



DELEGATE DINNER MENUS

Available to delegates for dinner on inclusive rates.

Please note this selector may be taken at lunch time for a supplement of £19.00 per person.

Please select one set three course menu from the following:

STARTERS

- 'Grand' Hors d'œuvres
Quails Egg Mayonnaise, Houmous and
Sun-blushed Tomato Croûte, Smoked Salmon Roulade,
Duck Crêpe and Prawns
- Sea Bass and Pickled Vegetable Compression
with Saffron Dressing
- Smoked Duck Breast and Roquette Salad with
Homemade Grape and Blueberry Chutney
- Smoked Scottish Salmon Roulade with New Potato
and Cocktailed Prawn Salad
- Home cooked Ham Hock and Paté Terrine
with 'Grand' Piccalilli
- Rosette of Galia and Watermelons
with Fresh Mint Infused Sweet White Wine (v)
- Refreshing and Light Tomato Consommé
with Pesto Pastry Paillettes (v)
- Truffled Cream of Fresh Mushroom
and Porcini Soup (v)
- Double Baked Cheese Soufflé (v)
(£5.00 supplement – maximum 150 persons)
- Breast of Quail baked in Puff Pastry with Bacon and
Leek, served with Creamed Madeira Jus
(£5.00 supplement)

MAIN COURSE

- Roast Loin of English Lamb
with Minted Pea Stuffing and Red Wine Sauce
- Breast of Chicken stuffed with Leek Mousseline
served with Sweet Tomato Jus
- Honey and Mustard glazed Duck Confit with a Creamed Cider Sauce
- Slow Cooked Persian style Lamb Roulade with Pomegranate Molasses Jus
- Suprême of Guinea Fowl with Truffled Mushroom Stuffing
and a Creamed Madeira Sauce
- Teriyaki Chicken Fillet with Egg Noodles, Vegetable Chinoiserie
and a Ginger Jus
- Scottish Salmon Fillet baked in Puff Pastry with Savoury Rice,
served with Dill Cream Sauce
- 21 Day aged Scottish Beef Sirloin Minute Steak
with Roast Cherry Tomatoes on the Vine and a Horseradish Infused Jus
(£5.00 supplement)
- 21 Day aged Scottish Beef Fillet in the Traditional 'Wellington' style
served with Madeira Sauce
(£11.00 supplement)
- Spinach and Ricotta Bake with Tomato and Basil Sauce (v)
- Nut Roast Filo Parcel with Butternut Squash and Mushroom Ragoût (v)
- Fresh Green Asparagus Tips with Truffled Pearl Barley Risotto (v)
- Chestnut, Feta Cheese and Onion Puff Pastry Trellis
with Sweet Pepper Sauce (v)

DESSERTS

- Rich Dark Belgian Chocolate & Orange Torte
with Brandied Apricot Salsa
- Coffee Cream & Jaconde Sponge Roulade
with an Amoretti Crunch
- Fresh Banana & Orange Cheesecake
with Rum Caramel Sauce
- Iced Honey & Vanilla Bean Semi-Fredo
with Rhubarb Soup
- Spiced Roasted Pineapple served
with a Coconut Ice Cream
- Fresh Fruit and Cream Meringue Roulade
with Strawberry and Mango Coulis
- Butterscotch Pecan Tart with Maple Cream
- Warm Spiced Apple & Walnut Cake
with Crème Fraîche Ice Cream
(£3.50 supplement)
- Warm Chocolate Pecan Brownie
with Custard Cream and Grand Marnier Sauce
(£3.50 supplement)
- Trio of 3 Miniatures:
Warm Pineapple Pudding, Kaffir Lime Crème Brûlée
and Pistachio Ice Cream
(£6.00 supplement)

King Edwards Parade, Eastbourne,
East Sussex BN21 4EQ
Telephone +44 (0)1323 412345
Facsimile +44 (0)1323 412233
E-mail sales@grandeastbourne.com
Website www.grandeastbourne.com

All Delegate Menus include Coffee and Petits Fours

If you suffer from a food allergy or intolerance, please inform us and we will be happy to assist you.

