

31ST DECEMBER

# Gatsby Soirée New Year's Eve Party

Step into the Roaring Twenties and ring in the New Year in dazzling style at our Gatsby Soirée! Enjoy an unforgettable evening featuring a decadent 3-course dinner, Champagne toast at midnight, and live entertainment that brings the Jazz Age to life - including performances by the Gatsby Girls, the swinging sounds of the Gatsby Band, and a DJ spinning into the early hours. Dress to impress in your finest vintage glamour and join us in the impressive Compton Room for a night of opulence, celebration, and pure 1920's sparkle.

£150.00 per person

**Children**  
13 to 16 years - £72.00  
3 to 12 years - £62.00

**AMUSE BOUCHE**  
Champagne Sorbet (V,PB)  
Grenadine

**STARTER**  
John Ross Smoked Salmon Pavé (F,M,Su)  
Compressed cucumber, watercress

**MAIN COURSES**  
**Beef Wellington** (C,So,M,Su)  
Dauphinoise potato, fine beans & heritage carrots, creamed Madeira jus  
**Cumin, Butternut Squash & Lentil Wellington** (Ce,G,V,PB)  
Seasonal vegetables & marmite red wine jus

**DESSERTS**  
**Chocolate & Amaretto Parcel** (So,M,Su,E)  
Chocolate sponge parcel filled with chocolate amaretto mousse topped with chocolate ganache  
**Coffee and Petit Fours** (C,Su,So,N,P,M,E)

*The Grand Hotel*  
EASTBOURNE  
★★★★★

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

grandeastbourne.com

START 2026 IN STYLE

# New Year's CELEBRATIONS

*The Grand Hotel*  
EASTBOURNE  
★★★★★

# New Year's Celebrations

Heralding in the New Year at The Grand Hotel is a truly memorable occasion with three distinct experiences for your New Year's Eve celebrations. Celebrate the arrival of 2026 with an unforgettable New Year experience.

SCAN THE QR CODE  
TO VIEW OUR  
ENTIRE CHRISTMAS  
AND NEW YEAR  
PROGRAMME



30TH DECEMBER 2025 – 1ST JANUARY 2026

## Two Night New Year Celebration – Mirabelle

### 30TH DECEMBER

Ease into the celebrations with a light afternoon tea served in the Lounges from 3:30pm, accompanied by the graceful melodies of Shelley van Loen and the Palm Court Strings.

In the evening, you are warmly invited to the Managers’ Champagne Reception, the perfect prelude to an exquisite tasting dinner in the elegant Mirabelle Restaurant, thoughtfully curated by our Head Chef.

Later, the festivities continue from 9:00pm in the Chatsworth Lounge with live music from the ever-popular Simon Goodwin Band.

### 31ST DECEMBER – NEW YEAR’S EVE

Start the day with a hearty breakfast in The Garden Room before enjoying a relaxing morning at your leisure. Take a dip in the pool or indulge in a treatment at the Health Club. We recommend booking in advance to avoid disappointment.

In the afternoon, join fellow guests in the Lounges for the 2025 Family Quiz, where a two-night stay is up for grabs.

As evening falls, dress to impress for our black-tie New Year’s Eve Gala. Begin the night with a vintage Champagne reception before sitting down

to a delicious five-course dinner. Afterward, unwind by the fire in the festive Great Hall or head to the Garden Room and dance the night away to the lively sounds of the Sally Jane Hurst Band.

At midnight, raise a glass of Champagne as we welcome 2026 together in unforgettable style.

### 1ST JANUARY – NEW YEAR’S DAY

Begin the New Year with a leisurely morning brunch. Then take a refreshing stroll to the Bandstand for the traditional New Year’s Day concert, a perfect way to start 2026 before your departure.

