



The Grand Hotel

EASTBOURNE

★★★★★

WEDDING BREAKFAST MENUS

These dishes are included in your Package price. Please select one starter, one main course and one dessert for your party. For the Vintage Reception, please add a Sorbet course and for the Prestige Cuvée please add a Sorbet or Cheese course.



★★★★★

Please contact our Event Co-ordinators on
+44 (0)1323 412345 for further details and prices.



STARTERS

'Grand' Hors d'oeuvres
(Quails Egg Mayonnaise, Houmous
and Sun-blushed Tomato Croûte,
Smoked Salmon Roulade, Duck Crêpe
and seared Tuna)

Scottish Salmon 'Trio'
(Smoked Salmon, Gravdax Tartare,
Seared Soy Sashimi)

Cos Lettuce Salad with Peeled Prawns,
Garlic Croûtons, Tomato Petals and
Cocktailed 'Caesar' Dressing

Smoked Chicken and Chopped Egg
Mayonnaise with Watercress Salad

Classic Minestrone Soup with Fresh
Grana Padano Parmesan

MAIN COURSES

Slow Cooked Confit of Marinated
English Lamb with a Rich Thyme
infused Jus

Suprême of Chicken with Truffled
Mushroom Stuffing and a Creamed
Madeira Jus

Suprême of Fresh Cod Fillet baked in
Cured Ham served with a Sweet Potato
Cake and Butter Sauce

Sweet Spiced slow cooked Belly of
Pork Loin with Creamed Potato

Guinea Fowl Breast with Bacon and
Sweetcorn Mousseline served with a
Paprika Cream Sauce

Breast of Barbary Duck with Plum
Sauce and Star Anise infused Jus

DESSERTS

Rich Dark Belgian Chocolate and
Passion Fruit Torte with Mango Sauce

Fresh Fruit and Cream Meringue
Roulade with Raspberry and
Ginger Coulis

Fresh Strawberry and Mango
Cheesecake with Fruit Salsa

Iced Honey and Vanilla Bean
Semi-Fredo with Rhubarb Soup

Classic French Lemon Tart with
Mousseline Sauce

Banana and Caramel Sponge Cream
Roll with Butterscotch Sauce

Eton Mess – Classic dish of
Strawberries, Meringue and
Whipped Cream

VEGETARIAN STARTERS

Roquette and Mizuna Salad with
Sun-blushed Tomatoes, Asparagus,
Spiced Mayonnaise Dressing and
Cheese Crackling

Rosette of Galia Melon with Fresh
Sweet Pineapple and Tarragon

VEGETARIAN MAIN COURSES

Wild Mushroom Arancini
with Chargrilled Asparagus
and Madeira Cream

'Grand' Nut Roast with melting
Cornish Brie and Spiced Tomato Sauce

Chestnut, Onion and Feta Cheese Puff
Pastry Trellis with Sweet Pepper Sauce

Spinach, Mushroom and Squash filled
Savoury Crêpe with Reggiano Cream

CHEESE

Selection of British and Continental
Cheeses with Walnut Bread, Dried
Fruit and Celery

£8.50 per person

or £67.00 per table platter

for up to 12 persons

Prices are correct at the time of going to print, but the hotel reserves the right to change the menu and prices at any time
Price includes VAT at 20%



The Grand Hotel

EASTBOURNE

★★★★★

MENU ENHANCEMENTS

You may wish to choose one of these dishes to enhance your event. These are charged per person at the supplement shown.



★★★★★

The Grand Hotel

King Edwards Parade, Eastbourne,
East Sussex, BN21 4EQ

Telephone: +44 (0)1323 412345

Facsimile: +44 (0)1323 412233

E-mail: weddings@grandeastbourne.com

Website: www.grandeastbourne.com



STARTERS

Fresh Green Asparagus Tips served
warm with Hollandaise Sauce (v)
£4.00

Tomato, Cucumber and Cream
Cheese Mousse topped with Fresh
White Crab Cocktail
£6.50

INTERMEDIATES

Double Baked Cheese
Soufflé Suisse (v)
£7.50

Lightly baked Sea Bass Fillet with
Oriental spiced Seafood Cream Sauce
£9.00

Warm Blinis with Smoked Halibut,
Softly Scrambled Eggs, Asparagus
and Butter Sauce
£9.50