For more information contact our Events team on +44 (0)1323 412345



DISTINCTIVE HOTELS
DISTINCTIVE EXPERIENCES

MEETINGS, INCENTIVES, CONFERENCES & EVENTS MENUS



The Grand Hotel

★★★★★

SUPPLEMENTAL DISHES

A range of alternatives and additional course suggestions.

INTERMEDIATE FISH COURSES

Poached Prawn Mousseline
with Fresh Cream Dill Sauce
(£7.50 supplement)

Smoke Roasted Scottish Salmon Fillet
with Lemon and Vanilla Butter
(£8.50 supplement)

Loin of Monkfish baked in Cured Ham,
served with Tomato and Basil Butter Sauce
(£9.75 supplement)

CELEBRATIONS AND ANNIVERSARIES

To mark a special event,
we would be delighted to make
a Celebration Cake to meet
your individual requirements.

*

A variety of homemade specialities
are available with prior notice.
Please ask for any assistance
you may require.

CANAPÉS

House selection of 5 cold varieties – £7.25 per person.

MENU 1

COLD

Smoked Scottish Salmon
with Onuga Caviar
Houmous and Sun-blushed Tomato
'Coronation' Chicken
and Coriander

HOT

Mini Fish Cakes
with Gherkin and Dill Mayonnaise
Mini Quiche Lorraine
£9.25 per person

MENU 2

COLD

Cocktailed Crab Tartlets
Smoked Salmon, Brown Bread
and Cream Cheese 'Gateau'
Smoked Chicken Caesar
Seared Tuna, Tomato and Olive Skewer

HOT

Satay Chicken Skewers
Tempura Prawns with Sweet Chilli Dip
Grilled Asparagus in Parma Ham
Oriental Dim-Sum
£13.50 per person

We very much hope that you will find a suitable choice for your
meal from our selection.

Please do ask if you would like any assistance or additional ideas to ensure
your event is a complete success.

SORBETS

Pink Grapefruit & Moscato (v)

Zesty Lemon (v)

Mango and Lime (v)

Passion Fruit (v)

(Available as an additional course for
a supplement of £4.50)

CHEESE

Selection of British and
Continental Cheeses
with Walnut Bread,
Dried Fruit and Celery
(Available as an additional plated
course for all guests at a
supplement of £9.00)

OR

(as a small table service Platter at
a supplement of £69.00 per table,
12 maximum)

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Flite
HOTELS

DISTINCTIVE HOTELS
DISTINCTIVE EXPERIENCES



DAILY BUFFET LUNCH SELECTOR

Two courses are inclusive within Delegate Rates. Three course Menus available with a supplementary charge of £7.00 per person.

For groups of up to ten, two course lunch taken in the Garden Restaurant is included within the Delegate Rate.

MONDAY

Baby Gem Salad with Sun-blushed Tomatoes,
Avocado Pear, Garlic Croûtons and 'Caesar' Dressing

*

Home Cooked Ham Hock with New Potatoes,
Mayonnaise and Chives

Seafood Medley and Sweet Pickled Vegetables

*

Tender Strips of Chicken Breast
in a Piquant Stroganoff style Sauce

Thai Salmon and Spring Onion Fishcakes

Mild and Fruity Vegetable Curry

Pilaff Rice

*

Salads:

Cucumber, Yellow Pepper and Red Onion
with Honey Mustard Dressing

Penne Pasta with Red Pesto and Olive

Coleslaw

Mixed Leaves

*

Passion Fruit Tartlet with
Chocolate Mousseline Sauce

TUESDAY

Thinly Sliced Prosciutto with Marinated Artichoke
and Tomato Dressing

*

Smoked Scottish Salmon and Leek Quiche
'Coronation' Chicken

*

Beef Lasagne 'al Forno'

Golden Crumbed Goujons of Plaice Fillet
with Homemade Tartare Sauce

Vegetable Lasagne

French Fried Potatoes

*

Salads:

