



THE VIEW HOTEL  
EASTBOURNE

SEASON'S GREETINGS

HO HO HO

#TheViewHotel

# SANTAS LITTLE HELPERS ARE WELCOME...

Say goodbye to the hassle of planning separate accommodations for your furry friend this Christmas! This year, you can enjoy the holidays with your entire family, including your beloved dog, by booking a stay at our dog-friendly hotel.

Visit [www.theviewhoteleastbourne.com/sleep/dog-friendly](http://www.theviewhoteleastbourne.com/sleep/dog-friendly) to learn more about our pet-friendly policies and all the amenities we offer to ensure your dog has a comfortable and enjoyable stay. With our welcoming atmosphere and stunning coastal location, you and your furry companion are sure to have a memorable and relaxing Christmas.



THE VIEW HOTEL  
EASTBOURNE

## GIFT VOUCHERS

Looking for the perfect  
Christmas present?

Consider our gift vouchers, which can be redeemed for anything at The View Hotel Eastbourne. Our gift vouchers give your loved ones the freedom to choose exactly what they want such as:

**AFTERNOON TEA**  
**SUNDAY CARVERY**  
**OVERNIGHT STAY**

So are you ready to start planning the perfect gift? Look no further than our website! Simply visit [www.theviewhoteleastbourne.com](http://www.theviewhoteleastbourne.com) to get started. From there, you can easily purchase one of our gift vouchers and start treating your friends and family to an unforgettable experience at The View Hotel Eastbourne.







# FESTIVE LUNCHEONS

AVAILABLE MONDAY - FRIDAY  
THROUGHOUT DECEMBER


As an alternative to our Christmas Party Nights why not join us for a Festive Luncheon in one of our beautiful function rooms. Perfect for those who want to celebrate Christmas with family, friends and colleagues at lunchtime leaving your evening free.


## STARTERS

**Winter Spiced Carrot and Butternut Squash Soup**   
( option available) freshly baked rolls

**Brussels Pâté**  
apple and plum chutney, ciabatta crostini


## MAINS


**Hand Carved Breast of Herb Rubbed Turkey** () without stuffing)  
chipolata wrapped in smoked bacon, herb roasted potatoes, pork and cranberry stuffing, pan roasted brussel sprouts with caramelised carrots, spiced red cabbage and turkey gravy


**Lemon, Herb and Black Pepper Crusted Fillet of Salmon**   
roasted winter greens, parmentier potatoes, lime and chilli crème fraîche

**Wild Mushroom, Creamed Spinach and Butter Bean en Croute**   
roasted winter greens, roasted sweet potato, beetroot puree

## DESSERTS

**Strawberry and Prosecco Torte**   
chocolate dipped strawberry, mulled fruit compote

**Chocolate Truffle Torte**   
berry coulis, brandy soaked cherries

**Classic Christmas Pudding**   
brandy sauce, winter berry compote

£32.95  
per person

Based on a minimum of 40 adult guests

# COMETS CARVERY LUNCH

Come and celebrate the season with your friends and family in a relaxing atmosphere filled with festive cheer.

Join us for a delightful two-course carvery lunch served from 12:30pm to 2pm on Sunday 3rd, 10th and 17th December. It's the perfect way to spend quality time with family and friends during the holiday season.

Pre-booking is essential as our seasonal carvery lunch is always very popular.

## FROM THE CARVERY

Garlic and Black Pepper rubbed Breast of Turkey **GF**  
Black Pepper and Horseradish crusted Topside of Beef **GF**  
Honey Glazed Gammon **GF**  
Wild Mushroom, Creamed Spinach and Butter Bean en Croute **VE**

Thyme Roasted Potatoes **GF VE**  
Chipolata wrapped in Bacon **GF**  
Apple and Cranberry Stuffing **V**  
Cauliflower and Broccoli Cheese **V**  
Red Wine and Apple Braised Red Cabbage **GF VE**  
Roasted Brussel Sprouts with Chestnuts **GF V**  
Carrot and Swede Mash **GF**  
Honey Roast Parsnips **GF V**  
Red Wine Gravy **GF V**

## DESSERTS

Help yourself to our dessert selection

OR

Traditional Christmas Pudding **V**  
(**VE** option available)  
brandy sauce, winter berry compote

### 2 COURSE CARVERY

Adults  
£27.95

Children  
(Aged 6 - 12\*)  
£13.95

\*children aged 5 and under eat for free with every paying adult

# FESTIVE AFTERNOON TEA

Take a break and unwind with a variety of festive Afternoon Tea delicacies while enjoying the stunning seaside scenery at our Vista Bar Café. It's the perfect opportunity to sit back and savour the holiday season with delicious treats and breathtaking views.

