





A Festive Season at the Relais Cooden Beach

Retreat to our new boutique lifestyle beach hotel and find your sanctuary in one of our stylish rooms with views overlooking the English Channel.

Take pleasure in our festive offerings in The Rally Bar and Restaurant or gather with friends to enjoy a warm drink by the firepit on The Beach Terrace.

Make this Festive Season special with unforgettable moments with your loved ones and colleagues.

The Relais Cooden Beach is the ideal place to come together and start a new tradition this year.

We look forward to your visit!

The Relais Cooden Beach
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From Sunday 24th December until Wednesday 27th December

Christmas Eve

Festive hot drink and cake served upon arrival Candlelit Dinner in The Rally Restaurant with a glass of Prosecco or Elderflower Fizz

Christmas Day

Full English and continental breakfast & Bucks Fizz Welcome Prosecco and Elderflower Fizz Traditional five course Christmas Day Luxury Lunch Chef's Festive Light Supper Buffet

Boxing Day

Full English and continental breakfast Welcome Prosecco and Elderflower Fizz Candlelit Dinner - Black Tie optional Entertainment with Stephen Dunnett

27th December

Full English and continental breakfast Late check out at 12.00pm

Prices start at £700.00 per person - supplements apply Residents get up to 50% off any treatment



From Sunday 31st December until Monday 1st January (Adults Only)

New Year's Eve

Welcome Prosecco and Elderflower Fizz and canapés Four Course New Year's Eve Gala Dinner Disco Entertainment

New Year's Day

Brunch Late check-out at 12.00 pm

Prices start at £250.00 per person - supplements apply

Residents get up to 50% off any treatment

Christmas Fayre

Two Courses £30.00 Three Courses £38.00

> Christmas Fayre Menu Lunch 12.00 - 14.30 Dinner 18.00 - 20.30

Available from December 1st to December 24th Lunchtime

Festive Afternoon Tea

Festive Afternoon Tea £28.00 per person

Champagne Afternoon Tea £36.00 per person

> Festive Afternoon Tea Menu Served 14.00 - 16.00 daily

Available Daily - 1st to 31st December Excluding 25th and 26th

Christmas Party Nights

Three Course Dinner and Entertainment £55 per person

> Christmas Party Nights Menu Sitting 19.00 - 19.30 Includes Christmas crackers

Available December 1st, 2nd 7th, 8th, 9th, 14th, 15th, 16th, 21st, 22nd

7th - Band Night - The Cover Ups 14th - Band Night - The Rockitmen 21st - Band Night - The Smoking Jackets

January Post Christmas Party Nights 5th, 6th, 12th, 13th - £45 per person

Christmas Eve Candlelit Dinner

Three Course Dinner £55.00 per adult

Children under 12 £27.50

Welcome Prosecco and Elderflower Fizz Christmas Eve Candlelit Dinner Menu Served 18.00 - 20.30

Christmas Day Luxury Lunch

Five Course Lunch £125.00 per adult

Children under 12 £65.00

Welcome glass of Prosecco or Elderflower Fizz Christmas Day Luxury Lunch Menu Christmas Crackers Served 12.00 - 14.30

New Year's Eve Gala Dinner

Four Course Dinner £110.00

Welcome glass of Prosecco or Elderflower Fizz New Year's Eve Gala Menu Served 19.00 - 21.00 Disco after dinner Carriages at 1.00am

Boxing Day Lunch

Three Course Lunch £55.00 per adult

Children under 12 £27.50

Boxing Day Lunch Menu Served 12.00 - 14.30

Boxing Day Dinner

Three Course Dinner £60.00 per adult

Children under 12 £30.00

Welcome glass of Prosecco or Elderflower Fizz Boxing Day Dinner Menu Served 18.00 - 20.30 Entertainment with Stephen Dunnett

