

The Grand Hotel

EASTBOURNE



Mother's Day Sunday Lunch Menu

Sunday 7th March 2027

£57.00 per person

Starters

Smoked Salmon (F, G, M)

pickled shallots, capers, crème fraiche, beetroot

Chicken, Mushroom and Bacon Terrine (Su)

black garlic ketchup, baby watercress

Garden Salad (PB, V, Su)

roast butternut squash, lentils, sugar snap peas, courgette ribbons, seeds

Roast Red Pepper Soup (PB, V)

Main Courses

Roast Surrey Hills Sirloin of Beef (G, E, M)

roast thyme potatoes, Sussex Charmer cauliflower mornay, carrots, fine beans, Yorkshire pudding, red wine jus

Truffle Butter Roasted Chicken Crown (G, Su, M)

roast thyme potatoes, Sussex Charmer cauliflower mornay, carrots, fine beans, bread sauce, red wine jus

Poached Fillet of Seabass (F, G, M, C)

crushed new potatoes, lobster cream sauce, mange tout, baby spinach

Harissa Roasted Cauliflower Steak (V, M)

sumac yoghurt, pomegranate, confit cherry tomatoes, baby spinach, tender stem broccoli

Desserts

Strawberry Cheesecake (G, M, E, So)

white chocolate crumb

Baileys Panna Cotta (G, M, E, So)

poached rhubarb

Selection of Fine Local Cheeses (M, Su, Ce, N, P, Se, G, So) (some cheese may be unpasteurised)

seasonal chutney, crackers

Chocolate Fondant (G, M, E, So)

vanilla ice cream, morello cherry

If you have a food allergy or intolerance, please let us know when placing your order

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 PB – plant based Se - sesame So - soybeans

Su - sulphur dioxide & sulphites V – vegetarian

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