



THE VIEW HOTEL
EASTBOURNE

Tis the season to be jolly

**LET'S START
PLANNING CHRISTMAS**

CELEBRATE THE CHRISTMAS YOU MISSED...

Christmas at The View Hotel Eastbourne is a very special time of year and we cannot wait to deck the halls, get the mulled wine simmering and welcome back our valued guests.

These past 18 months have been full of uncertainty and worry. With so much unknown, we're excited to announce that Santa's elves have been working hard to ensure that this festive period, you can kick back, relax and enjoy the magic of Christmas in a safe and comfortable space.

All that is left to say is...you're welcome





£25.00
PER PERSON

FESTIVE LUXURY AFTERNOON TEA

Kick back and relax starting with a festive cocktail followed by a selection of festive afternoon tea delicacies as you soak up the beautiful sea views in our Artisan Restaurant.

Available Saturday and Sunday in December from 2pm - 4pm
Pre-booking is required

MENU

Orange, Cranberry & Cinnamon Scones (VE available)

Christmas Pudding Scones

Served with Tiptree preserve & Cornish clotted cream.

Chicken and wild mushroom bruschetta with date & tamarind chutney on olive crostini

Smoked salmon, smashed avocado & pickled lemon open sandwich (GF available)

Shredded honey glazed gammon finger sandwich on Rye bread (GF available)

Turkey, cranberry & smoked streaky bacon finger sandwich on white sourdough (GF available)

Mature cheddar & fruit chutney finger sandwich on white sourdough (V)

Steamed vegetable gyoza, served warm with a sweet chilli glaze (VE)

Harissa hummus, pomegranate & micro-herb bruschetta, olive crostini (VE, GF available)

Fruit chutney with vegan cheese glaze, olive crostini (VE, GF available)

Raspberry frangipane tart bites (VE, GF)

Mini caramel filled churros

Carrot & pistachio cake (VE)

Mini winterberry crumble tart (V)

Mini mince pie (VE, GF)

French macarons (GF)

Your choice of freshly brewed coffee cafetière or DAMMANN Frères Tea

COMET'S CARVERY LUNCH

Join us for a relaxing family celebration surrounded by lots of festive cheer. Comet's three course carvery lunch will be served from 12.30pm until 2.00pm on Sunday 5th, 12th and 19th December

Pre-booking is essential as our carvery lunch is always popular!

Winter vegetable soup 🍷

Classic prawn cocktail 🍷
marie rose sauce and lemon

Chicken and apricot terrine 🍷
apple chutney and roquette

Garlic and thyme rubbed breast of turkey
Black pepper and horseradish crusted topside of beef 🍷🍷

Honey glazed gammon 🍷🍷

Sweet potato, spinach, beetroot and hazelnut wellington 🍷🍷

Thyme roasted potatoes 🍷🍷🍷 | Chipolata wrapped in bacon 🍷🍷 | Apple and cranberry stuffing 🍷 | Cauliflower cheese 🍷
Carrot and swede mash 🍷🍷 | Red wine braised red cabbage 🍷🍷🍷 | Shredded brussel sprouts 🍷🍷 | Red wine gravy

Traditional christmas pudding
brandy sauce and berry compote

Chefs selfserve dessert selection

£10.00
PER CHILD
(aged 6 - 11)

£22.00
PER ADULT

CHILDREN
(aged 5 and under)
GO FREE

* up to 2 children go free with two full paying adults

CHRISTMAS DAY CARVERY LUNCH

LET'S TURN THIS YEAR AROUND AND MAKE SOME FESTIVE MEMORIES AND CELEBRATE BEING TOGETHER

Glass of Champagne served on arrival at 12.30pm. Christmas Carvery served in the Artisan Restaurant from 12.30 pm.

Roasted carrot soup 

accompanied with rosemary oil and ciabatta croutons

Smoked haddock and cheddar fishcake

accompanied with a smoked tomato coulis, parmesan and baby watercress

Smoked bacon wrapped breast of turkey

Black pepper and horseradish crusted sirloin of beef

Marmalade glazed gammon

Salmon en crouete

Wild mushroom, spinach, pine nut and cheddar en crouete 

Thyme roasted potatoes    | Creamed potatoes   | Chipolata wrapped in bacon   |
Apple and cranberry stuffing  | Cauliflower and broccoli gratin  | Carrot and swede mash   | Red wine gravy
Shredded Brussel sprouts with smoked bacon and burnt butter   | Red wine braised red cabbage  

Blueberry cheesecake

Fresh fruit salad  

Chocolate and coconut tart   

Raspberry torte

Chocolate fudge cake

Baked cheesecake

berry compote

Traditional christmas pudding

brandy sauce, winter berry compote

Tea and coffee with mince pies

£75.00
PER ADULT

£38.00
PER CHILD

 Dairy Free  Vegan  Gluten Free  Vegetarian

FOOD ALLERGIES & INTOLERANCES: Before you order your food and drinks please speak to our team if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens

BOXING DAY LUNCH

LET US TAKE CARE OF THE WASHING UP THIS BOXING DAY AS YOU KICK BACK AND INDULGE WITH OUR COZY BOXING DAY CARVERY LUNCH

Boxing Day Carvery served in the Artisan Restaurant from 12.30 pm.

