



Banqueting Menus  
2010

## Starters

*(We request that you choose one item per course for your entire party)*

Orange and Pink Grapefruit Platter  
*finished with Banana in a Honey Flavoured Cream* £4.95

Fanned Honeydew Melon  
*garnished with Pomegranate and Grenadine Coulis* £4.95

Trio of Melon Pearls  
*with Grapes drizzled with a Port and Ginger Syrup* £5.25

Deep Fried Camembert  
*accompanied with Cranberry and Orange Compote* £5.25

Egg, Prawn and Anchovy Salad  
*served with Chive Mayonnaise* £5.25

Homemade Duck Liver Pate  
*with Plum Chutney and Toasted Brioche* £5.50

Red Onion, Cherry Tomato and Goats Cheese Tartlet  
*Served with mixed Leaves, Basil flavoured Crème Fraiche* £5.50

Fanned Galia Melon  
*garnished with Cantaloupe Melon Pearls and a duet of Cherries* £5.50

Avocado Pear Coronation  
*topped with Chicken in a Curried Mayonnaise* £5.50

Baked Fillet of Salmon  
*served on a bed of Basil flavoured Tomatoes and served with a Prawn Compote* £5.50

Prawn Cocktail  
*coated with Marie Rose Sauce* £5.50

Salade Caprice  
*Julienne of Ham, Tongue, Smoked Chicken and Chicory coated in Mustard Mayonnaise* £5.95

Crab and Mango Salad  
*served with a Lemon Grass, Ginger and Cream Sauce* £5.95

Lobster and Scallop Mousse  
*accompanied with a Prawn Coulis* £6.25

Smoked Salmon Platter  
*scattered with Capers and drizzled with Lemon Oil* £6.25

## Soups

*(We request that you choose one item per course for your entire party)*

*All Soups £4.50*

Cream of Leek, Potato and Chive

Cream of Broccoli and Stilton

Cream of Spicy Parsnip and Coriander

Cream of Wild Mushroom and Oregano

Cream of Carrot and Fennel

Cream of Asparagus and Almond

Tomato and Basil

Cream of Lentil, Leek and Bacon with Crunchy Croutons

Chicken and Sweet corn

Brown Onion Soup with Cheese Croutons

Minestrone with Parmesan Cheese

Lobster Bisque **£6.50**

## Sorbet Course

£3.25

Pink Grapefruit, Mandarin, Mango, Blueberry, Orange or Lemon

## Fish Course

£8.95

Poached Fillet of Trout Bonne Femme

*filled with Salmon Mousse and served with Mushroom, White Wine and Cream sauce*

Paupiette of Lemon Sole Florentine

*served on a bed of Leaf Spinach and coated with Cheese Sauce*

Poached Fillet of Salmon Nantua

*served with a Prawn, Brandy and Cream Sauce*

## Main Course

*(We request that you choose one item per course for your entire party)*

Poached Fillet of Salmon Breval £11.95

*served with a Mushroom, Tomato, Parsley, White Wine and Cream Sauce  
and Puff Pastry Fleuron*

Baked Supreme of Chicken Marechale £11.95

*bread crumbed and garnished with Asparagus Spears, Noisette Potatoes and Madeira Sauce and  
drizzled with Lemon Butter*

Supreme of Chicken Chasseur £11.95

*served with a White Wine, Mushroom, Tomato, and Tarragon Sauce  
on a bed of Braised Rice with a heart shaped Crouton*

Roast Sussex Turkey £11.95

*served with Bacon rolled Chipolata, Parsley and Thyme Seasoning and Cranberry Sauce*

Roast Loin of British Pork £11.95

*served with Apple Ring, Prune and Walnut Seasoning, Glazed Apricot, Apple Sauce and Crispy  
Crackling*

Supreme of Chicken Cordon Bleu £12.95

*filled with Ham and Gruyere Cheese, breaded, baked  
and served with Marsala Sauce and Spaghetti Milanaise*

Escalope of Veal Viennoise £12.95

*breaded and garnished with Grated Egg, Lemon, Parsley and Anchovies,  
served with a Green Peppercorn Sauce*

