



PRIVATE DINING MENUS SUITABLE FOR LUNCH AND DINNER

We request that the same menu choice of one starter, one main course and one dessert is chosen for the entire party from the selection shown (we will of course be pleased to suggest dishes for particular dietary needs).

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)

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Coffee and Petits Fours are available at a supplementary cost of £4.50 per person.
Prices include VAT @ 20%

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



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.

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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)



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

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

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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

MENU 2 - £53.00

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

MENU 3 - £58.00

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

MENU 4 - £63.00

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 available at a supplementary cost of £4.50 per person