**An elegant adult-only New Year celebration event. Prices are inclusive of VAT and are per person, based on two people sharing.**

Classic Inland Bedroom	£810.00
Classic Side Seaview / Superior Classic	
Inland / Superior Classic Bedroom	£940.00
Superior Classic Seaview /	
Junior Inland Suite	£1,075.00
Junior Suite Side Seaview	£1,130.00
Suite	£1,210.00

### 31ST DECEMBER

## Mirabelle New Year’s Eve Dinner Menu

### AMUSE BOUCHE

**Jerusalem Artichoke Hummus** (G, Se)  
Za’atar flatbread, toasted sesame oil

### STARTERS

**Sicilian Red Prawn Tartare** (C,F,M,G,Ce,Mu)  
Caviar, burrata, Amalfi lemon, focaccia crumb

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

### MAIN COURSES

**Angus Beef Fillet**  
Potato & horseradish espuma, rainbow cauliflower, Roscoff onion petals & puree, chateaubriand sauce

**Turbot Wellington** (F,Mo,C,Ce,Su,M,So,Mu)  
Scallop & lobster mousse, potato terrine, baby carrots, hen of the woods, Champagne & smoked roe sauce

**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 garlic & rosemary Parmentier potatoes

### DESSERTS

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

**Five of the finest Cheeses** (G,M,Su,Ce,Se,Mu)  
Homemade chutney, grapes, sourdough crackers & salted butter. Some cheese may be unpasteurised.

**Coffee and Petit Fours**

*A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team. If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:*

*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 menu and allergens are subject to change.*

### 30TH DECEMBER 2025 – 1ST JANUARY 2026

## Two-Night New Year Celebration – The Garden Room

### 30TH DECEMBER

From 3:30pm, enjoy a light afternoon tea served in the lounges, accompanied by the elegant sounds of Shelley van Loen and the Palm Court Strings.

Later in the evening, you are warmly invited to the Managers’ Champagne Reception, followed by a delicious dinner served in the Garden Room.

From 9:00pm, unwind with live music from the Simon Goodwin Band in the relaxed setting of the Chatsworth Lounge.

### 31ST DECEMBER

Begin your day with a satisfying breakfast in the Garden Room.

In the afternoon, join us in the lounges for the Family Quiz of 2025 – test your knowledge for a chance to win a two-night stay!

Treat yourself at the Health Club, whether with a refreshing swim or a relaxing treatment. We recommend booking treatments in advance to avoid disappointment.

The evening begins with a Champagne Reception, leading into a sumptuous four-course Gala Dinner in the Garden Room, accompanied by the fabulous Sally Jane Hurst Band.

Smart attire is requested for this special occasion.

As midnight approaches, raise a glass of Champagne and welcome the New Year in the company of friends and family.

### 1ST JANUARY

Indulge in a delightful morning brunch, followed by a leisurely stroll to the Bandstand for the New Year’s Day concert, creating a perfect beginning to the year before departing.

**Prices are inclusive of VAT and are per person, based on two people sharing.**

Classic Inland Bedroom	£625.00
Classic Side Seaview / Superior Classic	
Inland / Superior Classic Bedroom	£755.00
Superior Classic Seaview /	
Junior Inland Suite	£890.00
Junior Suite Side Seaview	£945.00
Suite	£1,025.00
Master Suite	£1,160.00
Master Suite 2-Bed	£1,225.00
Debussy, Presidential & Penthouse Suite	£1,280.00

### Children

2 years and under	Complimentary
3 to 12 years (sharing parents’ room)	£230.00
13 to 16 years (sharing parents’ room)	£270.00
17+ Charged at the adult price	

### 31ST DECEMBER

## Garden Room New Year’s Eve Dinner Menu

### AMUSE BOUCHE

**Sussex Smokey** (F,G,M,Su)  
Sourdough crumb

### STARTERS

**Smoked Duck & Mango** (Su,M,Mu)  
Crisp rockette, pickled carrots, watercress, toasted seeds

**Asparagus & Quail Egg Salad** (Su,E,M)  
Parmesan crisp, herb oil

### MAIN COURSES

**Classic Beef Wellington, Creamed Madeira Jus** (Su,Ce,M,G,E)  
Dauphinoise potato, Roscoff onion, heritage carrots

**Roast Fillet of Loch Duart Salmon** (F,M,Su,Mo)  
Pea, samphire & sea herb risotto, tempura mussels, dill oil

### DESSERTS

**Dark Chocolate and Cherry Tart** (So,G,M,E,Su,N)  
Milk ice-cream

**Yuzu Iced Souffle** (M,So,Su,N,G,E)  
Pomegranate cream

**Coffee and Petit Fours**