Fillet of Sea Bass Fenouil £12.95

*grilled and served with Shredded Fennel, Almonds and Lemon Butter Sauce*

Roast Saddle of Lamb Groseille £14.75

*garnished with Redcurrant Bouchee and Rosemary and Honey Sauce*

Medallions of Pork Moutarde £14.75

*Tenderloin of Pork served on a bed of Celeriac Mash,  
Whole Grain Mustard Sauce and Glazed Cherry Tomatoes*

Traditional Roast Sirloin of Beef £14.95

*served with Yorkshire Pudding, Horseradish Sauce and Red Wine Sauce*

Supreme of Halibut Maison £14.95

*garnished with shreds of Vegetables, Mashed Potato and Crab Sauce*

Roast Breast of Duck Montmerency £14.95  
*served with a Compote of Black Cherries and Orange Sauce*

Herb Crusted Best End of Lamb Béarnaise £14.95  
*garnished with Tomato filled with Mint flavoured Béarnaise Sauce and Rosemary Jus*

Roast Sirloin of Beef Judic £15.25  
*garnished with Tomato filled with Puree of Mushrooms and Red Wine Sauce*

Roast Fillet of Beef Marchand de Vin £18.95  
*served with Smoked Bacon, Woodland Mushrooms, Glazed Onions and Red Wine Sauce*

## Vegetarian Dishes

*Prices as Main Course Selected*

Stir Fry Vegetable Pancake  
*served with a Saffron and Almond Sauce*

Wild Mushroom Risotto  
*served with Parmesan Wafers and Tomato Sauce*

Aubergine, Tomato and Brie Gateau  
*drizzled with Basil Pesto*

Fettuccini  
*served with Woodland Mushroom Stroganoff*

Filo Pastry Tartlet  
*filled with Roasted Vegetables and topped with Mozzarella Cheese*

Baked Pepper  
*filled with Lemon and Thyme Risotto and topped with Mozzarella Cheese*

Lentil Galette  
*served with a Spinach and Pine Nut Sauce*

# Desserts

*(We request that you choose one item per course for your entire party)*

Fruit of the Forest Trifle

*With a hint of Cointreau and a creamy Custard topping* £5.25

Vanilla Cheesecake

*served with warm Toffee and Pecan Sauce* £5.25

Mango Mousse

*topped with diced Mango and a Coconut Biscuit* £5.25

Crispy Meringue Nest

*filled with Raspberries on a Wild Berry Coulis* £5.25

Apricot and Calvados Dairy Cream Gateau £5.25

Strawberry and Mascarpone Tiramisu £5.25

Tangy Lemon Mousse Torte

*with a Citrus Coulis* £5.25

Chocolate and Grand Marnier Mousse Torte £5.25

Hot Blackcurrant Bakewell Tart

*served with Custard or Whipped Cream* £5.25

White Chocolate Truffle

*set on a Dark Chocolate Coulis* £5.25

Hot Apple Strudel

*served with Apricot Sauce and Whipped Cream* £5.50

Chocolate Profiteroles

*accompanied with Vanilla Pod Ice Cream* £5.50

Raspberry and crushed Meringue Ice Cream

*set on a Melba Coulis* £5.50

Fresh Fruit Salad

*with a choice of Vanilla Pod Ice Cream or Whipped Cream* £5.50

Passion Fruit Bavarois

*served with Exotic Fruits and a Coconut biscuit* £5.50

Strawberry Pavlova

*with a Wild Berry Coulis* £5.50

Handmade Filo Basket

*filled with Fruits of the Forest* £5.50

Coffee and Baileys Cream Liqueur Roulade £5.50

## Cheeses

*Platter of English and Continental Cheeses  
with Assorted Biscuits £5.95*

## Coffee

*Freshly Brewed Coffee  
with Chocolate Mint £2.00*

*Freshly Brewed Coffee  
with Petit Fours £3.75*

## House Wine Selection

“We are happy to recommend a selection of house wines, carefully assembled to offer something to suit all tastes and representing good quality and value for money. ”

