



PRIVATE DINING MENUS SUITABLE FOR LUNCH AND DINNER

We request that the same menu choice of one starter, one main course and one dessert is chosen for the entire party from the selection shown (we will of course be pleased to suggest dishes for particular dietary needs).

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
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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).

Coffee and Petits Fours are available at a supplementary cost of £4.50 per person.
Prices include VAT @ 20%

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





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.

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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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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

MENU 2 - £52.00

MENU 3 - £57.00

MENU 4 - £62.00

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

*

Warm Smoked Chicken Mouseline 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

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

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

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 available at a supplementary cost of £4.50 per person