

A decorative border of teal-colored leaves and bright red berries, likely holly, frames the central text area. The leaves are detailed with white veins, and the berries are clustered on thin stems.

NEW YEAR'S *Celebrations*

START 2027 IN STYLE

The Grand Hotel
EASTBOURNE

★★★★★

NEW YEAR'S *Celebrations*

Heralding in the New Year at The Grand Hotel is a truly memorable occasion with three contrasting options for your New Year's Eve celebrations.

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



30TH DECEMBER – 1ST JANUARY 2027

Two-Night New Year's Celebration – Garden Room

30TH DECEMBER

A light afternoon tea will be served in the lounges from 3:30pm accompanied by Shelley van Loen and the Palm Court Strings. In the evening, you are invited to the Managers' Champagne Reception, which will be followed by dinner in the Garden Room. From 9:00pm, there will be live music in the Chatsworth Lounge.

31ST DECEMBER

Enjoy a hearty breakfast in the Garden Room.

During the afternoon, the Family Quiz of 2026 will take place in the lounges. The prize of a two-night stay is up for grabs!

Pamper yourself and visit our Health Club for either a swim or a pre-booked treatment before welcoming in the New Year.

The evening commences with a Champagne Reception before a sumptuous four-course Gala Dinner in the Garden Room, with the fabulous Sally Jane Hurst and The Co-Stars bands.

Champagne is served at midnight to toast in the New Year with your friends and family. This is a black-tie event.

1ST JANUARY 2027

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.

TWO-NIGHT GARDEN ROOM CELEBRATION RATES

Classic Inland Bedroom	£650.00
Classic Side Seaview Bedroom	£705.00
Superior Classic Seaview Bedroom	£775.00
Junior Suite with a Side Seaview	£835.00
Suite	£925.00
Master 2-Bedroom Suite	£980.00
Debussy, Presidential & Penthouse Suites	£1,280.00

Children

2 years and under	Complimentary
3 - 12 years (sharing parents' room)	£240.00
13 - 16 years (own room)	£280.00
17 years and over	are charged at adult price

Prices are per person based on two people sharing, commencing with light afternoon tea on the 30th with departure after brunch on the 1st January, including the programme specified and VAT.



Garden Room New Year's Eve Dinner Menu

STARTER

Duck and Prune Terrine (M,Su)
caramelised peach, watercress

Pickled Cauliflower and Whipped Vegan Feta
(V,PB)
beetroot purée, watercress and pumpkin seeds

Cream of Watercress and Potato Soup (V,M,G)
crispy onions

Champagne Sorbet (V,PB)
grenadine

MAIN COURSE

Roast Fillet of Surrey Farm Beef (G,So,M,Su)
dauphinoise potato, fine beans and heritage
carrots, creamed madeira jus

or

Roast Fillet of Loch Duart Salmon (Ce,F,M,G)
Sussex smokie chowder, baby leeks, dill oil

or

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

DESSERT

Chocolate and Amaretto Parcel (So,M,Su,E)
chocolate sponge parcel filled with chocolate
amaretto mousse topped with chocolate
ganache

Coffee and Petit Fours (G,Su,So,N,P,M,E)



31ST DECEMBER - 1ST JANUARY 2027

One-Night New Year's Celebration – Mirabelle Restaurant

31ST DECEMBER

During the afternoon the Family Quiz of 2026 will take place. The prize of a two-night stay is up for grabs! Pamper yourself and visit the Health Club for either a swim or treatment before welcoming in the New Year.

Begin the evening with a vintage Champagne reception followed by a delectable five-course meal. After dinner, relax by the fire in the festive Great Hall before moving on to dance the night away in the Garden Room to The Sally Jane Hurst and The Co-Stars bands. Champagne is served at midnight to toast in the New Year with your friends and family. This is a black-tie event.

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.

ONE-NIGHT MIRABELLE CELEBRATION RATES

Classic Inland Bedroom	£400.00
Classic Side Seaview Bedroom	£427.50
Superior Classic Seaview Bedroom	£462.50
Junior Suite with a Side Seaview	£492.50
Suite	£537.50

Join us for dinner only for £195.00 per person

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 / 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.

Mirabelle Restaurant New Year's Eve Dinner Menu

STARTER

Crumpets Topped with Sussex Gold Cross Goat's Cheese (G,M,Su,Ce,Se,E)
fig jam, sesame crumb, coriander

Baked Oysters Kilpatrick (Mo,Sh,F,G,Ce,M)
ventrèche bacon, Worcestershire glaze

Faux Gras (nut based) (V,G,N,M,Ce,Su)
port jelly, pickled shimeji, girolles, pumpernickel

MAIN COURSE

Surrey Farm Fillet of Beef (M,Su Ce,G,Mu)
topped with a wigmore beignet, purple cauliflower, shallot puree, glaze truffle café de Paris butter, spinach puree, bordelaise jus

John Dory Fillet (F,G,Su,Ce,Sh,Mu,M)
truffled lobster croquette, sea vegetables, lobster bisque, cauliflower snow

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

DESSERT

Baileys Whipped Cheesecake (M,So,Su,G,E)
white chocolate soil, white chocolate ice-cream, cranberry compote

Selection of Five Fine Cheeses (M,Su,Ce,G,Mu,E)
(some cheese may be unpasteurized)
homemade chutney, crackers, grapes, quince jelly

Coffee and Petit Fours (G,Su,So,N,P,M,E)



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 a decadent 3-course dinner, a Champagne toast at midnight and live entertainment with Gatsby Girls performances, the Gatsby Band and a DJ until the early hours. Dress in your finest vintage glamour for a night of opulence and 1920s sparkle.

Carriages at 1:00am.

£160.00 per adult

£75.00 per young adult (13 - 16 years)

£65.00 per child (3 - 12 years)

ONE-NIGHT NEW YEAR'S GATSBY SOIRÉE RATES

Classic Inland Bedroom	£305.00
Classic Side Seaview Bedroom	£332.50
Superior Classic Seaview Bedroom	£367.50
Junior Suite with a Side Seaview	£397.50
Suite	£442.50

Prices are inclusive of VAT, per person based on two sharing. The package commences with a family quiz on the 31st and includes departure after brunch on the 1st January along with the specified programme.

Evening Menu

STARTER

Duck and Prune Terrine (M,Su)
caramelised peach, watercress
or

Pickled Cauliflower and Whipped Vegan Feta (V,PB)
beetroot purée, watercress and pumpkin seeds

Champagne Sorbet (V,PB)
grenadine

DESSERT

Chocolate and Amaretto Parcel (So,M,Su,E)
chocolate sponge parcel filled with chocolate amaretto mousse topped with chocolate ganache

MAIN COURSE

Roast Fillet of Surrey Farm Beef (G,So,M,Su)
dauphinoise potato, fine beans and heritage carrots, creamed madeira jus
or

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

Coffee and Petit Fours (G,Su,So,N,P,M,E)

The Grand Hotel

EASTBOURNE

★★★★★

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

grandeastbourne.com

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