Bin N°.		Taste Guide	Per Bottle
68.	<b>SAUVIGNON BLANC</b> , VdP d'Oc, Louis Eschenauer <i>Dry, fresh and crisp white with aromatic and floral tones.</i>	2	£13.95
69.	<b>CHARDONNAY</b> , VdP d'Oc, Louis Eschenauer <i>Light and elegant white with complex fruit flavours.</i>	1	£13.95
70.	<b>MERLOT</b> , VdP d'Oc, Louis Eschenauer <i>Round, full bodied red, yet soft with a fruity bouquet.</i>	B	£13.95
71.	<b>CABERNET SAUVIGNON</b> , VdP d'Oc, Louis Eschenauer <i>Fairly full bodied, juicy, plummy red.</i>	C	£13.95
72.	<b>ROSÉ D'ANJOU</b> , Remy Pannier <i>A refreshing Rosé with a hint of cherries on the palate.</i>	3	£13.95
73.	<b>LE CELLIER BLANC</b> , Medium <i>flavour that suits all palates.</i>	4	£13.95
74.	<b>VOLANDAS, CHARDONNAY</b> , Chilean <i>A pleasant, clean flavoured Chardonnay from Chile's Central Valley.</i>	2	£14.75
75.	<b>VOLANDAS, CABERNET SAUVIGNON</b> , Chilean. <i>Soft and supple Chilean red with berry fruit flavours and good structure.</i>	C	£14.75

Taste Guide:

**White Wines:** 1 = Dry to 6 = Sweet.      **Red Wines:** A = Light to E = Full  
If a quoted wine or vintage is no longer available a suitable alternative will be offered.

***A full wine list is available on request***

## Function Suites

*We have a number of private rooms available ideal for numbers  
From 12 to 120 guests.*

### The Meads Room

*Minimum 12 – Maximum 18 guests*

*An elegant room on the ground floor, which is ideal for the smaller, more intimate occasion.*

### The Wedgwood Ball Room

*Minimum 30 – Maximum 80*

*Classic Wedgwood blues and creams decorate this room situated on the 1<sup>st</sup> floor  
of the hotel.*

*With its own private outside balcony with views towards Beachy Head and across  
The English Channel.*

### The Garden Suite

*Minimum 45 – Maximum 120 Guests*

*Minimum numbers for Friday & Saturdays 70 Guest*

*This Suite is our newly refurbished and most versatile venue.  
Situated on the ground floor with direct access to the hotel garden,  
This purpose built suite boasts its own Private Bar, Air-conditioning, PA System  
and PowerPoint Projector*

*Making this venue ideal for all occasions.*

*All rooms are subject to availability and conditional details in our Hotel Contracts.  
Room hire charges may apply – details on request*

# Private Parties Terms and Conditions

A non-refundable deposit (shown below) together with a letter of confirmation is required within 21 days to secure the reservation. Once received a contract will be sent to you and will need to be returned signed to the hotel within 14 days.

Luncheon Function - Meads Room	£100.00 deposit required
Luncheon Function - Wedgwood Room or Garden Suite	£250.00 deposit required
Dinner Function - Meads Room	£250.00 deposit required
Dinner Function - Wedgwood Room or Garden Suite	£500.00 deposit required

**All bookings are taken on the basis of a minimum number requirement.**

Meads Room – min 12 max 18
Wedgwood Room min 30 max 80
Garden Suite (Sunday – Thursday) min 45 – max 120
Garden Suite (Friday & Saturday) min 70 – max 120

**The minimum menu cost per person.**

Meads Room –Luncheon - £17.95 Dinner £25.00
Wedgwood Room – Luncheon £17.95 Dinner £25.00
Garden Suite (Sunday – Thursday) Luncheon - £17.95 Dinner £25.00
Garden Suite (Friday & Saturday) Luncheon - £17.95 Dinner £25.00

**All prices are inclusive of VAT @ the standard rate**

Final Numbers must be given at least 14 days prior to the function. Minor increases in numbers can normally be catered for, however in the event of reduced numbers we regret that the minimum number of guests will be charged for.

One menu should be chosen for the entire party, although special dietary requirements, such as vegetarians, can be catered for.

Menus and Wines must be given at least 21 days prior to the function.

Should the client wish to cancel the reservation and therefore this contract with the hotel the following cancellation charges will

Apply: -

<b>Period of cancellation</b>	<b>Charges to be made ex. vat</b>
More than 6 month's notice	Loss of deposit
Less than 6 - 3 months notice	25% of the total cost
Less than 3 month's notice	50% of the total cost
Less than 1 month's notice	75% of the total cost
10 days prior to function	100% of the total cost

**We strongly recommend that you take out private function insurance cover.**

Any accommodation booked will be available from 2pm on the day of arrival and should be vacated by 10.30am on the morning of departure.

The final outstanding balance is to be settled within 14 days after the function has taken place.