

LION HOTELS GROUP

EASTBOURNE

Banqueting Menu

If you wish to have a choice please choose from 2 starters, 3 mains & 2 Desserts

Please also inform the events team of your menu selection for confirmation

Starters

..Included in Dinner Rate..

Garlic & Herb Wild Mushrooms served with Toasted Fresh baked Focaccia bread & chopped flat leaf parsley

Trio of Fish served on a bed of red charred Salad with a warm Horseradish and Lime Cream Sauce

Chilli & Ginger spider Crab Cakes accompanied with a Lemon & Coriander Mayonnaise

Honey & Basil Marinated Brie on a bed of Beetroot Walnut & Rocket Salad

Trio of Melon Pearls soaked in Grand Marnier or Ginger & Port Syrup served with Lemon Sorbet

Smoked Haddock & Crab Terrine with an Olive Ciabatta

Prawn, Crab and Chive Salad with Marie Rose Sauce

Soups

..Soups not included in Dinner Rate / Supplements apply £2.50 per person..

Wild Mushroom Soup

Garden Pea & Mint soup served with Crispy Pancetta Croutons

Cream of Broccoli & Asparagus

Oxtail & Redcurrant Soup and Croutons

Cream of Tomato & Blood Orange Soup finished with Herb Croutons

Classic French Red Onion Soup with a Herb and Cheese Topped toasted slice of French Baguette

Sweet Potato Butternut Squash & Chive Soup

Cream of Country Vegetable

Cream of Sweet Potato & Chive

Mains

..Included in Dinner Rate..

Seared fillet pork served with a Mushroom Risotto & Redcurrant & Port Sauce

Poached Salmon fillet served with a Herb Couscous and Béarnaise Sauce

Chicken Breast filled with Herb Sausage Meat , wrapped in Smoked Bacon & served with a Brandy & Mushroom Sauce

Grilled Sea Bass served on Rosti Potato with a White Wine, Cream & Dill Reduction

Slow Roasted Pork Belly served with Herb Pollenta with a Red currant and Port Jus

Pan seared Cod fillet served on roasted Mediterranean Vegetables and Lemon Butter Sauce

Roasted Leg of Lamb seasoned with Thyme & Redcurrant served with savoury

Red Onion Yorkshire Pancake Finished with a Mint and Red Wine Jus

Chicken supreme stuffed with Wild Mushroom , Smoked Bacon and Black Pudding served with a Mushroom and White Wine Cream reduction

Pan fried Salmon fillet served with Wilted Kale & Asparagus Spears finished with a Beurre Blanc Sauce

Vegetarian Main Course

..Included in Dinner rate..

Spinach & Mascarpone Lasagne

Vegetable Kiev

Leek & Gruyere Cream Bake

Tortellini Ricotta

Potato & Leek Bake

Wild Mushroom Stroganoff

Green Pepper stuffed with Broccoli, Brie and cream Sauce

~Extra Touch Mains~

..Extra Touch Main course supplements apply £5.00 per person..

Sirloin of Sussex Beef basted with Whole Grain mustard & Honey served with Homemade Yorkshire Pudding caramelised Parsnips & Dijon Mustard Dressing

Roasted Loin of Lamb encrusted with Herbs served with a Thyme & Apricot stuffing finished with a Port and Redcurrant Jus

Whole Salmon fillet wrapped in Smoked Salmon served on a bed of warm Lettuce, Bean Shoots, and Cashew Nut Salad drizzled with a Honey Soy & Sesame Oil Dressing

Slow Roasted Leg of Duck served in a Rosemary & Garlic Red Wine Sauce finished with Honey and mustard roast parsnips

..Extra Touch Mains supplements apply £8.00 per person..

Fillet of Beef Wellington filled with Homemade Balsamic Chicken Liver Pate accompanied with a Rich Beef & Shallot Gravy

Roast saddle of Lamb with Duchess Potato, Glazed Cherry Tomatoes & a Redcurrant & Sherry Reduction

Desserts

..Included in Dinner rate..

Baked Baileys & Caramel Cheesecake with a Forest Fruit Puree

Tuile Basket with Soft Berry Fruits, Clotted Cream Ice Cream & Belgian White Chocolate Sauce

Pancakes with a Sweet orange sauce & Vanilla Pod Ice Cream

Poached Pear Galliac doux served with Vanilla & Blueberry Semifreddo

Eton Mess & Madeira Syrup dressed with Honeycomb Pieces

Orange & Lime baked Cheesecake served with Orange Possip

Chocolate Praline & Hazelnut Torte served with Sesame snaps

Balsamic Strawberry puff pastry galette served with Blueberry marbled Mascarpone and Cream Chantilly

Raspberry and White Chocolate Cheesecake made with Homemade Shortbread base

Afters

..included in Dinner Rate..

Filter Coffee or English Tea

Mints included in Dinner Rate Or Petit Fours supplements apply £1.00 per person

£20.00 per person

..This rate includes 3 courses, Coffee & Mints..

..Supplements apply for additional Courses & Extras (Soup Course & Extra Touch Mains & Petit Fours)..

..Please cater for all guests to receive Free Room Hire..

Please inform the Events department of any dietary requirements your guests may have prior to your function date to ensure the correct food is supplied

Chatsworth Hotel
01323 411016

Claremont Lions Hotel
01323 722788

Mansion Lion Hotel
01323 727411

ALBANY LIONS HOTEL
01323 731417

EVENTS OFFICE 01323 748710
www.lionhotelsltd.com