



DELEGATE DINNER MENUS

Available to delegates for dinner on inclusive rates.

Please note this selector may be taken at lunch time for a supplement of £16.00 per person.

Please select one set three course menu from the following:

STARTERS

- 'Grand' Hors d'œuvres
(Quails Egg Mayonnaise, Houmous and Sun-blushed Tomato Croûte, Smoked Salmon Roulade, Duck Crêpe and Seared Tuna). *Vegetarian version available on request.*
- Scottish Salmon 'Trio'
(Smoked Salmon, Gravadlax Tartare, Seared Soy Sashimi).
- Roquette and Mizuna Salad with Sun-blushed Tomatoes, Asparagus, Spiced Mayonnaise Dressing and Cheese Crackling (v).
- Cos Lettuce Salad with Peeled Prawns, Garlic Croûtons, Tomato Petals and Cocktailed 'Caesar' Dressing.
Smoked Chicken and Chopped Egg Mayonnaise with Watercress Salad.
- Rosette of Galia Melon with Fresh Sweet Pineapple and Tarragon (v).
- Double Baked Cheese Soufflé 'Suisseuse'.
(£4.50 supplement – 150 persons maximum)
- Lightly Curried Cream of Fresh Carrot Soup with Coriander (v).
- Classic Minestrone Soup with Fresh Grana Padano Parmesan.
- Fresh Green Asparagus Tips served warm with Hollandaise Sauce (v).
(£4.00 supplement)

King Edwards Parade, Eastbourne,
East Sussex BN21 4EQ
Telephone +44 (0)1323 412345
Facsimile +44 (0)1323 412233
E-mail sales@grandeastbourne.com
Website www.grandeastbourne.com

MAIN COURSE

- Roast Loin of English Lamb
with Minted Leek Stuffing and Redcurrant Wine Jus.
- Roast Rack of English Lamb with Rösti Potato and Rosemary Jus.
(£5.50 supplement)
- 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.
- Guinea Fowl Breast with Bacon and Sweetcorn Mousseline
served with a Paprika Cream Sauce.
- Scottish Sirloin Steak with Crisp Fried Leek and a Red Wine Jus.
(£4.00 supplement)
- Traditional Fillet of Scottish Beef 'Wellington' with Madeira Jus.
(£10.50 supplement)
- Sweet Spiced Slow Cooked Belly of Pork with Creamed Potato.
Breast of Barbary Duck with Plum Sauce and Star Anis infused Jus.
- Suprême of Fresh Cod Fillet baked in Cured Ham
served with a Sweet Potato Cake and Butter Sauce.
- Wild Mushroom Arancini with Chargrilled Asparagus and Madeira Cream (v).
- Chestnut, Onion and Feta Cheese Puff Pastry Trellis with Sweet Pepper Sauce (v).
- Spinach, Mushroom and Squash filled Savoury Crêpe with Reggiano Cream (v).
- 'Grand' Nut Roast with melting Cornish Brie and Spiced Tomato Sauce (v).

All Delegate Menus include Coffee and Petits Fours

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.
- Warm Chocolate Pecan Brownie with
Custard Cream and Grand Marnier Sauces.
(£3.00 supplement)
- Warm Lemon and Golden Syrup Sponge
Pudding with Vanilla Custard Sauce.
(£3.00 supplement)
- 'Trio of Desserts'
Three Miniatures of Warm Chocolate Brownie,
Orange Tart and Nut Crunch Ice Cream.
(£5.50 supplement)

For more information contact our Events team on +44 (0)1323 412345



MEETINGS, INCENTIVES, CONFERENCES & EVENTS MENUS



The Grand Hotel

★★★★★

SUPPLEMENTAL DISHES

A range of alternatives and additional course suggestions.

