

The Grand Hotel

EASTBOURNE



WEDDING BREAKFAST MENUS

Please select one starter, one main course and one dessert for your guests to enjoy. Dietary requirements will be catered for accordingly.

For the Grand Wedding Experience, please add one Sorbet or Cheese course.

WEDDING BREAKFAST MENUS

STARTERS

Ham Hock & Confit Chicken Terrine (Ce,M,Mu,Su)
Piccalilli, Parsley Purée

Thinly Sliced Parma Ham (Su,M)
Ricotta, Balsamic Figs & Roquette Salad

Chicken Liver Parfait (G,So,M,Su)
Fig Chutney & Baby Salad

Chicken & Pistachio Terrine (E,M,N)
Coronation Mayonnaise

Panko Breaded Local Caught Hake (F,G,E,Su)
Cucumber & Lemon Mayonnaise

Classic Prawn & Crayfish Cocktail (Sh,E,Su)
Marie Rose Sauce, Crisp Iceberg Lettuce

Smoked Salmon & Cream Cheese Roulade (F,M,Su,Mu)
Wasabi Mayonnaise, Watercress

PLANT BASED STARTERS

Roast Mediterranean Vegetable Tartlet (Su,M,V,PB)
Tofu & Olive Tapenade

Roast Tomato Soup, Herb Oil (Ce,V,PB)

Sweet Pepper & Basil Compression (Su,V,PB)
Herb Oil, Micro Salad

MAIN COURSES

Free Range Chicken Breast (G,Su,M,Ce)
Sage & Onion Crust, Fondant Potato,
Seasonal Vegetables & Smoked Bacon Jus

Roast Rump of English Lamb (Ce,M,Su)
(£5.00 supplement)
Rösti Potato, Seasonal Vegetables, Harissa
Spiced Jus

Roast Sirloin of Beef (Ce,Su,M)
Fondant Potatoes, Seasonal Vegetable & Truffle
Infused Jus

Orange & Tarragon Glazed Duck Breast (Ce,Su,M)
Vegetable & Potato Pie, Port Jus

Apricot & Sage Rolled
Belly of English Pork (Ce,Su,M)
Savoy Cabbage & Leek Creamed Potato,
Seasonal Vegetables, Cider Jus

Corn Fed Chicken Supreme (Su,M,Ce)
Paprika Fondant Potato, Chargrilled
Mediterranean Vegetables, Sun-Blushed
Tomato & Chorizo Oil Dressing

Pan Fried Fillet of Seabass (F,M,Su)
Crushed New Potatoes, Seasonal Vegetables,
Champagne Cream Sauce

Ricotta & Spinach Cannelloni (G,M,Su,N,V)
Rosemary Marinated Roast Vegetables,
Pepper & Roquette Pesto

PLANT BASED MAIN COURSES

Chickpea, Leek & Cauliflower Wellington (G,Su,V,PB)
Salt Baked Vegetables, Lentil & Coriander Sauce

Beetroot, Tofu & Spinach Risotto (Su,V,PB)
Roquette, Seasonal Vegetables

DESSERTS

Lemon Meringue Pie (G,M,E,So,N)

Dark Chocolate Marquise (G,M,E,So)
Praline Cream

Amaretto Cream Profiteroles (G,M,E,N)
Hazelnut Dacquoise

White Chocolate & Strawberry Cheesecake (G,M,E,So)

French Glazed Lemon & Lime Tartlet (G,M,E)
Mango Compote

Sticky Toffee Pudding, Toffee Sauce (G,M,E)

Warm Pineapple Tart Tatin (Su,G,M,E)
Coconut Ice Cream

PLANT BASED DESSERTS

Selection of Plant Based Ice Creams (So,V,PB)

Chocolate Torte with Kirsch Cherries (G,So,V,PB)

Fresh Fruit Platter, Raspberry Sorbet (V,PB)

CHEESE

Selection of British and Continental Cheeses with
Walnut & Fig Bread, Celery, Grapes, Fruit Chutney

**(£11.00 per person supplement or £79.00 per table
platter for up to 12 persons) (M,Su,N,G,Ce,So)**

SORBETS

Zesty Lemon, Passion Fruit, Mango & Lime,
Champagne (Su)

(£5.75 per person supplement)

THE GRAND HOTEL

King Edwards Parade,
Eastbourne,
East Sussex, BN21 4EQ
01323 412345

weddings@grandeastbourne.com
www.grandeastbourne.com

If you suffer from a food allergy or intolerance, please advise a member of the sales team who will be happy to assist you with your choices.