Mousseline of Scottish Salmon and
Crab with Leek and Caviar Cream
£10.00

Half Lobster glazed with a classic
Thermidor Sauce
£16.00

MAIN COURSES

Roast Loin of English Lamb
with Minted Leek Stuffing and
Redcurrant Wine Jus
£3.00

Scottish Sirloin with Crisp
Fried Leek and a Red Wine Jus
£6.00

Traditional Fillet of Scottish Beef
'Wellington' with Madeira Jus
£12.00

OPTIONAL EXTRAS

Liqueurs with Coffee
Coloured table linen hire

Disposable cameras

1st Anniversary luxury
overnight stay

Dipped Strawberries

Wedding guests' bedroom rates

SORBETS

Zesty Lemon (v)
Mango and Lime (v)

Blackcurrant (v)

Passion Fruit (v)
£4.00

DESSERTS

Warm Chocolate Pecan Brownie
with Custard Cream and
Grand Marnier Sauce
£3.50

Warm Lemon Sponge and
Golden Syrup Pudding with
Vanilla Custard Sauce
£3.50

Three Miniatures of Warm
Chocolate Brownie, Orange Tart
and Cardamom Ice Cream
£6.00

Prices are correct at the time of going to print, but the hotel reserves the right to change the menu and prices at any time
Price includes VAT at 20%



The Grand Hotel

EASTBOURNE

★★★★★

EVENING BUFFETS

Enjoy a finger buffet, with hot and cold dishes served during the evening – please choose from the menu.

Please note a minimum of 85% of the total evening guests are to be catered for.

SPECIAL REQUIREMENTS

Should you wish to tailor your celebrations for any size party, we would be delighted to discuss your individual requirements.

We can also arrange:

Celebration Cake

Transport

Favours

Disco

Balloons

Band

Videographer

Harpist

Disposable Cameras

String Quartet

Photographer

Children's Entertainer

Selection of Floral Arrangements

MENU A £15.50 PER PERSON

Mini Pasta Gratins with Carbonara and Napolitaine Sauces

Thai spiced Chicken and Sweet Pepper Brochettes

Golden Crumbed Kedgeree Fish Cakes with warm Mango Chutney Sauce

Vegetable Crudités with Houmous, Creamed Paté and Curried Mayonnaise Dips

Coleslaw Salad

French Fried Potatoes

MENU B £25.50 PER PERSON

Baby Cottage Pies

Smoked Salmon, Leek and Savoury Egg Flan

Pasta Ramekins with Prawns, Cheese Sauce and Crunchy Gratinated Top

Crisp Golden Crumbed Strips of Herb and Garlic Turkey Breast with Aioli

Skewers of slow cooked Belly Pork and Onion with Honey Mustard Glaze

Cheese, Bacon and Tomato Rarebits

Coleslaw Salad

Seasoned Potato Wedges

Selection of Sweet Finger Pastries

EVENING RECEPTIONS

For wedding receptions held at The Grand Hotel of 50 guests or more in total, we are pleased to offer (subject to availability)

the Silverdale Room for your evening celebration. Minimum guests – 80 up to a maximum of 200.

For smaller receptions we may still be able to offer the Silverdale Room in the evening which will be subject to an additional room hire charge.

THE ELITE WINE SELECTION

Inclusive For Prestige Cuvée Reception

White

Bin 321 Mâcon Lugny

Bin 481 Vouvray

Bin 575 Frascati Superiore

Rose

Bin 160 Chateau Bel Air Rosé

Red

Bin 185 Chateau Lamothe Cissac

Bin 638 Rioja Crianza

Bin 756 Pinot Noir – Tyrells Old Winery

Supplement Charges To Upgrade From Imperial And Vintage Receptions Two Glasses Per Person

White

Bin 573 Pinot Grigio Ca Solare
£2.50

Bin 731 Chardonnay – Tyrells Old Winery
£3.50

Bin 300 Bourgogne Aligote
£2.50

Rose

Bin 580 Pinot Grigio Blush
£3.50

Red

Bin 534 Pinot Noir – Louis Latour
£4.50

Bin 630 Tempranillo
£3.00

Bin 863 Merlot 'Gran Reserva'
£4.00

Prices are correct at the time of going to print, but the hotel reserves the right to change the menu and prices at any time
Price includes VAT at 20%