

Hydro Hotel

EASTBOURNE

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3 Course Function Luncheon 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

Chilled North Atlantic prawns, iceberg lettuce, 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 | Beef with Yorkshire pudding

Leg of lamb with mint Sauce (GF) | Leg of pork with apple sauce (GF)

Or (PTO)

Steak and Harvey's Ale shortcrust pie, parsnip mash, glazed vegetables
Char grilled ricotta and spinach chicken, warm Italian vegetable salad
Slow roasted tomato & herb marinated pork, thyme roasted new potatoes & caramelised shallots

Pan seared salmon with a prawn and fine bean cassoulet
Pan fried fillet of cod on parsley mash, asparagus and burre noisette (GF)
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 - £26.00 per person

Inclusive of Freshly Brewed Coffee or Tea

Private Luncheon 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 prices include VAT at current rate.

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