

## Private Celebrations

Affectionately known as The White Palace, The Grand Hotel is the only 5 star English seaside luxury hotel making it the perfect luxurious setting for your festive traditions.

Whether it is for a family celebration or even just an intimate evening with friends, we have a variety of function suites available. Our Executive Chef and his team will provide you with a sumptuous meal, served to you by our banqueting team, who will be on hand to assist and make your evening a night to remember.



## Treat the Team

The Grand Hotel offers the perfect location for your corporate event, taking all the stress out of your event planning and leaving you to enjoy the evening.

As well as private dining options, enjoy the award winning Mirabelle Restaurant or for a more informal event, The Garden Restaurant. Let the staff look after you and your party with a fine dining experience unlike any other.

## Festive Afternoon Tea

Saturday 1st December - Saturday 22nd December  
Served daily between 2.45pm and 6.30pm

Our Afternoon Tea with a festive twist is available in the Great Hall and Lounges and serves as a great way to kick off the festive season.

£27.00 per person  
(£35.50 to include a delicious glass of Champagne)  
Monday - Thursday

£29.50 per person  
(£38.00 to include a delicious glass of Champagne)  
Friday - Sunday

Children's menus are available from £15.25 per child.



### The Perfect Gift

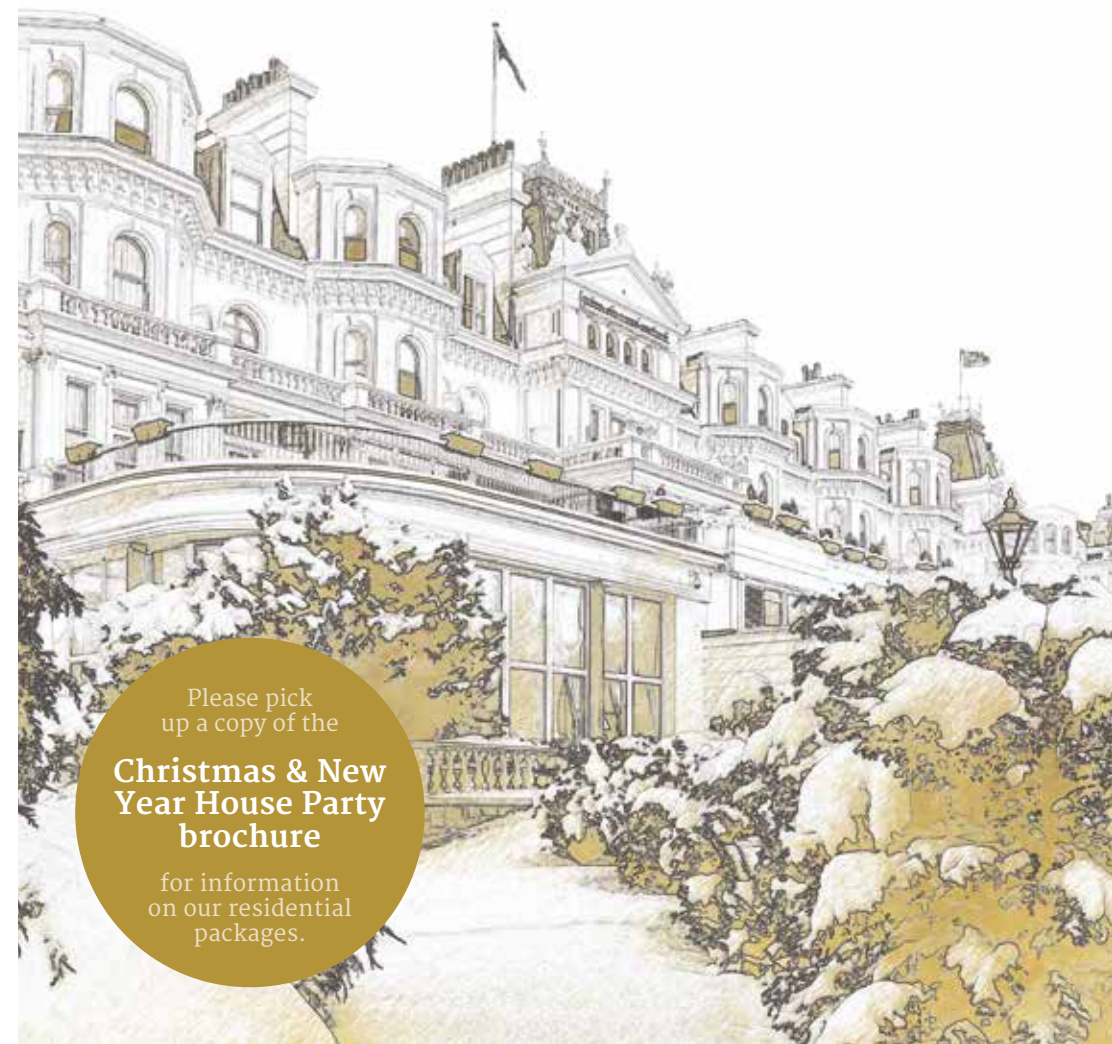
Share the experience of Elite Hotels with our range of gift certificates: from afternoon tea and indulgent spa treatments to gourmet dining and luxury overnight stays; we have the perfect gift for a loved-one, friend, or colleague. Purchase online at [www.elitehotels.co.uk](http://www.elitehotels.co.uk) or talk to our reception teams about your bespoke gift.



