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WEDDING BREAKFAST MENUS

These dishes are included in your Package price. Please select one starter, one main course and one dessert for your party. For the Vintage Reception, please add a Sorbet course and for the Prestige Cuvée please add a Sorbet or Cheese course.



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The Grand Hotel
King Edwards Parade, Eastbourne,
East Sussex, BN21 4EQ
Telephone: +44 (0)1323 412345
E-mail: weddings@grandeastbourne.com
Website: www.grandeastbourne.com



STARTERS

- “Grand” Hors d’oeuvre
(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 Pâté Terrine with
‘Grand’ Piccalilli
- Truffled cream of fresh Mushroom and Porcini soup (v)

VEGETARIAN STARTERS

- Roquette and Mizuna salad with
sun-blushed Tomatoes, Asparagus, spiced Mayonnaise
dressing and Cheese crackling
- Rosette of Galia and Watermelons with fresh Mint
infused sweet White Wine
- Refreshing and light Tomato Consommé with Pesto
pastry Paillettes

MAIN COURSES

- Roast loin of English Lamb with minted Pea stuffing and
Red Wine sauce
- Breast of Chicken stuffed with Leek Mousseline, served
with a 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
- Scottish Salmon Fillet baked in puff pastry with savoury
Rice, served with Dill cream sauce

VEGETARIAN MAIN COURSES

- Chestnut, Onion and Feta Cheese puff pastry trellis
with sweet Pepper sauce
- Spinach and Ricotta bake with Tomato and Basil sauce
- Nut Roast filo parcel with Butternut Squash
and Mushroom ragoût
- Fresh green Asparagus tips with truffled
Pearl Barley Risotto

DESSERTS

- Rich dark Belgian Chocolate and Orange Torte with
Brandied Apricot salsa
- Coffee Cream and Jaconde sponge roulade with an
Amoretti crunch
- Fresh Banana and Orange Cheesecake with Rum
Caramel sauce
- Fresh fruit and cream Meringue roulade with Strawberry
and Mango coulis
- Butterscotch Pecan tart with Maple cream
- Eton Mess – Classic dish of Strawberries, Meringue
and whipped cream

CHEESE

- Selection of British and Continental Cheeses with
Walnut Bread, dried Fruit and Celery

£9.00 per person

Or £69.00 per table platter
for up to 12 persons

Prices are correct at the time of going to print, but the hotel reserves the right to change the prices at any time.
Prices include VAT at 20%.



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MENU ENHANCEMENTS

You may wish to choose one of these dishes to enhance your event. These are charged per person at the supplement shown.



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STARTERS

Fresh Green Asparagus tips served warm
with Hollandaise sauce (v)

£4.00

Double baked Stilton Soufflé (v)
(Maximum 150 person)

£5.00

Breast of Quail baked in puff pastry with Bacon and
Leek, served with creamed Madeira jus

£5.00

INTERMEDIATES

Poached Prawn Mousseline with fresh Dill cream sauce

£7.50

Smoke roasted Scottish Salmon Fillet with Lemon
and Vanilla Butter

£8.50

Loin of Monkfish baked in cured Ham, served with
Tomato and Basil Butter sauce

£9.75

Half Lobster glazed with a classic Thermidor sauce

£16.00

MAIN COURSES

21 Day aged Scottish Beef Sirloin Minute Steak with
roast cherry Tomatoes on the vine and a
Horseradish infused jus £5.00

Roast rack of English Lamb with Lyonnaise Potato cake
and Redcurrant Wine jus

£5.00

21 Day aged Scottish Beef Fillet in the Traditional
'Wellington' style served with Madeira sauce

£11.00

OPTIONAL EXTRAS

Liqueurs with Coffee

Coloured table linen hire

Disposable cameras

1st Anniversary luxury
overnight stay

Dipped Strawberries

Wedding guests' bedroom rates

SORBETS

Zesty Lemon (v)

Mango and Lime (v)

Passion Fruit (v)

Pink Grapefruit and Moscato (v)

£4.50

DESSERTS

Warm Chocolate Pecan Brownie with Custard cream
and Grand Marnier sauce

£3.50

Warm spiced Apple and Walnut cake with Crème
Fraîche Ice Cream

£3.50

Trio of 3 Miniatures: Warm Pineapple pudding, Kaffir
Lime Crème Brûlée and Pistachio Ice Cream

£6.00

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EVENING BUFFETS

Enjoy a finger buffet, with hot and cold dishes served during the evening – please choose from the menu.

Please note a minimum of 85% of the total evening guests are to be catered for.



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MENU A

Pasta Gratins with Carbonara and Napolitaine Sauces

Thai spiced Chicken and Sweet Pepper Brochettes

Golden Crumbed Kedgeree Fish Cakes with warm
Mango Chutney Sauce

Vegetable Crudités with Houmous, Creamed Pâté and
Curried Mayonnaise Dips

Coleslaw Salad

French Fried Potatoes

2017 - £17.00 per person

2018 - £17.50 per person

MENU B

Baby Cottage Pies

Smoked Salmon, Leek and Savoury Egg Flan

Pasta Ramekins with Prawns, Cheese Sauce and
Crunchy Gratinated Top

Crisp Golden Crumbed Strips of Herb and Garlic Turkey
Breast with Aioli

Skewers of slow cooked Belly Pork and Onion with
Honey Mustard Glaze

Cheese, Bacon and Tomato Rarebits

Coleslaw Salad

Seasoned Potato Wedges

Selection of Sweet Finger Pastries

2017 - £28.00 per person

2018 - £29.00 per person

EVENING RECEPTIONS

For wedding receptions held at The Grand of 50 guests or more, we are pleased to offer (subject to availability) the Silverdale Room for an additional evening celebration. Minimum guests – 80 up to a maximum of 200.

For smaller receptions on some dates we may still be able to offer the Silverdale Room in the evening which will be subject to an additional room hire charge.

SPECIAL REQUIREMENTS

Should you wish to tailor your celebrations for any size party, we would be delighted to discuss your individual requirements.

We can also arrange:

Celebration Cake

Transport

Favours

Disco

Balloons

Band

Videographer

Harpist

Disposable Cameras

String Quartet

Photographer

Children's Entertainer

Magician

Chair covers

THE ELITE WINE SELECTION

To enhance your wedding breakfast further why not upgrade your wine choice to our Elite Wine Selection.

A superb choice is available; please do ask your personal co-ordinator for more information.

As part of the Prestige Cuvee Reception an upgrade of wine is included within this package.

Our current wine choices are available from your personal co-ordinator

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