



FESTIVE *Dining*

ENJOY SEASONAL FAYRE

The Grand Hotel
EASTBOURNE

★★★★★

A WARM

Festive Welcome

Seasonal celebrations at The Grand Hotel

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



GRAND FESTIVE FAYRE

Enjoy Seasonal Dining

Throughout December, we offer a sumptuous array of festive dining experiences. We look forward to welcoming you and your guests.

DURING DECEMBER

Seasonal Lunch

5TH - 20TH DECEMBER

**Available Saturdays and Sundays
The Garden Room**

2 courses – £30.00 per person

3 courses – £35.00 per person

1ST - 22ND DECEMBER

**Available Tuesday - Saturday
Mirabelle Restaurant**

2 courses – £35.00 per person

3 courses – £40.00 per person



DURING DECEMBER

Seasonal Dinner

Throughout December, both the Garden Room and Mirabelle Restaurant will be serving a seasonal festive menu to enjoy.

1ST - 22ND DECEMBER

Garden Room

3 courses – £49.00 per person

1ST - 22ND DECEMBER

Mirabelle Restaurant

Festive à la carte – individually priced

1ST - 31ST DECEMBER

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.

MONDAY – THURSDAY

£39.00 per person

£55.00 per person with a glass of Champagne

FRIDAY – SUNDAY

£44.00 per person

£60.00 per person with a glass of Champagne

£19.00 – Junior afternoon tea for children up to the age of 12

25TH DECEMBER

Christmas Day Lunch in the Mirabelle Restaurant

Spend Christmas Day in the impressive Mirabelle Restaurant starting with a glass of Champagne and canapés served at your table, followed by a sumptuous four-course Christmas menu.

£190.00 per adult

Christmas Day Lunch Menu

STARTER

Mushroom, Chestnut and Shallot Profiteroles

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

Duddleswell anglaise, truffle salt

Salmon Gravavlax cured in Dill

(F,C,M,Ce,Su,Mu)

treacle, cumin, cinnamon, cucumber sorbet, pumpernickel

MAIN COURSE

Turkey Medallions (M,Su,Ce,G,Mu,N)

cranberry chestnut truffle, goose-fat potatoes, braised red cabbage, maple roast parsnips, pigs in blankets, ventrèche bacon, Brussels sprouts

Roast Squash Roulade (V,M,E,Ce,N,Mu,Su)

stuffed with ricotta, pumpkin seeds, caramelised chicory, golden raisins, fennel, chilli with a miso butter

John Dory Fillet (F,G,Su,Ce,Sh,Mu,M)

truffled lobster croquette, sea vegetables, lobster bisque, cauliflower snow, tarragon oil

DESSERT

Christmas Pudding (E,M,G,N,Ce,Su)

brandy custard, candied orange peel, redcurrants

Baileys Whipped Cheesecake (M,So,Su,G,E)

white chocolate soil, white chocolate ice-cream, cranberry compote

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

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, on the next page.

25TH DECEMBER

Christmas Day Lunch in the Princes Room

The Princes Room is perfect for families and friends, with a traditional four-course Christmas menu guaranteed to delight.

£180.00 per adult, £90.00 per child up to the age of 12

Christmas Day Lunch Menu

STARTER

John Ross Smoked Salmon Cream Cheese Terrine (F,Mu,M,E)
asparagus salad

Pevensey Blue Cheese Mousse (M,Su,V,N)
poached pear and walnut crumble

Thinly Sliced Bresola (Su,M,N)
balsamic figs, ricotta and lovage pesto

Carpaccio of Beetroot (V,PB,So)
whipped tofu and avocado, pumpkin seeds

Wild Mushroom Cappuccino (V,M,G,Ce)

MAIN COURSE

'Grand' Free-Range Butter Roast Turkey Breast (M,G,Ce,Su)
sage and 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 Ashdown Venison (M,Su)
fondant potato, braised red cabbage, honey roast parsnip purée, tenderstem broccoli, rich merlot jus

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

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

DESSERT

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 and Continental Cheese (M,Su,N,L,So,G,Se)
festive chutney, served with biscuits

*Ce - celery / C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk / 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.