Our festive Afternoon Tea is available between 1st - 23rd December from 2pm - 5pm. Pre-booking is required.

## ASSORTMENT OF FESTIVE SAVOURIES;

Turkey and Cranberry Finger Sandwich  
Brie stuffed Pork with Apple Stuffing  
Cured Salmon, Cream Cheese and Chive Crostini  
Pigs in Blankets

Homemade Orange and Cinnamon Scone  
strawberry preserve and clotted cream

Mini Christmas Pudding Tart **V**

Lemon Posset  
spiced berries

Carrot and Pistachio Cake

Warm Mince Pie

Choice of freshly brewed Coffee or Tea

£20  
per person

We are happy to offer 'Free from' Festive tea upon request and with a minimum of 24 hours notice

**DF** Dairy Free **VE** Vegan **GF** Gluten Free **V** Vegetarian

## FOOD ALLERGIES & INTOLERANCES:

Some of our foods contain allergens. Please speak to a member of staff for more information and please advise us of any food allergens or intolerances. A full list of allergens is available upon request.

# CHRISTMAS DAY LUNCH

Make some festive memories this Christmas Day and celebrate together with a Christmas Carvery Lunch.

Welcome drink and carvery lunch served from 12.30pm in the Artisan Restaurant.

Adults  
£75

Children  
(Aged 6 - 12\*)  
£35

\*children aged under 5 eat for free with every paying adult

## STARTERS

**Butternut Squash and Sweet Potato Soup** <sup>VE</sup>  
(<sup>GF</sup> option available) spiced rosemary oil and ciabatta croutons

OR

**Salmon, Lime and Herb Fishcake**  
smoked salmon tartar, siracha dressed roquette, lemon oil

## FROM THE CARVERY

**Smoked Bacon wrapped Breast of Turkey** <sup>GF</sup>

**Black Pepper and Horseradish Crusted Sirloin of Beef** <sup>GF</sup>

**Marmalade Glazed Gammon** <sup>GF</sup>

**Salmon en Croute**

**Winter Roots, Beetroot, Spinach and Nut en Croute** <sup>VE</sup>

## ACCOMPANIMENTS

**Thyme Roasted Potatoes** <sup>GF</sup> <sup>VE</sup>

**Creamed Potatoes** <sup>GF</sup>

**Chipolata Wrapped in Bacon** <sup>GF</sup>

**Apple and Cranberry Pork Stuffing**

**Cauliflower and Broccoli Gratin** <sup>V</sup>

**Carrot and Swede Mash** <sup>GF</sup>

**Red Wine Braised Red Cabbage** <sup>GF</sup> <sup>VE</sup>

**Shredded Brussel Sprouts** <sup>GF</sup>  
with smoked bacon and burnt butter

**Red Wine Gravy** <sup>GF</sup> <sup>V</sup>

## DESSERTS

**Selection of Mini Desserts**

**Fresh Fruit Salad** <sup>GF</sup> <sup>V</sup> <sup>DF</sup>

OR

**Traditional Christmas Pudding** <sup>V</sup>

(<sup>VE</sup> option available)  
brandy sauce, winter berry compote

# BOXING DAY LUNCH

Let us take care of the washing up as you kick back and indulge with our cosy Boxing Day lunch.



Boxing Day Carvery Lunch is served in the Artisan Restaurant from 12:30pm

Adults  
£45

Children  
(Aged 6 - 12\*)  
£20

\*children aged under 5 eat for free with every paying adult


## STARTERS

**Roasted Tomato, Red Onion and Herb Soup**    
roasted garlic and oil toasted pine nuts


OR


**Chicken and Wild Mushroom Terrine**  
winter chutney, garlic crostini

## FROM THE CARVERY

**Cider soaked Loin of Pork** 

**Honey and Orange glazed Gammon** 

**Black Pepper crusted Topside of Beef** 


**Sweet Potato, Spinach and Mushroom Wellington** 


## ACCOMPANIMENTS



**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**  

## DESSERTS

**Selection of Mini Desserts**

OR

**Warm Frangipane Tart** ( available)  
vanilla ice cream, fruit compote

Call our team on 01323 433903 to book your table now!

# CHRISTMAS PARTY NIGHTS

## DECK THE HALLS CARVERY

### A FESTIVE FEAST FOR ALL AND DISCO!

Get ready to ring in the holiday cheer with our spectacular Christmas carvery party in our Artisan restaurant!

