

Platinum Menu

STARTERS



Ham Hock with Mustard and Parsley
Terrine, Heritage Piccalilli, Toasted Brioche
(G, M, E, Su, So, Mu, Ce)

Cured Salmon and Lemon Parfait, Pickled Cucumber,
Lemon and Thyme Bread
(G, M, Su, G)

Chicken and Mango Tian, Coronation Chicken Mayonnaise,
Baby Salad
(E, Su)

Sussex Smokie in a Rich Sussex Charmer Cheese Sauce
(G, M, E, F)

Seared Scallops, Cauliflower Puree, Crispy Pancetta,
Sauternes-Soaked Golden Raisins
(C, Sh, M, Su)

£10.00 supplement per person

Thinly Sliced Smoked Gressingham Duck Breast, Celeriac
Remoulade, Fig and Orange Chutney
(Su, Ce, Mu)

£10.00 supplement per person

MAIN COURSES



*All meat dishes are served with Dauphinoise Potatoes
and Seasonal Vegetables
(M)*

*All fish dishes are served with Potato & Herb Cake
and Seasonal Vegetables
(M)*

Roast Sirloin of English Beef, Red Wine Jus
(Su, Ce, M)

Roast Rump of Salt Marsh Lamb, Mint and Redcurrant Jus
(Su, M, Ce)

Pancetta Wrapped Guinea Fowl Breast, Creamed Madeira Jus
(Su, M, Ce)

Baked Loch Duart Salmon Fillet, Classic Hollandaise Sauce
(Su, F, M, E)

Classic Beef Wellington, Creamed Madeira Jus
(G, M, E, Su, Ce)

£15.00 supplement per person

Baked Halibut with Herb Crust, Sweet Coconut and
Thai Spiced Sauce (F, G, M, Su)

£10.00 supplement per person

DESSERTS



Classic Tiramisu, Fresh Berries
(G, So, M, N)

White Chocolate and Raspberry Cheesecake,
Vanilla Cream, Seasonal Berries
(M, G)

Mango and Passion Fruit Torte, Passion Fruit Coulis
(G, E, M)

Pear and Almond Frangipane Tart,
Chantilly Cream, Fresh Berries
(N, G, E, M)

Earl Grey Opera Gateaux, Candied Orange Cream
(G, So, E, M, N)

Apple and Raspberry Crumble, Dairy-Free Cream,
Raspberries
(G, So, N, PB)

Chocolate and Orange Torte, Dairy-Free Cream
(So, G, PB)

TEA, COFFEE & PETIT FOURS

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements.

Please refer to the following key for food allergens.

Ce – celery | C – crustaceans | E – egg | F – fish | G – cereals containing gluten | L – lupin
M – milk & dairy | Mo – molluscs | Mu – mustard | N – tree nuts | P – peanuts | Se – sesame
Sh – shellfish | So – soybeans | Su – sulphur dioxide & sulphites | V – vegetarian | PB – plant based

The Grand Hotel

EASTBOURNE

★★★★★

Plant Based Options

STARTERS



Roast Mediterranean Vegetable Tart,
Olives, Tofu, Pesto Dressing
(V, G, Su, PB, N)

Bocconcini and Artichoke Salad, Pesto Dressing, Rocket
(M, N, V, Su, PB)

Garden Salad with Roast Sweet Potato,
Olives, Herbs, Lovage Pesto
(PB, V, Su)

Roast Plum Tomato and Sweet Potato Soup, Herb Oil
(V, PB)

MAIN COURSES



Wild Mushroom Risotto, Tempura Vegetables, Rocket
(V, M, Su, PB)

Cannelloni Verdi, Baked in Tomato Sauce,
Pesto Marinated Vegetables
(G, M, E, N, V, PB)

Spinach and Provençale Vegetable Baked Gnocchi,
Parmesan Sauce
(G, V, PB, Su)

Butternut Squash, Mixed Bean Puff Pastry Wellington,
Marmite Shallot Jus
(G, V, PB, Su)

DESSERTS



Apple & Raspberry Crumble, Vegan Cream, Raspberries
(G, So, N, PB)

Chocolate Orange Torte, Vegan Cream
(So, G, PB)

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