

Hydro Hotel

EASTBOURNE

T. 01323 746105 E. events@hydrohotel.com W. hydrohotel.com

3 Course Function Dinner Menu 2021

When choosing your menu please select one dish from each course for your entire party with a vegetarian option. Other special diets can be catered for upon request.

Special Diets: (V) Vegetarian, (GF) Gluten Free (Ve) Vegan

To Start

Smoked mackerel and crème fraiche pate, pickled cucumber, sour dough crisp
North Atlantic prawn and avocado salad, baby gem sundried tomato and brandy mayonnaise (GF)
British stilton and spinach quiche tart, mixed leaf dressed salad with poached cherry tomatoes (V)
Pressed chicken and parsley terrine, piccalilli, walnut and raisin toast
Cantaloupe melon and chorizo salad
Honeydew melon and Fruit Salsa (GF, Ve)

Or

Soups (GF)(V)

Braised root vegetable soup
Sweet potato and coconut volute
Wild mushroom and sherry soup
Green pea and watercress potage (Ve)
Roasted plum tomato soup

Main Courses

Your selection of roast, served with roast potatoes, glazed seasonal vegetables
and traditional accompaniments

Pick one from the following:

Breast of chicken with bread Sauce | Sirloin Beef with Yorkshire pudding
Leg of lamb with mint Sauce (GF) | Leg of pork with apple sauce (GF)

Or (PTO)

Slow braised feather blade beef, honey parsnips, creamed potato, roasted chestnut mushrooms
Char grilled ricotta and spinach chicken, warm Italian vegetable salad
Roasted tomato & herb marinated porchetta, thyme roasted new potatoes & caramelised shallots

Pan seared salmon with a prawn and fine bean cassoulet
Pan fried loin of cod on parsley mash, puy lentils, croutons and burre blanc
Carrot and cashew nut roast, marinated peppers, cherry tomato coulis (Ve)
Baked red onion and goats cheese tart, beetroot and plum tomato salsa (V)
Slow baked butternut squash, with chestnut and cranberry spiked rice (Ve)(GF)

Desserts

Glazed crème brulee with a short bread biscuit
White chocolate mousse, raspberry sauce, marbled chocolate shard
Quenelled strawberry pavlova, Chantilly cream, crème de fraise coulis
Lemon posset, almond biscuit
Red cherry cheesecake, fruit coulis
Fresh fruit salad and mango sorbet
Cheese & biscuits

3 Courses - £33 per person
Including Freshly Brewed Coffee or Tea and Petit Fours

Private Dinner Party Terms & Conditions

A **non-refundable** deposit will be required within 14 days of your provisional booking to secure.

Deposit Required: Orangery/ Meads Room: £100.00 Garden Suite/ Wedgwood Room: £250.00

All bookings are subject to minimum numbers

All prices include VAT at current rate.

The Management reserve the right to alter the content of these menus without notice.