FISH COURSES

Mousseline of Scottish Salmon and Crab
with Leek and Onuga Caviar Cream
(£9.50 supplement)

Warm Blinis with Smoked Halibut, Softly
Scrambled Eggs, Asparagus and Butter Sauce
(£9.00 supplement)

Lightly Baked Sea Bass Fillet
with Oriental Spiced Seafood Cream Sauce
(£8.50 supplement)

Half Lobster glazed with a
Classic Thermidor Sauce
(£18.50 supplement)

CELEBRATIONS AND ANNIVERSARIES

To mark a special event,
we would be delighted to make
a Celebration Cake to meet
your individual requirements.

*

A variety of home-made specialities
are available with prior notice.
Please ask for any assistance
you may require.

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CANAPÉS

House selection of 5 cold varieties – £6.75 per person.

MENU 1

COLD

Smoked Scottish Salmon
with Onuga Caviar
Houmous and Sunblushed Tomato

Coronation Chicken
and Coriander

HOT

Mini Fish Cakes
with Gherkin and Dill Mayonnaise
Mini Quiche Lorraine
£8.75 per person

MENU 2

COLD

Cocktailed Crab Tartlets
Smoked Salmon, Brown Bread
and Cream Cheese 'Gateau'
Smoked Chicken Caesar
Seared Tuna, Tomato and Olive Skewer

HOT

Satay Chicken Skewers
Tempura Prawns with Sweet Chilli Dip
Grilled Asparagus in Parma Ham
Oriental Dim-Sum
£13.00 per person

We very much hope that you will find a suitable choice for your
meal from our selection.

Please do ask if you would like any assistance or additional ideas to ensure
your event is a complete success.

SORBETS

Zesty Lemon

Mango and Lime

Blackcurrant

Passion Fruit

Blood Orange

*(Available as an additional course for
a supplement of £4.00)*

CHEESE

Selection of British and
Continental Cheeses
with Walnut Bread,
Dried Fruit and Celery
*(Available as an additional plated
course for all guests at a
supplement of £8.50)*

OR

*(as a small table service Platter at
a supplement of £67.00 per table,
12 maximum)*

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DAILY BUFFET LUNCH SELECTOR

Two courses are inclusive within Delegate Rates. Three course Menus available with a supplementary charge of £5.50.

For groups of up to ten, two course lunch taken in the Garden Restaurant is included within the Delegate Rate.

MONDAY

Roquette Salad with Sun-blushed Tomatoes,
Avocado, Garlic Croûtons and 'Caesar' Dressing

*

Tuna Fish and Pasta Salad with Tomato Dressing and Basil
Home Cooked Gammon with 'Grand' Piccalilli

Salads:

Butter Beans with Tartare Vinaigrette and Red Pepper
Tomato, French Bean and Feta Cheese
Celery, Apple and Hazelnut with Mayonnaise
Chunky Cucumber, Yoghurt and Mint
Mixed Salad Leaves

*

Braised Beef in Red Wine with Mushrooms,
Onions and Thyme

Scottish Salmon, Potato and Chive Cakes

Broccoli and Stilton Quiche (v)

New Potatoes with Chive Butter

*

Coffee Cream filled Profiteroles
with Butterscotch Sauce

*

Coffee

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TUESDAY

Salad of Parma Ham, Mozzarella and
Tomato Dressing with Basil

*

Medallions of Poached Scottish Salmon

Smoked Chicken

Salads:

New Potato Salad with Dill Mayonnaise
and French Beans
Tomato and Red Onion with Honey Mustard Dressing
Pear and Fennel with Raspberry Vinaigrette

*

Traditional Short Crust Pie
with Creamed Chicken and Bacon

Deep Fried Goujons of Plaice with Tartare Sauce

Creamed Mushroom and Leek Pie (v)

French Fried Potatoes

*

Coconut and Lime Cheesecake
with Chocolate Sauce

*

Coffee

WEDNESDAY

Cocktail of Seafood Medley
with crisp Lettuce and classic 'Marie Rose' Sauce

*

Loin of English Pork

Smoked Fish in Lemon Cous Cous

Salads:

Pasta and Ratatouille Salad
Tomato, Basil and Olive
Blanched Carrot and Celeriac
with Orange and Tarragon
Coleslaw Salad

*

Lasagne Al Forno

Tuna and Sweetcorn Quiche

Vegetable Lasagne Al Forno (v)

Jacket Potatoes

*

Bramley Apple and Rhubarb Flan
with Cinnamon Mouseline Sauce

*

Coffee

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DAILY BUFFET LUNCH SELECTOR (CONTD)

Two courses are inclusive within Delegate Rates. Three course Menus available with a supplementary charge of £5.50.