The Grand Hotel  
EASTBOURNE  
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## Festive Dining

2018/19



Please pick up a copy of the

Christmas & New Year House Party brochure

for information on our residential packages.

## Festive Luncheons

Celebrate Christmas with traditional seasonal fayre in either our Garden or Mirabelle restaurants.

### THE GARDEN RESTAURANT

Monday 26th November - Saturday 22nd December

3 courses £27.00 per person  
(£39.00 to include half bottle of selected wine per person)

### THE MIRABELLE RESTAURANT

Tuesday 27th November - Saturday 22nd December

3 courses £29.00 per person  
(£41.00 to include half bottle of selected wine per person)

Cafetière of Ground Coffee served with Chocolate Mints - £4.75 per person  
Speciality Coffee & Chocolate Mints from - £5.00  
Sunday lunch is available at £31.00 per person

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.



## Grand Christmas Parties

Throughout December The Grand Hotel have several options when it comes to celebrating the festive cheer. Whether you are revelling with colleagues, or dining with friends there is a party to suit everyone.

### THE GRAND GALA DINNER AND DANCE

Friday 14th December 2018

Gather friends and family to spend the evening catching up over a specially crafted 4 course menu in the hotel's festively decorated Garden Restaurant.

Following dinner we invite guests to dance to the Simon Goodwin House Band until 11.30pm.

**£47.00 per person**

**£59.00 including 1/2 a bottle of wine per person**

### ICE PALACE THEMED CHRISTMAS PARTY

Friday 7th, Friday 14th & Saturday 15th 2018

We have all the ingredients you need for the perfect get-together this year with the beautiful Compton Suite's Ice Palace theme.

Whether it's the office party or getting a group of friends together, the stage is set for a night to remember, with welcome fizz, a four course meal and dancing to the house disco until 12.30am. (Saturday 15th dress code: Black Tie)

**£59.00 per person**

**£71.00 including a 1/2 bottle of wine per person**

For tables of six or more attending the Grand Gala Dinner and Dance, a discretionary service charge of 10% will be added to the bill.

All prices are inclusive of VAT.

Menus can be found online at [www.grandeastbourne.com](http://www.grandeastbourne.com)

Carriages at 12.30am

## Christmas Day Luncheon

Tuesday 25th December

The Princes Restaurant

Perfect for families and larger parties with a traditional Christmas menu guaranteed to delight.

