

5TH, 6TH & 13TH DECEMBER

Christmas Carnival Party Nights

Join our dazzling 'Carnival Night' in the Compton Ballroom! Enjoy fire breathers, stilt walkers, punch, a three-course meal with entertainment, and dance with our DJ until midnight.

£79.00 per person

£99.00 per person (including half a bottle of house wine)

£85.00pp based on two adults sharing.
Single supplements apply.

1ST JANUARY 2026

New Year's Day Luncheon in the Mirabelle Restaurant

For your first lunch of 2026, enjoy an exceptional four-course menu created by the Head Chef at the beautiful Mirabelle Restaurant.

£75.00 per person – 4 course luncheon
including Coffee & Petit Fours.

STARTERS

Ham Hock & Leek Terrine (G,Ce,Su)

Festive chutney, finedor bread

Smoked Salmon & Leek Quiche (F,G,E,M)

Baby salad & chive creme cheese mousse

Roasted Butternut Squash Soup (Ce,N,V,PB)

Crumbed chestnuts, pumpkin oil

MAIN COURSES

Grand Free Range Butter Roasted Turkey Breast

(M,G,Ce,Su) Sage & onion stuffing, bacon-wrapped chipolata, thyme roast potatoes, honey roast root vegetables, buttered sprouts, braised red cabbage, light turkey jus, cranberry sauce

Baked Fillet of Sea Bass (F,M,Ce,Su)

Herb and olive potato cake, seasonal vegetables, white wine cream sauce

Festive Bean & Cauliflower Wellington (Ce,G,V,PB)

Thyme roast potatoes, seasonal vegetables and red wine jus

DESSERTS

Christmas Pudding Cheesecake (G,M,V)

Winter berry compote

Chocolate Truffle Torte (V,PB,So)

Macerated cherries

Winter Berry Eton Mess (G,M,V)

Shortbread crumb

Warm Mince Pies and Coffee (G,Su,So,N,P,M,E)

For belated
celebrations, ask us
about our special
January Party Night
package.

The Grand Hotel
EASTBOURNE

★★★★★

The Grand Hotel
King Edwards Parade, Eastbourne, East Sussex BN21 4EQ

grandeastbourne.com

ENJOY SEASONAL FAYRE

Festive
DINING

The Grand Hotel
EASTBOURNE

★★★★★

Festive Dining

This December, indulge in our delicious seasonal fayre, perfect for bringing festive cheer to every occasion. From a pre-Christmas celebration with colleagues and a cosy afternoon tea with friends to a special Christmas Day lunch with family, we'll take care of everything – so you can relax, celebrate, and enjoy the magic of the season.

SCAN THE QR CODE FOR
FULL FESTIVE DINING
MENUS, ALLERGEN
INFORMATION AND
TO BOOK



Garden Room and Mirabelle Restaurants

SEASONAL LUNCHEON

Our Seasonal luncheon menus will be served throughout December in both the Garden Room and Mirabelle Restaurant during the festive period.

The Garden Room Restaurant
Saturday 6th to Sunday 21st December
Festive 3 courses – £43.00 per person.
(Open Saturdays and Sundays)

The Mirabelle Restaurant
Tuesday 2nd - Saturday 20th December
Festive 3 courses – £32.00 per person.
(Open Tuesday to Saturday)

SEASONAL DINNER

Throughout December, both the Garden Room and Mirabelle Restaurants will be serving a seasonal festive menu for your enjoyment.

The Garden Room Restaurant
Monday 1st - Monday 22nd December
Festive 3 courses – £48.00 per person.
(Open Daily)

The Mirabelle Restaurant
Tuesday 2nd - Saturday 20th December
Festive A La Carte Menu available.
(Open Tuesday to Saturday)

Festive Afternoon Tea

Join us for a delightful festive twist to our ever popular Afternoon Tea! The Great Hall and lounges, decked out with trees and baubles, are the perfect setting for bringing together classic traditions with a special Christmas atmosphere at The Grand.

Monday – Thursday £38.00 per person
£54.00 per person with Champagne

Friday – Sunday £43.00 per person
£59.00 per person with Champagne

Special Junior Afternoon Teas are available from £19.00 per child (up to the age of 12).

Christmas Day Luncheon in the Princes Room

The Princes Room is perfect for families and friends with a Champagne and canapé reception, followed by a traditional four-course Christmas menu.

£175.00 per person / £87.50 per child (up to the age of 12)

AMUSE BOUCHE

John Ross Smoked Salmon Pavé (F,Mu,M,E)
Asparagus salad

STARTERS

Brie De Maux (M,Su,G,V,N)
Apricot and manuka honey tart & walnut crumble

Thinly Sliced Bresola (Su,M,N)
Balsamic figs, ricotta & lovage pesto

Cream of Garden Pea & Mint Soup (V,M,G,Ce)

MAIN COURSES

‘Grand’ Free Range Butter Roasted Turkey Breast
(M,G,Ce,Su)

Sage & onion stuffing, bacon-wrapped chipolata, thyme roast potatoes, honey roast root vegetables, buttered sprouts, braised red cabbage, light turkey jus, cranberry sauce