Daily Special from December 27th to 31st

Christmas Fayre Menu

Starters

Velouté of Spiced Pumpkin and Root Ginger, toasted pumpkin seeds V, VG, GF*, DF

Hastings Hot Smoked Salmon Rillette, celeriac remoulade, rye bread GF*

Confit Beetroot, goat's cheese mousse, pickled walnuts, orange V, VG*, GF, DF*

Chicken Liver Parfait, cranberry chutney, sourdough toast GF*

Mains

Roasted Turkey Breast, pigs in blankets served with cranberries, sage and chestnut stuffing, traditional accompaniments

Braised Short Rib of English Beef in Red Wine Sauce, bubble & squeak, roasted carrot Pan Roast Seabream Fillet, parmesan crushed new potatoes, fine green beans, pesto sauce Moroccan Vegetable Tagine, harissa aubergine, roasted squash and red peppers, apricot, pistachio couscous V, VG, DF

Desserts

Traditional Christmas Pudding, brandy custard, redcurrants V, GF*
Glazed Lemon Tart, pomegranate and raspberry compote V
Exotic Fruit Salad, lemon sorbet V, VG, GF, DF
Selection of British and Continental Cheeses,
walnut bread, fruit chutney and crackers GF*



Starters

Velouté of Spiced Pumpkin and Root Ginger, toasted pumpkin seeds V, VG, GF*, DF

Hastings Hot Smoked Salmon Rillette, celeriac remoulade, rye bread GF*

Chicken Liver Parfait, cranberry chutney, sourdough toast GF*

Mains

Roasted Turkey Breast, pigs in blankets served with cranberries,
sage and chestnut stuffing, traditional accompaniments

Pan Roast Seabream Fillet, parmesan crushed new potatoes, fine green beans, pesto sauce

Moroccan Vegetable Tagine, harissa aubergine, roasted squash
and red peppers, apricot, pistachio couscous V, VG, DF

Desserts

Traditional Christmas Pudding, brandy custard, redcurrants V, GF*
Glazed Lemon Tart, pomegranate and raspberry compote V
Selection of British and Continental Cheeses,
walnut bread, fruit chutney and crackers GF*



Selection of Traditional Savouries

Turkey and Cranberry, granary bread
Scottish Smoked Salmon, granary bread
Free Range Egg Mayonnaise and Mustard Cress, white bread
English Cucumber and Cream Cheese, white bread
Christmas Sausage Rolls

Something Sweet

Homemade Warm Raisin and Plain Scones, strawberry conserve, Devonshire Clotted Cream Selection of Festive Cakes and Pastries Mince Pies

Includes a choice of tea or freshly ground coffee

Christmas Eve Candlelit Dinner Menu

Starters

White Bean Soup, truffled wild mushroom V, VG, GF*, DF
Sweetcorn Fritter, sriracha mayonnaise, avocado guacamole V
Beetroot Cured Salmon, horseradish crème fraiche, orange, brioche croutons GF*
Duck Liver and Port Parfait, fig and red onion chutney, sourdough crisps GF*

Mains

Grilled Polenta, Wilted Spinach, and Goat's Cheese Melt, sweet pepper coulis V, VG*, DF*

Pan Fried Sea Bream, prawn, potatoes, buttered kale, Bouillabaisse sauce GF

Roast English Saddle of Lamb, dauphinoise potato, carrot puree, green beans, mint lamb jus GF

Twice Cooked Pork Belly, mustard mash potatoes, mulled wine-red cabbage,

honey glazed parsnip, apple sauce, red wine jus GF

Desserts

Chocolate and Frangelico Mousse, dark cherry compote, sablée biscuits V, GF*

Fig and Walnut Tart, Bailey's cream, redcurrant V

Poached Pineapple, Coconut Panna Cotta, pink peppercorn, star anise syrup V, VG, GF, DF

Selection of British and Continental Cheeses, walnut bread, fruit chutney, crackers GF*