MENU

Woodland mushroom soup 
accompanied with roasted garlic and rosemary oil

Ham hock, parsley and mustard terrine
accompanied with a garlic rubbed crostini, piccalilli, and wild rocket

Rosemary and garlic studded leg of lamb

Honey and orange glazed gammon

Black pepper crusted topside of beef

Sweet potato, spinach, beetroot and hazelnut wellington 

Roasted potatoes    | Dauphinoise potatoes   | Sage and onion stuffing  | Cauliflower and broccoli gratin 

Roasted roots    | Buttered green beans and mange tout   | Honey roasted parsnips  

Red wine braised red cabbage    | Red wine gravy

Raspberry cheesecake

Black forest gateaux

Fresh fruit platter   

Carrot and walnut cake

Mini tartlets

Sticky toffee pudding
accompanied with a toffee sauce and vanilla ice cream

Tea and coffee with Mince pies

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CHRISTMAS PARTY NIGHTS

Celebrate the festive season with friends and colleagues, gathering at 7pm for a sparkling cocktail, followed by an exquisite three course dinner at 7.30pm. Prepare yourself for a fabulous disco enjoyed by all.

The bar closes at midnight.

MENU

Roasted tomato soup ^{VE GF}

vegan pesto and toasted pine nuts

Chicken and wild mushroom terrine

date and tamarind chutney, olive crostini

Garlic and black pepper rubbed breast of turkey ^{GF available}

bacon wrapped chipolata, sage and onion stuffing, thyme roasted potatoes, shredded Brussel sprouts, honey roast parsnips and baton carrots

Pan roasted fillet of haddock ^{GF}

horseradish and chive mashed potato, saute winter greens, roasted garlic and white wine cream

Sweet potato, spinach, beetroot and hazelnut wellington ^{VE}

thyme roasted potatoes, shredded sprouts, baton carrots and cranberry jus

Raspberry frangipane tart ^{VE GF}

blueberry compote, fresh strawberries

Classic Christmas pudding

brandy sauce, winter berry compote

White and dark chocolate cheesecake

raspberry coulis

CHRISTMAS PARTY DATES

Friday 26th & Saturday 27th November - £41 per person

Friday 3rd & Saturday 4th December - £43 per person

Thursday 9th & 16th December - £43 per person

Friday 10th & Saturday 11th December - £45 per person

Friday 17th & Saturday 18th December - £45 per person



^DDairy Free ^VVegan ^GGluten Free ^{Ve}Vegetarian

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Ditch the taxi, hop in our lifts!

Ask our team about our amazing accomodation deals when booking in your christmas party and save having to book a taxi home...



SPEAD SOME JOY WITH A GIFT VOUCHER!

Our digital gift vouchers
are the perfect present to
send all your loved ones

AFTERNOON TEA
SUNDAY CARVERY
OVERNIGHT STAY
MONETARY VALUE

Head to our website now to
start organising your gifts:
www.theviewhoteleastbourne.com

Full pre-payment required at time of ordering.



SANTA'S LITTLE HELPERS ARE NOW WELCOME!

Are you tired of having to plan two sets of accommodation?
Head to www.theviewhoteleastbourne.com/dog-friendly
to find out about how we're now dog friendly...

THE ARTISAN NEW YEAR'S EVE EVENT

Join the Artisan New Year's Eve Carvery event for a celebration that the whole family can enjoy!

Start the celebrations with a glass of Bucks Fizz followed by a 3 course carvery in the Artisan Restaurant then dance the night away with Soul Patrol in the Horizon Suite.

Drinks from 6.30pm in the Artisan Restaurant. Dinner from 7pm - 9pm in the Artisan Restaurant before heading up to the Horizon Suite at 9pm - 1am with a glass of champagne to see in the new year.

BUFFET MENU

Roasted sweet potato and rosemary soup

Prawn and crayfish cocktail

Chicken and leek terrine

The View salad bar

Cured and roasted meat platter

Orange and herb breast of turkey

Peppered topside of beef

Honey glazed gammon

Wild mushroom, brie and cranberry strudel

Smoked haddock and spinach gratin

Pork and apple stuffing

Served with seasonal vegetables & potatoes

Citrus tart

Profiteroles dipped in chocolate ganache

Chocolate and orange torte

Banoffee pie

Mini fruit tarts

Fresh fruit salad

British cheese board

Belgium waffle

Served with dairy chocolate ice cream, chocolate sauce and sugared strawberries

Tea and Coffee

FROM
£119.00
PER PERSON
INCLUDING ACCOMMODATION

£25.00
PER CHILD*





THE VIEW HOTEL

EASTBOURNE

Bookings can be made Monday - Saturday, 9am - 5pm by either phoning on 01323 433903 or emailing hello@theviewhoteleastbourne.com

Full Terms and Conditions including payment and cancellation terms can be found by heading to www.theviewhoteleastbourne.com/christmas-terms or speaking with our team on the telephone

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