26TH DECEMBER

Boxing Day Lunch in the Mirabelle Restaurant

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

£75.00 per person

Boxing Day Lunch Menu

STARTER

Mushroom, Chestnut and Shallot Profiteroles

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

Duddleswell anglaise, truffle salt

Watercress and Potato Velouté (V,PB,Ce)

crispy shallot rings

Salmon Gravdax cured in Dill (F,C,M,Ce,Su,Mu)

treacle, cumin, cinnamon, cucumber sorbet,
pumpnickel

MAIN COURSE

Duck Confit and Goose Liver Terrine

(G,E,Su,N,Ce,Mu,M)

morello cherries and pistachio, Armagnac jelly,
caramelised spiced brioche

Spiced Ribbed Pork Belly (M,E,Ce,Mu,Su,G)

julepølse sausage, baby carrots, fermented red
cabbage, crispy kale, juniper jus

Pan Roasted Brill Fillet (F,Sh,C,Ce,M,Su,Mu,Mo)

brown shrimp and Sussex sparkling beurre
blanc, salsify, crispy kale, piccolo peppers

Roasted Squash Roulade (V,M,E,Ce,N,Mu,Su)

stuffed with ricotta, pumpkin seeds, caramelised
chicory, golden raisins, fennel, chilli with a
miso butter

Cranberry Glazed Beef Short Rib Pavé (M,E,Ce,Mu,Su)

turnip fondants, glazed maple parsnips, celeriac
purée, hispi cabbage

DESSERT

Baileys Whipped Cheesecake (M,So,Su,G,E)

white chocolate soil, white chocolate ice-cream,
cranberry compote

Spiced Apple Crumble Trifle (M,E,Su,N)

Rum caramel and apple compote, streusel, spiced custard

Mince Pie Sticky Toffee Pudding (M,E,G,Su,N)

calvados butterscotch, mincemeat ice-cream,
caramel tuille

Selection of Ice Creams and Sorbets

(G,M,Su,Ce,Se,Mu)

biscuit crumb, tuille

Selection of Cheeses (G,M,Su,Ce,Se,Mu)

(some cheese may be unpasteurized)
three of the finest cheeses, homemade chutney,
grapes, sourdough crackers, salted butter

27TH NOVEMBER,
11TH & 12TH DECEMBER

Gatsby Christmas Party Nights

Step into the Roaring Twenties for a glamorous Christmas celebration filled with entertainment and festive sparkle. From 7:00pm in the stunning Compton Room, enjoy a three-course dinner, Gatsby Girls performances, live music and a DJ until midnight. Dress in your best 1920s inspired attire or elegant formal wear for a night of Gatsby magic.

£77.00 per person

£92.00 including half a bottle of wine per person

Book an overnight stay and enjoy bed and breakfast, starting at £170.00 for a Classic Bedroom for up to two adults.

5TH & 18TH DECEMBER

Grand Christmas Party Nights

Feel the festive spirit from the moment you arrive. Celebrate in style with friends, family or colleagues in the magnificent Compton Room. Each guest will enjoy an arrival drink from 7:00pm, a three-course festive dinner with coffee and mince pies, table crackers, novelties, and dancing to our resident DJ until midnight.

£55.00 per person

£70.00 including half a bottle of wine per person

Book an overnight stay and enjoy bed and breakfast, starting at £170.00 for a Classic Bedroom for up to two adults.

Christmas Party Menu

STARTER

Ham Hock and Chicken Terrine (G,Ce,Su)
festive chutney, finedor bread

Smoked Haddock and Leek Tart (F,G E,M)
baby salad and chive cream cheese mousse

Thai Spiced Sweet Potato and Coconut Soup
(Ce,V,PB)

MAIN COURSE

Grand Free Range Butter Roasted Turkey Breast
(M,G,Ce,Su)
sage and 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 Salmon (F,M,Ce,Su)
herb and olive potato cake, seasonal vegetables, white wine cream sauce

Festive Bean and Butternut Squash Wellington
(Ce,G,V,PB)
thyme roast potatoes, seasonal vegetables and red wine jus

DESSERT

Christmas Pudding Cheesecake (G,M,V)
winter berry compote

Chocolate Truffle Torte (V,PB,So)
macarated cherries

Winter Berry Eton Mess (G,M,V)
shortbread crumb

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





Perfect For Families

19TH DECEMBER

Afternoon Tea With Father Christmas

THE PRINCES ROOM

Join us for a magical festive afternoon tea where Father Christmas will make a special appearance while his reindeer enjoy carrots in the kitchen.

Children on the nice list will receive a special gift, making this a wonderful opportunity to create lasting festive memories with your little ones!

£47.00 per adult

£30.00 per child (children up to the age of 12)

2:00pm and 3:00pm arrival times available.

The Grand Hotel

EASTBOURNE

★★★★★

The Grand Hotel

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grandeastbourne.com

*We reserve the right to amend any information contained in
this brochure without prior notice.*