Starters

Maple Roast Parsnip and Apple Soup, parsnip cinnamon crisps, chilli oil V, VG, GF*, DF

Duo of Salmon Gravlax – Dill and Beet, pickled onions,
capers, crème fraiche, honey lime glaze, rye bread

Caramelised Shallot and Goat's Cheese Tart, pomegranate glaze,
savoury nut granola, dressed leaves V

Duck Liver and Port Parfait, red onion marmalade, toasted brioche GF*

Blackcurrant Sorbet V, VG, GF, DF

Mains

Roasted Turkey Breast, pigs in blankets served with cranberries, sage and chestnut stuffing, traditional accompaniments GF*

Roast Spiced Rump of Local Marsh Lamb, dauphinoise potatoes, herb roasted root vegetables, minted balsamic jus GF, DF

Pan Fried Gnocchi, salsify, brussels sprouts, homemade rocket, basil, pine nut pesto V, VG, GF, DF Salmon en Croute, celeriac purée, toasted almond flakes, crispy capers

Desserts

Traditional Christmas Pudding, brandy custard, redcurrants V, GF*

Baked Apple Tart, cinnamon, orange mascarpone V

Glazed Lemon Tart, pomegranate and raspberry compote V

Selection of British and Continental Cheeses, walnut bread, fruit chutney, crackers GF*

Coffee, Mince Pie

Boxing Day Lunch Menu

Starters

Velouté of Spiced Pumpkin and Root Ginger, toasted pumpkin seeds V, VG, GF*, DF

Confit Beetroot, goat's cheese mousse, pickled walnuts, and orange V, VG*. GF, DF*

Hastings Hot Smoked Salmon Rillette, celeriac remoulade, rye bread

Chicken Liver Parfait, cranberry chutney, sourdough toast

Mains

Grilled Polenta, Wilted Spinach, and Goat's Cheese Melt, sweet pepper coulis V, VG*, DF*

Pan Fried Sea Bream, prawn, potatoes, buttered kale, Bouillabaisse sauce GF

Braised Short Rib of English Beef in Red Wine Sauce, bubble & squeak, roasted carrot

Twice Cooked Pork Belly, mustard mash potatoes, mulled wine-red cabbage,

honey glazed parsnip, apple sauce, red wine jus GF

Desserts

Glazed Lemon Tart, pomegranate and raspberry compote V
Chocolate and Frangelico Mousse, dark cherry compote, sable biscuits V
Poached Pineapple, Coconut Panna Cotta, pink peppercorn, star anise syrup V, VG, GF, DF
Selection of British and Continental Cheeses, walnut bread, fruit chutney, crackers GF*

Boxing Day Dinner Menu

Starters

Velouté of Spiced Pumpkin and Root Ginger, toasted pumpkin seeds V, VG, GF*, DF

Hastings Hot Smoked Salmon Rillette, celeriac remoulade, rye bread GF*

Confit Beetroot, goat's cheese mousse, pickled walnuts, orange V, VG*, Gf, DF*

Thinly Sliced Oakwood Smoked Duck Breast, celeriac remoulade, orange purée GF

Mains

Twice Cooked Pork Belly, mustard mash, mulled wine-red cabbage,
honey glazed parsnip, apple sauce, red wine jus GF
Roast Spiced Rump of Local Marsh Lamb, dauphinoise potatoes,
herb roasted root vegetables, minted balsamic jus GF
Pan Roast Seabream Fillets, parmesan crushed new potatoes, fine green beans, pesto sauce GF
Grilled Polenta, wilted spinach, goat's cheese melt with sweet pepper coulis V, VG*, DF*

Desserts

Chocolate and Frangelico Mousse, dark cherry compote, sablée biscuits V
Glazed Lemon Tart, pomegranate and raspberry compote V
Exotic Fruit Salad, lemon sorbet V, VG, GF, DF
Selection of British and Continental Cheeses, walnut bread, fruit chutney, crackers GF*