Celebrate the festive season with your friends and colleagues in style while indulging in a mouth-watering spread of succulent roasted meats, delectable sides and decadent desserts. This will be followed by a fabulous disco enjoyed by all as you dance the night away until midnight.

Don't miss out on this unforgettable feast - book your Christmas carvery party with us today!

#### SHARED CHRISTMAS PARTY DATES

Thursday 23rd November  
Thursday 30th November  
Thursday 7th December  
Thursday 14th December

£32.95  
per person

First sitting at 7pm, Second sitting at 8pm

#### MENU

##### Hand Carved Breast of Herb Rubbed Turkey <sup>GF</sup> (without stuffing)

Chipolata wrapped in smoked bacon, herb roasted potatoes, pork and cranberry stuffing, pan roasted Brussel sprouts with burnt butter buttered carrots, Christmas spiced red cabbage and turkey gravy

##### Lemon, Herb and Black Pepper Crusted Fillet of Salmon <sup>GF</sup>

Roasted winter greens, parmentier potatoes lime and chilli crème fraîche

##### Wild Mushroom, Creamed Spinach and Butter Bean en Crouete <sup>VE</sup>

Roasted winter greens, roasted sweet potato, beetroot purée

#### DESSERTS

Strawberry and Prosecco Torte <sup>VE</sup>  
chocolate dipped strawberry, mulled fruit compote

Chocolate Truffle Torte <sup>VE</sup>  
berry coulis, brandy soaked cherries

Classic Christmas Pudding <sup>VE</sup>  
(<sup>VE</sup> option available)  
brandy sauce, winter berry compote

## CHRISTMAS PARTY NIGHTS

# A FESTIVE SIT-DOWN MEAL & DISCO

Celebrate the festive season with friends and colleagues with a welcome drink on arrival at 7pm followed by a 2-course sit-down dinner at 7.30pm in our Horizon Suite with its stunning view of the Eastbourne coastline.

This will be followed by a fabulous disco enjoyed by all as you dance the night away until midnight.

### SHARED CHRISTMAS PARTY DATES

Friday 24th & Saturday 25th November

Friday 1st & Saturday 2nd December

Friday 8th & Saturday 9th December

Friday 15th & Saturday 16th December

Friday 22nd December

£38.95  
per person

Based on a minimum of 10 guests

Based on a minimum of 120 for a private party

## DITCH THE TAXI...

**Why bother with a taxi after your Christmas party when you can stay in our fantastic hotel?**

Enquire with our team about our incredible accommodation deals when you book your Christmas party, and you can save yourself the hassle of booking a taxi home.

Starting at just £89\* per room.

Terms and conditions apply, please see cover page for full details.

\*Price is based on two adults sharing an economy double room with breakfast the following morning. Subject to availability and upgrade charges.

### MENU

#### Hand Carved Breast of Herb Rubbed Turkey <sup>(GF)</sup> without stuffing

Chipolata wrapped in smoked bacon, herb roasted potatoes, pork and cranberry stuffing, pan roasted brussel sprouts with caramelised carrots, spiced red cabbage and turkey gravy

#### Lemon, Herb and Black Pepper Crusted Fillet of Salmon <sup>(GF)</sup>

Roasted winter greens, parmentier potatoes lime and chilli crème fraîche

#### Wild Mushroom, Creamed Spinach and Butter Bean en Croute <sup>(VE)</sup>

Roasted winter greens, roasted sweet potato, beetroot purée

### DESSERTS

**Strawberry and Prosecco Torte** <sup>(V)</sup>  
chocolate dipped strawberry, mulled fruit compote

**Chocolate Truffle Torte** <sup>(V)</sup>  
berry coulis, brandy soaked cherries

**Classic Christmas Pudding** <sup>(V)</sup>  
<sup>(VE)</sup> option available  
brandy sauce, winter berry compote



## CHRISTMAS PARTY NIGHTS

# CHRISTMAS JINGLE & MINGLE

Celebrate the festive season with friends and colleagues with our new Christmas party offering. Start the evening with a welcome drink at 7pm before our festive nibbles are served at 7:30pm in our Martello Suite and Central Hall.

Fancy a boogie? Don't worry - our resident DJ is on hand until midnight for you to dance the night away!