Pink Loin of Venison (M,Su)
Fondant potato, braised red cabbage, honey roast parsnips puree, tenderstem broccoli, rich Merlot jus

Pan Fried Fillet of Halibut (Ce,Su,M,F)
Herb potato cake, baby spinach, creamed leeks, dill oil

Cumin, Butternut Squash & Lentil Wellington
(Ce,G,V,PB)
Seasonal vegetables and marmite red wine jus

DESSERTS

Grand Vintage Christmas Pudding (M,Su,G,N,E)
Brandy sauce

Dark Chocolate Yule Log (M,So,Su,G,E)
Cranberry gel

Selection of English Cheese (M,Su,N,L,So,G,Se)
Festive chutney, served with biscuits

Warm Mince Pies and Fresh Ground Coffee
(G,Su,So,N,P,M,E)

Christmas Day Luncheon in the Mirabelle Restaurant

Spend Christmas day in the impressive Mirabelle Restaurant starting with a glass of Champagne and canapé reception at your table, followed by a sumptuous four-course Christmas menu with coffee and mince pies.

£185.00 per person

AMUSE BOUCHE

Watercress Velouté (M,G,V)
Horseradish cream, croutons, lemon oil

STARTERS

Smoked Salmon & Prawn Cannelloni
(F,C,M,Ce,Mu)

White crab meat, Oscietra caviar, basil, tomato & cucumber salsa, gem lettuce, avocado

Mushroom Parfait (V,G,E,M,Su,Ce,Mu)

Pickled cranberries, cranberry gel, fresh black truffle, griddled sourdough, crispy shallots

MAIN COURSES

Pancetta Wrapped Ballotine of Turkey Breast
(G,E,Su,N,M)

Pork, sage & onion stuffing, pigs in blanket, goose-fat potatoes, roasted carrots & parsnips, brussels sprouts, turkey jus gras, cranberry sauce

Turbot Wellington (F,Mo,C,Ce,Su,M,So,Mu)
Scallop & lobster mousse, champagne & smoked roe sauce with goose-fat roasted potatoes, carrots & parsnips

Tart-fine of Rainbow Beetroot (V,G,M,E,N,Ce,Mu,Su)
Nut Knowle Farm goat cheese mousse, beetroot jam, onion marmalade, walnut & apple salad, verjus dressing with goose-fat roasted potatoes, carrots & parsnips

Roquefort Cheese Eclair

Pear compote, hazelnut & Parmesan crumb, balsamic

DESSERTS

Christmas Pudding (G,M,E,So,Su,N)
Grand Marnier ice-cream, crème anglaise, candied orange

Millionaire Shortbread Delice (V,M,E,N)
Chocolate mousse & glaze, caramel, shortbread, crème fraîche sorbet, hazelnut praline, gold leaf

Warm Mince Pies and Fresh Ground Coffee
(G,Su,So,N,P,M,E)

Boxing Day Luncheon in the Mirabelle Restaurant

Relax and let the Mirabelle team look after you and your guests in style. The finest way to extend your Christmas celebrations and enjoy a delightful lunch together.

£75.00 per person

STARTERS

Mushroom Parfait (V,G,E,M,Su,Ce,Mu)
Pickled cranberries, cranberry gel, fresh black truffle, griddled sourdough, crispy shallots

Smoked Salmon & Prawn Cannelloni
(F,C,M,Ce,Mu)
White crab meat, Oscietra caviar, basil, tomato & cucumber salsa, gem lettuce, avocado

Smoked Duck Breast (G,E,Su,So,Ce,Mu)
Mushroom dumpling, pickled turnip, duck & Lapsang Souchong tea

Watercress Velouté

Horseradish cream, croutons, lemon oil

MAIN COURSES

Venison Loin (M,E,Ce,Mu,Su)
Root vegetable shepherd’s pie, baby carrots, carrot puree, calvados creamed savoy cabbage & rosemary jus

Guinea Fowl Royale (M,E,Ce,Mu,Su)
Poached supreme with truffle mousse, salt baked celeriac & puree, black garlic ketchup, crispy skin, guinea butter sauce with garlic & rosemary Parmentier potatoes

Sussex Chalk Stream Trout (F,Mo,M,Ce,Mu)
Mussel Curry, turmeric crushed potatoes, spinach puree, confit garlic, wilted sea beets

Tart-fine of Rainbow Beetroot (V,G,M,E,N,Ce,Mu,Su)
Nut Knowle Farm goat cheese mousse, beetroot jam, onion marmalade, walnut & apple salad, ver jus dressing, with garlic & rosemary Parmentier potatoes

DESSERTS

Saffron Poached Comice Pear (M,E,Se)
Passion fruit bavarois & sauce, white chocolate ice-cream, toasted black sesame, sesame tuile

Millionaire Shortbread Delice (V,M,E,N)
Chocolate mousse & glaze, caramel, shortbread, crème fraîche sorbet, hazelnut praline, gold leaf

Christmas Pudding (G,M,E,So,Su,N)
Grand Marnier ice-cream, crème anglaise, candied orange

Selection of Cheeses (G,M,Su,Ce,Se,Mu)
Three of the finest cheeses, homemade chutney, grapes, sourdough crackers & salted butter.

Coffee and Petit Fours