Starters

Creamy Leek and Sweet Potato Soup, crispy leek, truffle oil V, VG, GF*, DF
Chicken Liver Parfait, cranberry chutney, sourdough toast GF*
Smoked Mackerel Pâté, maple and paprika roasted fennel, ciabatta crostini GF*
Wild Mushroom and Chestnut Tart, braised chicory, lovage oil V

Pink Champagne Sorbet V, VG, GF, DF

Mains

Pan Seared Sea Bass Fillet, sautéed new potatoes,
roasted butternut squash, tapenade dressing GF
Braised Short Rib of English Beef in Red Wine Sauce,
Sussex cheddar pomme purée and roasted baby carrot
Roasted Duck Breast, braised endive, dauphinoise potato, blackberry sauce GF
Moroccan Vegetable Tagine, harissa aubergine, roasted squash
and red peppers, apricot, pistachio couscous V, VG, DF

Desserts

Dark Chocolate Torte, oriental ginger ice cream, brandy snap, raspberry fondue V

Treacle Tart, lime curd, Cornish clotted cream V

Baked Crème Brûlée Cheesecake V

Selection of British and Continental Cheeses, walnut bread, fruit chutney, crackers GF*

New Year's Day Brunch Menu

The Full English - £15

Your choice of two free ranged eggs to be: boiled, fried, poached or scrambled, Gunne's Butchers pork & leek sausage, grilled unsmoked back bacon, baked beans, semi-braised vine tomatoes with oregano, grilled thyme infused field mushrooms, black pudding and hash brown potato

"The Relais Cooden Beach" Vegetarian V, VG* - £15

Your choice of eggs to be: boiled, fried, poached or scrambled, vegetarian sausage, guacamole, grilled vegetables, baked beans, semi-braised vine tomatoes with oregano, grilled thyme-infused field mushrooms and hash brown potato

"The Relais Cooden Beach" Granola V - £7

Choose low-fat natural yoghurt or soya yoghurt, berry compote

American Style Pancakes V - £12

served with maple syrup and blueberries

Scrambled eggs with Smoked Salmon - £15

Eggs Benedict - £12

Eggs Florentine - £12

Salmon Eggs Royale - £15

Three Eggs Omelette Served with a Choice of Fillings - £12.5

Tomatoes | Ham | Cheese | Mushrooms

Breakfast Bap - £12.5

two grilled bacon, pork sausage, fried egg on brioche bun

Moving Mountains Brunch Burger V, VG, DF - £12.5

two plant-based patties, vegan mayonnaise, lettuce, tomato, and potato brioche

Christmas Residential stays, Christmas Day Lunch, Boxing Day Lunch, Boxing Day Dinner, and New Year's Eve Dinner require a 50% non-refundable deposit at the time of booking.

The full balance to be paid by 1st December 2023.

Bookings after 1st December to be paid in full at the time of booking.

Pre-orders to be given for Christmas Day Lunch, Party Nights, and tables of 10 or more.

£5 per person non-refundable deposit required for our Festive Afternoon Tea at the time of booking. Balance to be paid on the day.

Party Night bookings require a non-refundable deposit of £20 per person. The full balance to be paid along with pre-orders by 1st December 2023.

Bookings after 1st December to be paid in full at the time of booking.

Any payments taken for guests who don't show up cannot be used against the bill.

All prices include VAT.

The management reserves the right to make changes to the proposed programme. For the comfort and consideration of all guests all bedrooms, balconies and public areas are non-smoking. The penalty for smoking is £200.

Please note this includes the use of e-cigarettes.

It is recommended that travel insurance is taken out as all payments are non-refundable or transferable in all cases

V - suitable for vegetarians. VG - Suitable for vegans. GF - Gluten-free. DF - Dairy free V*, VG*, GF*, DF* - Options available. Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present.

Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING Full allergen information available upon request.