use offers unparalleled flexibility and dedicated service, promising an occasion you will never forget.



Buxted Park Hotel

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handpickedhotels.co.uk

*Hand*PICKED
HOTELS



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SAMPLE PRIVATE DINING MENUS

FIVE COURSE TASTING MENU

Cornish crab cakes

Home made tartare sauce, herb salad, lemon oil dressing

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Nut Knowle goats' curd (vg)

Barley, pea and mint salad

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Crème fraîche sorbet

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Roast pork belly

Braised red cabbage, beetroot purée, turnip fondant, lentil and
pancetta jus

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Baked lemon cream

Sable biscuit, raspberry sorbet, meringue shards



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This is a sample menu only. Prices and dishes correct at time of publishing.

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.



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THREE COURSE MENU

Compression of ham hock terrine

Celeriac remoulade, piccalilli, olive bread

Gravadlax of Scottish salmon

Mustard, chervil and pretzel bread

Baked goats' cheese and beetroot tart (v)

Watercress and olive salad, aubergine pesto

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Pan-fried corn fed Godstone chicken breast

Creamed garlic potato cake, wild mushrooms, tarragon

Chalk stream trout

Dill crushed potato, fine beans, shellfish chowder

Crispy mushroom risotto balls (v)

Mushroom purée, buttered spinach, chive dressing

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Baileys and milk chocolate cheesecake

Banana sorbet

Warm apple and sultana crumble tart

Honeycomb swirl ice cream

Star anise scented pineapple carpaccio

Mango sorbet

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Coffee and fudge



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INTERACTIVE MEXICAN MENU

Build your own burrito bar
Toasted nachos, spring onion and lime
Cracked black pepper skins
Guacamole
Sour cream and chive dip
Pickled jalapenos
Spicy tomato salsa
Slow-cooked beef chilli con carne
Shredded iceberg lettuce
Mexican spiced rice
Sweet corn elotes
Mexican bean slaw, tomato, lime and coriander

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Cinnamon and sugary churros with chocolate sauce
Flan de Cajeta



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INTERACTIVE ITALIAN GRAZING MENU

Build your own Italian stretched stone baked pizza
Freshly baked garlic and herb puccia
Heritage tomato and burrata salad
Freshly tossed Caesar salad
Selection of Italian cured meats and salami
Antipasti
Pasta station – Chef will make your chosen style of pasta and sauce

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Gelato and dessert station



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Private Dining Wine List

Champagne and Sparkling

**Bruno Paillard Brut
Premiere Cuvée NV**
102/1109 | REIMS
Elegant, balanced
and complex.
BTL **£62**

**Laurent-Perrier
Cuvée Rosé Brut NV**
9909 | VALLÉE DE LA MARNE
Fresh strawberry and cherry
with a crisp finish.
BTL **£145**

Belstar Prosecco NV
1856 | VENETO, ITALY
Light and fruity with
a subtle floral bouquet.
BTL **£37**

White Wine

**A2O
Albarino**
304 | RIAS BAIXAS, SPAIN
Bone dry, notes of white
peach and a long finish.
BTL **£45**

**Valdivieso
Sauvignon Blanc**
203 | ACONCAGUA, CHILE
Herbal and grassy with
refreshing citrus balance.
BTL **£37**

**Terre Forti Trebbiano
Chardonnay**
302 | RUBICONE, ITALY
Aromatic apple and peach
notes on the nose and
a dry, fresh palate.
BTL **£31**

**Journey's End Weather Station
Sauvignon Blanc**
1210 | COASTAL REGION, SOUTH AFRICA
A fresh, ripe and rounded South African
Sauvignon Blanc with vibrant aromas of
lime, grapefruit, melon and apples.
BTL **£45**

Private Dining Wine List

Rosé Wine

Pure Mirabeau
Côtes De Provence Rosé V
1213 | PROVENCE, FRANCE
Fragrant, crisp and
lip-smackingly refreshing.
BTL **£50**

Petit Papillon
Grenache Rosé
501 | LANGUEDOC, FRANCE
Lively and rich,
raspberries and spice.
BTL **£38**

Dessert Wine

Petit Guiraud
Sauternes
1194 | BORDEAUX, FRANCE
Incredibly fresh, flavours
of passion fruit and pineapple.
37.5CL BTL **£41**

Red Wine

Villa Saletta Raccolto
A Mano Rosso
704 | TUSCANY, ITALY
Smooth, soft,
approachable Tuscan.
BTL **£31**

Spy Valley Pinot Noir
1113 | MARLBOROUGH,
NEW ZEALAND
Silky red berry fruits
with subtle spice.
BTL **£57**

Journey's End
Single Vineyard Shiraz V
815 | STELLENBOSCH,
SOUTH AFRICA
Full concentrated juicy
fruit with a touch of vanilla.
BTL **£48**

Valdivieso Merlot
7012 | RAPEL, CHILE
Jammy plum, blackberry
and damson fruit.
BTL **£36**

Vivanco Rioja Crianza
7015 | RIOJA, SPAIN
Intense cherry red,
vanilla and spice.
BTL **£47**



VEGAN



ORGANIC