### Starters

SUSSEX OAK SMOKED SALMON & SEARED FRESH SALMON TERRINE

Cucumber, Ginger & Lime

FRESH ASPARAGUS TIPS, TRUFFLED GOATS CHEESE & BEETROOT (V)

RICH SHELLFISH BISQUE LACED WITH COGNAC

### Second Course

LEMON SOLE DELICE 'BONNE FEMME'

WILD MUSHROOM CROQUETTE (V)

### Main Courses

TRADITIONAL ROAST BREAST OF TURKEY

Cumberland Chestnut stuffing, Chipolata in Bacon, Pickled Pork, Roasted Rosemary Potatoes, Dill Carrots à la Crème, Buttered Brussel Sprouts, Bread Sauce, Cranberry Compote & Roast Jus

'PINK' LOIN OF ROASTED VENISON

Cepe Potato Cake, Braised Red Cabbage, Broccoli Fleurettes, Cranberry Compote, Port Wine Sauce

PASTRY TOPPED ARTICHOKE FROND OF FETA CHEESE (V)

Baby Spinach, Broccoli Hollandaise, Pimento Butter

### Desserts

'GRAND' VINTAGE CHRISTMAS PUDDING

Brandy Custard Sauce (v)

RASPBERRY, TOASTED OATS, HONEY & WHISKY CREAM 'CRANACHAN'

WARM MINCE PIES

CAFETIÈRE OF GROUND COFFEE & PETITS FOURS

**£130.00 per person to include a glass of Champagne on arrival**

If you suffer from a food allergy or intolerance, please inform a member of staff, who will be happy to assist you when placing your order

## Christmas Day Luncheon

Tuesday 25th December

The Mirabelle Restaurant

### Starters

DORSET CRAB SALAD WITH MACKEREL TARTARE, Roasted Baby Cucumber, Avocado Purée

STUFFED RABBIT SADDLE Prunes, Gratin Savoyard, Charred Baby Gem

### Second Course

WATERCRESS & POTATO SOUP WITH Poached Quail Eggs & Crème Fraîche Emulsion

### Main Courses

LOCALLY FARMED BRONZE TURKEY BREAST, Brussels Sprout Purée, Pear Tart Tatin & Red Cabbage Gel

FIVE SPICE MARINATED VENISON FILLET Baked Celeriac Purée, Smoked Bacon Panna Cotta & Bordelaise Sauce

### Cheese Course

TETE DE MOINE Sauerkraut & Toasted Caraway Seed Vinaigrette

### Desserts

'MIRABELLE' CHRISTMAS PUDDING Caramelised orange jelly, Cinnamon parfait & brandy custard

SALTED MARMALADE, CAMEL ORANGE CURD, CANDIED GINGER ICE CREAM Chocolate Fondant

Gratuities are at your discretion

**£142.00 per person to include a glass of Champagne on arrival**



## Mirabelle Boxing Day Luncheon

Wednesday 26th December

A lovely way to extend your Christmas celebrations.

**3 courses £55.00 per person (includes Coffee & Petits Fours)**

## New Year's Eve

Monday 31st December

### DEVONSHIRE GALA DINNER AND DANCE

Say goodbye to 2018 with a truly spectacular gala dinner in The Devonshire Suite. The evening commences with a Champagne Reception before a sumptuous 4 course Gala Dinner and Dance, with live music and Champagne at midnight. Dress code: lounge suits.

**£155.00 per person**

### MIRABELLE CELEBRATION DINNER

Join us for a fine dining New Year Celebration with Vintage Champagne Reception, 5 fascinating courses for dinner, followed if you wish by dancing in the Devonshire Ballroom or the Garden Restaurant. You are welcome in either party.

Vintage Champagne is served at your reserved table in the stunning Great Hall before midnight. This is a Black Tie evening.

**£195.00 per person**

## Start 2019 in style

Tuesday 1st January

### MIRABELLE NEW YEAR'S DAY LUNCHEON

If you are looking for somewhere special for your first lunch of 2019, then look no further than The Mirabelle Restaurant.

**3 courses £55.00 per person (includes Coffee & Petits Fours)**