Please 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 & dairy Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites

V - vegetarian PB - plant based

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CANAPÉ SELECTION MENU

Please select 2 cold and 1 hot canapes for £9.00.

Additional canapes charged at £3.00 per person.

This price does not apply if canapes are included in your package.

CANAPÉ SELECTION MENU



COLD

- Oak Smoked Scottish Salmon (F)
- Peeled Prawn Tails in Cocktail Sauce (Sh,E)
- Parma Ham with Melon (Su)
- Smoked Chicken with Caesar Dressing (E,F)
- Fresh Quail Eggs Mayonnaise (V,E)
- Cream Cheese with Chive (V,M)
- Creamed Goat's Cheese & Olive (V,M,Su)
- Celery & Creamed Stilton (V,PB,Ce,M,Su)

COLD SWEET SELECTION

- Mini Coffee Profiteroles (G,M,E)
- Strawberry & Raspberry Tartlet (G,M,E)
- Chocolate Mousse (V,PB,So,M,E)
- Mini Raspberry Cranachan (G,M)

HOT

- Maize Fed Chicken Skewer with Soy & Garlic (So,G)
- Hot & Spicy Cocktail Sausages (Su,G)
- Cheddar Cheese & Green Peppercorn Rarebit (V,M,Mu,Su)
- Mini Vegetable Spring Roll (V,PB,G,E,So,Se)
- Barbecued Chicken Winglets (G,So)
- Tempura Prawns (G,Sh,E)
- Chinese Barbequed Pork Skewer (So,Su,Se)

HOT SWEET SELECTION

- Lemon Meringue (G,M,E)

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WEDDING EVENING BUFFET MENUS

Please select either menu A or menu B
for your evening buffet menu.

Please note that we kindly ask you to
cater for 85% of your evening guests as
a minimum requirement.

WEDDING EVENING BUFFET MENUS



MENU A

Thai Spiced Chicken Brochettes (Su)

Crudités with Hummus Dip,
Thousand Island Dip (E,Se,Su)

Bacon & Cheese Turnovers (G,M,Su)

Selection of Sandwiches & Wraps (G,M,E,So)

Coleslaw & Salad (E,Su)

Chunky Chips with Cheese, Garlic Mayo (E,M,Su)

Menu A at £18.00 per person

MENU B

Bread Crumbed Cajun Chicken Strips with Lime Mayonnaise (G,E)

Fish Goujons with Sweet Chilli Mayonnaise (F,G,E)

Mini Peppered Steak Pies (G,Ce,Su,So)

Southern Fried Potato Wedges with Sour Crème (M)

Selection of Sandwiches & Wraps (G,M,E,So)

Rainbow Coleslaw & Salad (E,Su)

Selection of Fine Cheeses, Biscuits & Chutneys (E,M,Su)

Menu B at £30.00 per person

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CHILDREN'S MENUS

Please select one starter, one main course and one dessert for your children guests to enjoy.

Dietary requirements will be catered for accordingly

CHILDREN'S MENU



STARTERS

Cheesy Garlic Bread (G,M)

Vegetable Crudités with Breadsticks & Houmous (Ce,E,Se,V,PB)

Chilled Honeydew Melon (V,PB)

MAIN COURSES

Cheddar Cheese & Tomato Pizza (G,M,V)

Bread Crumbed Fish Goujons (F,G,E)

Chicken Fingers (G,E)

Pork Sausages (G,Su)

Spaghetti Bolognese (G,M,E)

DESSERTS

Banana Split (M,So,G)

Chocolate Profiteroles (G,M,E,So)

Chocolate Mousse (G,M,E,So)

Knickerbocker Glory (M)

Selection of Fresh Fruit (V,PB)

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Orange Squash throughout the meal

All served with the choice of the following:

Chips or New Potatoes

Peas, Baked Beans or Vegetable of the day



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