### SHARED CHRISTMAS PARTY DATES

Friday 24th & Saturday 25th November

Friday 1st & Saturday 2nd December

Friday 8th & Saturday 9th December

Friday 15th & Saturday 16th December

Friday 22nd December

£32.95  
per person

### CHRISTMAS NIBBLES

Pork, Cranberry and Apple Sausage Roll

Honey Glazed Pigs in Blankets **GF**

Herb and Turkey Meatballs

baby roast potatoes, red wine gravy

Battered Cod and Fries

mushy peas, lemon

Roast Potato Pots **V GF**

Mini Salmon Wellington

### VEGAN

Sundried Tomato Pesto, Roquette, Avocado Pinwheels **VE**

Vegan Cranberry and Pistachio Sausage Roll **VE**

### DESSERTS

Macaron **V**

Christmas Pudding **V**

(**VE** option available) brandy cream

Mini Chocolate Tart **V**

salted caramel truffle



# NEWS YEAR'S EVE CARVERY & DISCO


Join the New Year's Eve Carvery and Disco 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 with music from our resident DJ in our event room. Drinks from 6.30pm in the Artisan Restaurant.

Dinner from 7pm - 9pm in the Artisan Restaurant.

Disco in the event room at 9pm - 1am.

## STARTERS

Roasted Carrot and Orange Soup 

Artisan Breads and Rolls 

with butter, olive oil, balsamic and sea salt

The View Salad Bar 

Cured and Roasted Meat Platter 


Ham Hock Terrine 

Smoked Salmon, Sour Cream, Dill and Caviar Bruschetta


## MAIN COURSES

All served with seasonal vegetables & potatoes

Marmalade Glazed Roast Gammon 

Garlic and Lemon Breast of Turkey 

Horseradish Crusted Topside of Beef 

Wild Mushroom, Spinach and Cranberry Strudel 

## DESSERTS

Selection of Mini Desserts

Cheese Platter

Terms and conditions apply, please see back page for full details.

Call our team on 01323 433903 to book your table now!

Adults  
£45

Children  
(Aged 6 - 12\*)  
£25

## ACCOMMODATION

### PARTY NIGHT ACCOMMODATION

#### DITCH THE TAXI...

Why bother with a taxi after your Christmas party when you can stay in our fantastic hotel? Enquire with our team about our incredible accommodation deals when you book your Christmas party, and you can save yourself the hassle of booking a taxi home. Starting at just £89\* per room.

### CHRISTMAS ACCOMMODATION

Whether you are visiting friends and family and needing a place to stay, or you're looking for a relaxed festive break, we are the ideal venue for you!

Our bed and breakfast rates over the festive period (24th - 26th December inclusive) start from £125\* per room per night.

### NEW YEAR ACCOMMODATION

Make the most of your New Year's Eve celebrations with overnight rates including breakfast starting from £125\* per room per night.

\*Price is based on two adults sharing an economy double room with breakfast the following morning. Subject to availability and upgrade charges are applicable.



## HOW TO BOOK

Bookings can be made Monday - Saturday, 9am - 5pm by calling **01323 433903**  
or emailing **events@theviewhoteleastbourne.com**

## TERMS & CONDITIONS

### COMETS CARVERY & FESTIVE AFTERNOON TEA

Pre-booking for these is essential and subject to availability.  
No pre-payment is required.

### CHRISTMAS DAY LUNCH & BOXING DAY LUNCH

Pre-booking for these is essential and subject to availability.  
Full non-refundable and non-transferable payment is required at the time of booking.

### FESTIVE LUNCHEONS & PARTY NIGHTS

Pre-booking for these is essential and subject to availability.  
A £10 per person non-refundable and non-transferable deposit is required to confirm your booking. Tables accommodate a maximum of 10, therefore individual parties or smaller parties will be joined together to accommodate the table size.  
Final balance is due in full four weeks prior to the event date.  
For further information please contact the events team.

### FOOD ALLERGIES & INTOLERANCES

Some of our foods contain allergens. Please speak to a member of staff for more information and please advise us of any food allergens or intolerances. A full list of allergens is available upon request.

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 items sold are free from traces of allergens.

If you do not provide us with your allergen/dietary requirements at least 7 days before the event, we may be unable to accommodate them. Please be aware that certain dishes, ingredients, or beverages may be subject to change due to supply issues.

### CHRISTMAS ACCOMMODATION

To book please visit our website [www.theviewhoteleastbourne.com](http://www.theviewhoteleastbourne.com) or contact our reservations team on 01323 433904 or email [reservations@theviewhoteleastbourne.com](mailto:reservations@theviewhoteleastbourne.com)