Chunky Cucumber, Yoghurt and Mint

New Potato, Shallot, Fresh Parsley and French Dressing

Blanched Carrot and Celeriac with Orange and Tarragon

Mixed Leaves

*

Coffee Cream filled Profiteroles
with Butterscotch Sauce

WEDNESDAY

Rosette of Seasonal Melon with Orange
and Ginger

*

Traditional Roast Breast of Turkey
with Cranberry Compote

Medallion of Poached Scottish Salmon with Mayonnaise

*

Homemade Port and Lamb Meatballs
Braised in Tomato Sauce

Seafood Pasta Gratin with Mushrooms
and Parmesan Cheese

Butternut Squash, Spinach and Mushroom
Pasta Gratin

Pilaff Rice

*

Salads:

Butter Bean, Red Onion, Tomato and Basil

Lightly Curried Apple Coleslaw

Saffron and Mediterranean Vegetable with Lemon Dressing

Mixed Leaves

*

Creamed Red Plum 'Fool' with Vanilla Shortbread

All Daily Buffet Selector Menus include Coffee

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The Grand Hotel

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DAILY BUFFET LUNCH SELECTOR (CONTD)

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THURSDAY

Cocktail of Seafood Medley with Crisp Lettuce
and 'Marie Rose' Sauce

*

Smoked Mackerel Fillet with Horseradish
and Lemon Mayonnaise

Moroccan Spiced Couscous and Chicken

*

Creamed Turkey Breast and Ham Hock Pie

Soy Marinated Scottish Salmon Skewers

Creamed Leek and Quorn Pie

New Potatoes

*

Salads:

Celery, Apple and Hazelnut with Mayonnaise

Tomato, Spring Onion and Worcester Sauce

Roast Mediterranean Vegetable and Pasta Salad

Mixed Leaves

*

Poached Pear and Salted Caramel Coupe with
Mousseline Sauce, Oat Crunch and a hint of Chocolate

FRIDAY

Goats Cheese Mousse with Beetroot
and Apple Dressing

*

Seafood Medley and Saffron Lime and Coriander Rice

Home Cooked Gammon with 'Grand' Piccalilli

*

Chicken and Mushroom Pasta Gratin

Tuna and Ricotta Quiche

Spinach and Ricotta Quiche

Jacket Potatoes

*

Salads:

Tomato, Basil and Olive

New Potato with Mayonnaise, Spring Onion
and Sweet Pepper

Houmous and Crudités

Mixed Leaves

*

Elderflower Scented Meringue Nest
with 'Romanoff' Fruit Cream

SATURDAY

Smoked Chicken and Egg Mayonnaise
with Watercress Salad

*

Assiette of Charcuterie

Medallion of Poached Scottish Salmon
with Mayonnaise

*

Traditional Braised Steak and Ale Short Crust Pie

'Mariners Pie'

Flakes of Fresh Fish in a Cheese Sauce,
topped with Creamed Potatoes

Baked Sweet Pepper and Pulse Beans
with a Herb Cheese Crumble Topping

New Potatoes

*

Salads:

Fusilli Pasta with Cherry Tomatoes
and a Tarragon Dressing

Chunky Cucumber, Yoghurt and Mint

Blanched Carrot and Celeriac
with Orange and Tarragon

Mixed Leaves

*

Peanut Butter Cheesecake
with Banana Compote

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DISTINCTIVE HOTELS
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WORKING LUNCHES

Available to delegates on inclusive rates (£17.00 per person if not inclusive).

MONDAY

Homemade Hamburg Steak
in a Brioche Bun with
Sweet Pepper Relish

Crisp Fried Fish Goujons with
Homemade Tartare Sauce

French Fried Potatoes

Roquette Leaves with Macerated
Cherry Tomato Salad

Fine Cheese with
Freshly Baked Breads
and Homemade Chutney

*

Passion Fruit Tartlet with
Chocolate Mousseline Sauce

Fresh Fruit Selection

*

Coffee

TUESDAY

Ciabattina 'B.L.T.'