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THURSDAY

Rosette of Galia Melon
with Fresh Pineapple and Tarragon

*

Smoked Mackerel and New Potato Salad
with Shallots, Gherkin and French Dressing

Sliced Breast of Turkey with
Fresh Cranberry Compote

Salads:

Cracked Wheat, Tomato, Onion, Lemon and Celery

Coleslaw Salad

Beetroot and Apple

Three Bean Salad with Sweet Corn and Coriander

Mixed Salad Leaves

*

Pork and Leek Sausages in
Caramelised Onion and Balsamic Gravy

Seafood Pasta Gratin

Pulse Bean and Vegetable Casserole
with Tomato and Soy (v)

Creamed Potato

*

Hazelnut Meringue Roulade with Banana
and Whipped Double Cream

*

Coffee

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FRIDAY

'Caesar Salad'

*

Tuna Fish and Pasta Salad
with Tomato Dressing and Basil

Home Cooked Gammon
with 'Grand' Piccalilli

Salads:

Butter Beans with Tartare Vinaigrette
and Red Pepper

Tomato, French Bean and Feta Cheese

Celery, Apple and Hazelnut with Mayonnaise

Chunky Cucumber, Yoghurt and Mint

Mixed Salad Leaves

*

Chicken a la King

Thai Spiced Salmon Brochettes

Cheese, Onion and Tomato Quiche (v)

French Fried Potatoes

*

Rich Dark Belgian Chocolate and Raspberry Flan

*

Coffee

SATURDAY

Tuna 'Niçoise' Terrine

*

Smoked Fish Medley

Turkey, Ham and Leek Terrine

Salads:

Pasta and Ratatouille Salad
Tomato, Spring Onion and Soy

Blanched Carrot and Celeriac
with Orange and Tarragon

Lightly Curried Apple Coleslaw

Mixed Salad Leaves

*

Tender Strips of Turkey Breast
in a Piquant Stroganoff Sauce

'Mariners Pie'

Flakes of Fresh Fish in a Cheese Sauce,
topped with Creamed Potatoes

Piquant Vegetable Stroganoff (v)

Pilaff Rice

*

Strawberry and Lemon Yoghurt Torte
with Strawberry and Coriander Coulis

*

Coffee





WORKING LUNCHES

Available to delegates on inclusive rates (£17.00 per person if not inclusive).

MONDAY

Lightly Spiced Mexican Chicken Tortillas
Seafood Risotto Cakes with Dill Mayonnaise
Cos Lettuce Salad with Garlic Croutons and 'Caesar' Dressing
Fine Cheese,
Freshly Baked Breads and Home made Chutney
*
Poached Pear with Mousseline Cream, Caramel and Nut Crunch
Fresh Fruit Selection
Coffee

TUESDAY

Ciabattina 'B.L.T.'
Grilled Marinated Salmon Skewers with Sweet Chilli Sauce
Roquette Salad with Avocado and Sun Blushed Tomatoes
Fine Cheese,
Freshly Baked Breads and Home made Chutney
*
Lemon Brûlée
Fresh Fruit Selection
Coffee

WEDNESDAY

Arctic Bread Club Sandwiches
Warm Smoked Haddock Fish Cakes with Tomato Salsa
Salad Capresé
Fine Cheese,
Freshly Baked Breads and Home made Chutney
*
'Eton Mess'
Fresh Fruit Selection
Coffee

THURSDAY

Minute Steak Flatbread with Roquette Leaves and Grain Mustard Mayonnaise
Deep Fried Squid Rings with Lemon
Baby Gem Salad with New Potato and Spring Onion
Fine Cheese,
Freshly Baked Breads and Home made Chutney
*
Coconut and Pineapple Rice Condé
Fresh Fruit Selection
Coffee

