



Function Menus 2021



Starter

Homemade Fresh Tomato Soup, Basil Oil (vg) Homemade Fresh Asparagus Soup (vg) Pan Seared Scallops, King Prawn, Mango, Coconut Milk Homemade Ham Hock and Cornichon terrine, Rocket, Honey Mustard Dressing Homemade Sussex Pork and Quail Scotch Egg, Chilli Jam <u>+ 1.95 pp</u> Deep Fried Jack fruit Wings, Watermelon and Chilli Salsa (vg)

Main

Roast topside of Beef, Homemade Yorkshire Pudding, Roast Potatoes and Fresh Vegetables Roast Beef Sirloin, Homemade Yorkshire Pudding, Roast Potatoes and Fresh Vegetables + <u>3.50 pp</u> Roast Supreme of Chicken, Homemade Stuffing, Roast Potatoes and Fresh Vegetables Lamb Rump, Dauphinoise Potato, Minted Pea Puree, Glazed Carrots <u>+3.50 pp</u>

Fish

Fresh Loin of Cod, Smoked Pancetta, Apricot, Giroles, Chicken Broth, Hassle Back Potato, Green Beans, Glazed Carrots

Fresh Scottish Salmon, Hollandaise Sauce, Fresh Asparagus, Hassle Back Potato, Green Beans, Glazed Carrots

Vegetarian & Vegan

Butternut Squash, Red Onion and Pepper Risotto, Avocado Butter (vg) Roasted Vegetable Wellington, Vegetable Jus, Green Beans, Glazed Carrots (vg) Vegetable Ragout Stuffed Fresh Marrow, Basmati and Wild Rice (vg)

Dessert

Lemon Panna Cotta Tart, Berry Compote, Orange Sorbet Homemade Oat Milk and White Chocolate Rice Pudding, Spiced Mango, Mango Coulis (vg) White Chocolate and Raspberry Cheesecake Dark Chocolate and Coconut Torte (vg) Caramelised Biscuit Cheesecake (vg) Sticky Toffee Pudding, Vanilla Ice Cream (vg) Selection of Sussex Cheeses, Savoury Biscuits, Red Onion Chutney **+ 2.95 pp**

Afters

Coffee and Mint

(v) Suitable for Vegetarians / (vg) Suitable for Vegan & Vegetarians / (gf) Gluten Free Price is for a set menu of one choice per course, if you do not require a SET MENU please contact the events team to discuss other options

> 2 Course £26.00 per person 3 Course £32.00 per person

Fork Buffet Selections

Main Course - please select 2 options

Cold Carved Honey Roast Ham, Roast Breast of Sussex Turkey, Roast Chicken Breast, Beef Topside Homemade Katsu Chicken Curry Homemade Sussex Beef Chilli with red Kidney Beans and Peppers Homemade Lamb Moussaka Homemade Fresh Salmon and Smoked Haddock Fish Pie Penne Pasta, Sun-Dried Tomatoes, Olives and Pesto, Neapolitan Sauce Roasted Butternut, Red Onion and Pepper Risotto (vg) Homemade Tabbouleh Salad (vg)

Sides & Salads - please select 3 options

Basmati and Wild Rice Flat Breads Spiced Potato Wedges New Potato and Chive Salad Green Salad Bowls Roasted Vegetables with Honey and Thyme Homemade Coleslaw Homemade Olive Bread

Dessert - please choose 1 options

Dark Chocolate and Coconut Torte (vg) Caramelised Biscuit Cheesecake (vg) Lemon Panna Cotta Tart White Chocolate and Raspberry Cheesecake Raspberry Eton Mess Glass

(v) Suitable for Vegetarians / (vg) Suitable for Vegans & Vegetarians

1 course fork buffet £19.50 per person 2 course fork buffet £22.50 per person Additional Desserts + £4.00pp

Finger Buffet Selections

MENU A	£17.50 per person	Choose 4 options
MENU B	£20.00 per person	Choose 5 options
MENU C	£22.50 per person	Choose 6 options
MENU D	£25.00 per person	Choose 7 options

1 Round Finger Sandwich Assortment Marinated Tikka Chicken Skewers Chicken Drumsticks Mini Lamb Kofta Kebab **Bespoke Pork and Leek Chipolatas** Homemade Ham and Cheese Mini Quiches Homemade Broccoli and Cheddar Mini Quiches Homemade Mediterranean Vegetable Tarts (vg) Mini Falafel Bites (vg) Homemade Crab and Spring Onion Mini Fish Cakes Honey Roasted Fresh Salmon Skewers Smoked Haddock and Leek Mini Tart Assorted Pizza Bites Vegan Pizza Bites (vg) Sausage Rolls Vegan Sausage Rolls (vg) Jack Fruit Wings (vg) Mini Vegan Pasties (vg) Crudités (vg) Dips

You can also add any of the following sweet items + £4.00 pp

Assorted Cupcakes Vegan Cupcakes (vg) Individual Sponge Cake Assortment Mini Red Velvet Cakes (vg) Mini Cheesecake Bites

Extras

Cheeseboard £57.00 (caters for up to 10 guests per board) Canapés £9.50 per person Coffee, Tea and Mint £3.25 per person





Lansdowne Afternoon Jea

Freshly-baked Warm Plain or Fruit Scone (1) with Clotted Cream, Butter & Preserves A Selection of Cakes and Pastries Selection of Freshly Cut Finger Sandwiches Pot of Tea or Fresh Filter Coffee

£18.95 per person



The Lansdowne Hotel occupies a premier position on Eastbourne's uncommercialised seafront overlooking the Western Lawns and Wish Tower.

The hotel is privately owned and has been in the same family since 1912. It is this that has given the hotel a personal touch that is still very evident today.

> Please contact us or just simply pop in: 01323 725 174 <u>events@lansdowne-hotel.co.uk</u> Website: <u>www.bw-lansdownehotel.co.uk</u> King Edward's Parade | Eastbourne | East Sussex | BN21 4EE