Grilled Marinated
Salmon Skewer with
Sweet Chilli Sauce

Cos Salad
with Garlic Dressing
and 'Caesar' Dressing

Fine Cheese,
Freshly Baked Breads
and Homemade Chutney

*

Coffee Cream Filled Profiteroles
with Butterscotch Sauce

Fresh Fruit Selection

*

Coffee

WEDNESDAY

Arctic Bread
Club Sandwiches

Warm Smoked Fish Cakes
with Tomato Salsa

Baby Gem Salad with
New Potato and Spring Onion

Fine Cheese with
Freshly Baked Breads
and Homemade Chutney

*

Creamed Red Plum 'Fool'
with Vanilla Shortbread

Fresh Fruit Selection

*

Coffee

THURSDAY

'Minute' Steak Baguette
with Gherkin Mayonnaise
and Iceberg Lettuce

Crisp Fried Thai
Dim Sum Parcels

Salad 'Caprese'

Fine Cheese with
Freshly Baked Breads
and Homemade Chutney

*

Poached Pear and Salted
Caramel Coupe with
Mousseline Sauce, Oat Crunch
and a hint of Chocolate

Fresh Fruit Selection

*

Coffee

FRIDAY

Seafood Frito-Misto with
French Fried Potatoes

Grilled Chicken 'Caesar' Tortilla

Salad Romaine with
French Beans, Tomato Petals and
Honey Mustard Dressing

Fine Cheese with
Freshly Baked Breads
and Homemade Chutney

*

Elderflower Scented
Meringue Nest with 'Romanoff'
Fruit Cream

Fresh Fruit Selection

*

Coffee

SATURDAY

Cumberland Sausage
and Caramelised Onion
Artisan Roll

Smoked Salmon Quiche

Roast Mediterranean
Vegetable Salad

Fine Cheese with
Freshly Baked Breads
and Homemade Chutney

*

Peanut Butter Cheesecake
with Banana Compote

Fresh Fruit Selection

*

Coffee

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PRIVATE DINING – GOURMET MENUS

Gourmet menus are compiled for those who require something extra special – they are designed for private parties up to a maximum of 30 guests and are subject to an additional charge for private room hire. Amendments to the menu or service style may be required for larger parties.

MENU 1 - £47.00

(£5.00 supplement for inclusive rates)

Warm Salad of Pink English Lamb's Fillet
with Minted Teriyaki

*

Clear Fresh Tomato Consommé
with Basil Oil and Olive Paillettes

*

Hot Smoke Roasted Salmon Supreme
with Coriander Potatoes and
Curry Butter Sauce

*

Warm Apple Tart Tatin
with Real Vanilla Seed Ice Cream

*

Coffee and Petits Fours

MENU 2 - £53.00

(£10.00 supplement for inclusive rates)

Grilled Monkfish Loin in Pancetta served
with Saffron Couscous and Citrus Dressing

*

'Kir Royale' Sorbet
Champagne Sorbet with Cassis Liqueur

*

Pink English Lamb Rack
with Dauphinoise Cheese Gratin Potato,
Baby Spinach and Thyme Jus

*

Iced Nougatine Parfait
with Poached Pear, Salted Caramel
and Hot Belgian Chocolate Sauce

*

Coffee and Petits Fours

MENU 3 - £58.00

(£15.00 supplement for inclusive rates)

Crisp Tempura Prawns with Fresh Mango
Salsa and Sweet Chilli Mayonnaise

*

Quails Egg and Bacon Cocotte

*

Tournedos of Scottish Beef Fillet with Wild
Mushroom and Leek Duxelle, Lyonnaise
Potato Cake and Redcurrant Wine Jus

*

Warm Plum and Almond Tart
with Fresh Plum Sauce and
Clotted Cream Ice Cream

*

Coffee and Petits Fours

MENU 4 - £63.00

(£20.00 supplement for inclusive rates)

Seared Fresh Scallops
with Cauliflower Purée and Crisp Pancetta

*

Double Baked Gruyère
Cheese Soufflé 'Suisse'

*

Pink Loin of Venison
with Braised Red Cabbage, Cranberry
Compote and Port Wine Jus

*

'Trio of Desserts'
Warm Chocolate Pecan Brownie, Honey Roasted
Pineapple and Cardamom Ice Cream

*

Coffee and Petits Fours