FRIDAY

Seafood Frito-Misto with French Fried Potatoes
Home Made Cumberland Sausage Roll
Salad Romaine with Feta Cheese, Tomato and Olives
Fine Cheese,
Freshly Baked Breads and Home made Chutney
*
Toffee and Banana Trifle
Fresh Fruit Selection
Coffee

SATURDAY

Pork and Leek Sausage in Onion Bread Baguette
Smoked Salmon Quiche
Roast Mediterranean Vegetable Salad
Fine Cheese,
Freshly Baked Breads and Home made Chutney
*
St Clements Syllabub
Fresh Fruit Selection
Coffee



PRIVATE DINING – GOURMET MENUS

Gourmet menus are compiled for those who require something extra special – they are designed for private parties up to a maximum of 30 guests and are subject to an additional charge for private room hire. Amendments to the menu or service style may be required for larger parties.

MENU 1 - £46.00

(£5.00 supplement for inclusive rates)

Roquette and Mizuna Salad with Fresh Asparagus, Cheese Crackling and Cocktailed 'Caesar' Dressing

*

Warm Smoked Chicken Mousseline with Wild Mushroom Sauce

*

Sea Bass Fillet on Lima Beans and Chorizo Sausage in a Fresh Tomato Sauce

*

Hazelnut Meringue Roulade with Chocolate, Raspberries and Cream

*

Coffee and Petits Fours

MENU 2 - £52.00

(£10.00 supplement for inclusive rates)

Warm Salad of Aromatic Duck Confit with Plum Sauce

*

Smoked Salmon and Halibut with Softly Scrambled Eggs and Chive Butter

*

Roast Rack of English Lamb with a Basil Crust, Rösti Potato Cake and a Sweet Tomato Jus

*

Vanilla Panna Cotta with Apple Jelly and Blackberry Compote

*

Coffee and Petits Fours

MENU 3 - £57.00

(£15.00 supplement for inclusive rates)

Lobster and Cauliflower Brûlée

*

Double Baked 'St Agur' Blue Cheese Soufflé

*

Saddle of Rabbit roasted with Spinach Stuffing and Parma Ham, served with a Truffled Sauce

*

Chocolate and Pecan Brownie with Cardamom Ice Cream

*

Coffee and Petits Fours

MENU 4 - £62.00

(£20.00 supplement for inclusive rates)

Assiette of Seafood Hors d'œuvres

*

Passion Fruit and Tarragon Sorbet

*

Tornedos of Scottish Beef, Fondant Potato, Crisp Fried Leek and a Rich Red Wine Sauce

*

Trio of Citrus Fruit Desserts (Orange and Fennel Tart, Lime and White Chocolate Delice, Lemon and Honeyed Saffron Ice Cream)

*

Coffee and Petits Fours



THEMED DINNERS
Inclusive to delegates within the 24 hour rate.

THE GRAND BARBECUE

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

*

MIXED CHARGRILL

'Grand' Burger with Scottish Beef
Lemon and cracked Pepper Chicken
Scottish Salmon Fillet
Cumberland Sausage
Grilled Tomatoes
Mushrooms

VEGETARIAN OPTION

(available on request)
Grilled Brochette of Vegetables
Vegetarian Burger and Sausage
Grilled Tomatoes
Mushrooms

*

Jacket Potatoes
Coleslaw Salad
Tossed Mixed Salad

*

Half baby Pineapple with Tropical Fruit Salad

*

Coffee and Mints

'ITALIAN JOB' DINNER

Prosciutto with Arugala Salad,
Lemon marinated Artichoke,
Olive Oil Dressing
Focacia Bread

*

Slow cooked Roulade of Italian marinated Lamb
with Saffron and Garlic Creamed Potatoes,
Roast Mediterranean Vegetables
and Tomato Jus

*

'Trio of Italian Desserts'

*

Coffee and Mints

Please ask for more suggestions of themed dinners.