

ASHRIDGE  
EVENTS & CONFERENCES

# PRIVATE FUNCTIONS

# The perfect setting

Ashridge House nestles within a 190 acre estate in the Hertfordshire countryside and sets the scene for your event perfectly.

Ashridge has a rich history and has seen many changes over 700 years, first home to Benedictine monks, a royal hunting lodge for King Henry VIII, a residence for dukes and earls and finally the home of Ashridge Executive Education.



At Ashridge House we aim to provide a level of friendly and personal service that will ensure you have a day to remember. Our team of event co-ordinators will help you during the planning stages, to ensure that your function is tailored to suit your individual taste and style, with cuisine and service of the highest quality.

## Choose your function room

We can offer a choice of magnificent function rooms for your Event; popular choices include the Lady Marian Alford Room for a grand opulent backdrop, or the understated elegance of the Old Library which overlooks the exquisite Italian Garden. Our event co-ordinators will help you plan your perfect day.

We offer an additional room for your drinks reception or an evening event. During the summer months drink receptions are also available outside.

## Our packages

We are delighted to offer a number of packages for a minimum of 60 adult guests.

### Bronze – £59 per adult guest

- One glass of Prosecco during reception drinks
- Selection of bowl food served during the drinks reception
- Still and sparkling water
- Dancefloor for evening entertainment
- Two beautiful function rooms to be used for your reception drinks and evening entertainment

### Silver – £85 per adult guest

- One glass of Prosecco during reception drinks
- Three course buffet
- Half a bottle of house wine
- Still and sparkling water
- Dancefloor for evening entertainment
- Two beautiful function rooms to be used for your reception drinks and evening entertainment

### Gold – £99 per adult guests

- One glass of Prosecco during reception drinks
- Three course meal followed by tea, coffee and truffles
- Half a bottle of house wine
- Still and sparkling water
- Dancefloor for evening entertainment
- Two beautiful function rooms to be used for your reception drinks and evening entertainment

All prices are inclusive of VAT  
Prices quoted are per guest and includes room hire  
Children are not included in the minimum number requirement

# Upgrade options

- Enhanced menu options – for example, Canapés, Cheese Boards, please discuss with your event co-ordinator
- Firework display packages – please discuss with your event co-ordinator
- Guest accommodation is available on site

Single room                £95

Double room             £120

Superior/family room   £170



# Gold Package – Sample Menu

Our creative team of chefs have designed a selection of delicious menus for you to choose from. Special dietary requirements can be catered for and children's menus are also available.

Please select the same starter, main and dessert for all of your party

## Starters

Creamed celeriac and shallot cappuccino with parmesan croutons 🍴

Classic smoked salmon, caper and chive dressing, quail egg and endive salad (£5.00)

Parma ham and honey melon, slow baked figs, wild rocket and Ashridge honey

Butternut squash and thyme soup 🍴

Terrine of ham-hock and market vegetables, Cox's apple chutney and rye bread

Salad of crayfish and snow crab, baby asparagus, pink grapefruit salad (£3.00)

Corn-fed chicken and wild mushroom terrine, fig compôte, endive and wild herb salad (£2.50)

Salmon ballantine, with crayfish and dill compôte, tagliatelle of minted cucumber (£5.00)

*Menu supplements may apply to certain dishes.  
Additional prices per person are shown above.*

## Main Courses

Prime roast sirloin of beef, Dijon baked tomato, chateau potatoes, cauliflower mornay

Baked supreme of corn-fed chicken with pancetta, thyme, mint and baby onions with buttered sweet peas

Roast fillet of beef, wild mushroom fricassée, and celeriac and potato dauphinoise, green peppercorn sauce (£10.00)


Pan-seared fillet of sea bass, ratatouille Provençale, crushed new potatoes, sauce vierge

Roast rack of English lamb, gratin potatoes, roast shallot and fine green beans (£6.00)

Pork-belly braised in cider, apple compôte, mousseline potato, fine green beans

Pan-fried fillet of halibut, thermidor potato, braised baby vegetables, vermouth cream (£6.00)

Cannelloni stuffed with pumpkin and spinach, with a light tarragon and cream sauce 

Basil, ricotta and baby spinach gnocchi, roasted seasonal vegetables, butternut squash puree 

Grilled Mediterranean vegetables and goats cheese tart, watercress and hazelnut salad 

Baked crepes stuffed with spinach and ricotta with Provençale tomato dressing 

*Menu supplements may apply to certain dishes.  
Additional prices per person are shown above.*

## Desserts

Bitter chocolate and praline truffle tart with orange compôte ❷

Plum and frangipane tart with vanilla ice cream ❷

Vanilla pod crème brûlée with pistachio biscotti ❷

Chocolate and caramel tart, coffee ice cream with Champagne poached berries ❷

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

Treacle tart, vanilla-bean ice cream ❷

Sticky toffee pudding, vanilla bean ice-cream ❷

Salted caramel cheesecake with sesame tuille ❷

British cheese selection, with quince jelly, crackers and homemade chutney ❷ (£5.00)

*Menu supplements may apply to certain dishes.  
Additional prices per person are shown above.*

# Childrens Menu

## Starters:

Melon and strawberry kebabs with fruit coulis  
Cheesy garlic baguette  
Vegetable crudité strips, cherry tomatoes  
and cool cottage cheese

## Main Courses:

Goujons of sole, thick cut chips, mayonnaise and garden peas  
Prime cheese burger, French fries and salad  
Strips of chicken with mashed potato and seasonal vegetables  
Local pork sausages, creamed potato, vegetables and gravy  
Penne pasta with tomato and basil sauce

## Desserts:

Mini Knickerbocker glory  
Fresh fruit salad  
Banana split with chocolate ice cream and vanilla cream



## Silver Package – Sample Buffet Menu

Artisan rustic bread basket

A selection of Continental Charcuterie

Mixed seafood platter

House salads – a selection of:

Salad Nicoise

Pear and vegetable cous cous salad with aromatic herbs

Tomato and mozzarella salad, aged balsamic dressing

Celeriac remoulade, grated carrot salad with orange & pumpkin  
seeds Asian noodle salad

Hot Selection:

Prime roast sirloin of beef, green peppercorn sauce

Coronation chicken bouchees

Grilled fillet of sword fish, salsa verde

Baked aubergine parmigiana

Steamed parsley new potatoes

A selection of seasonal vegetables

Desserts:

A selection of seasonal desserts

## Bronze Package – Sample Bowl Food

Crispy duck with Chinese cabbage, steamed rice and spiced plum dressing

Buttermilk fried chicken on winter slaw and ranch dressing

Roast merguez with spiced winter squash, chick peas and parsley

Cassoulet with duck confit, Toulouse sausage, rosemary and haricots

Thai red king prawn curry with sticky coconut rice

Luxury fish pie with king prawn, smoked haddock and herb sauce

Risotto of forest mushrooms, red wine, tarragon and Pecorino

Sweet potato, spinach and apricot tagine with saffron rice

Mug of warming squash, coriander and chipotle soup

Mini fish and chip cones with tartare sauce

Mini smoked salmon bagel, cream cheese and chives

Confit duck boa with spring onion and chilli

Country style, pork rosemary and fennel sausage rolls

*\*A choice of 3 options is included within the Bronze package price  
For additional options a supplement of £4.50 per person, per option will apply*





**Ashridge House**

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If you would like to arrange an appointment to discuss your requirements and view all the facilities available, please contact us.

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