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A Warm Welcome Awaits

Festive Season at the Relais Cooden Beach

Retreat to our newly refurbished beach hotel and find your sanctuary in one of our stylish rooms with views overlooking the English Channel or choose to immerse yourself in history in one of our Junior Suites.

This year, we invite you to indulge in our special menu of festive delights in The Rally Bar and Restaurant or gather with friends to enjoy a warm drink by the firepit on The Beach Terrace.

The Relais Cooden Beach is the perfect place to meet family, friends, and colleagues during this magical time of the year and we look forward to giving you the warmest of welcomes.

Let's celebrate together as we begin a season of new traditions at The Relais Cooden Beach.

The Relais Cooden Beach 01424 842281 reception@therelaiscoodenbeach.com www.therelaiscoodenbeach.com Cooden Sea Rd, Bexhill-on-Sea TN39 4TT





Christmas Residential Package

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From Saturday 24th December until Tuesday 27th December

Christmas Eve

Welcome mulled wine and mince pies served upon arrival Candlelit Dinner in The Rally Restaurant

Christmas Day

Full English and continental breakfast Traditional four course Christmas Day Luxury Lunch Chef's Festive Platters Evening Buffet

Boxing Day

Full English and continental breakfast Candlelit Dinner - Black Tie optional Entertainment with Crooner Stephen Dunnett

27th December

Full English and continental breakfast Late check out at 12.00pm

Prices start at £690.00 per person

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New Year's Eve Residential Package

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

New Year's Eve

Five Course New Year's Eve Gala Dinner Disco Entertainment

New Year's Day

Full English and continental breakfast Late check-out at 12.00 pm

Prices start at £230.00 per person























Christmas Fayre

Two Courses £28.00 Three Courses £36.00

Christmas Fayre Menu Lunch 12.00 - 13.45 Dinner 18.00 - 20.30 Includes Christmas crackers

Available from December 1st to December 23rd

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Christmas Party Nights

Three Course Dinner and Entertainment £49.50 per person

> Welcome cocktail or mocktail Christmas Fayre Menu Sitting 19.00 - 19.30 Includes Christmas crackers

Available December 2nd, 9th, 10th, 15th, 16th, 22nd - DJ

3rd - Band Night - The Cavaliers 17th - Band Night - The Rockitmen

Festive Atternoon Tea

Festive Afternoon Tea £22.50 per person Champagne Afternoon Tea £30.50 per person

> Festive Afternoon Tea Menu Served 14.00 - 18.00 daily

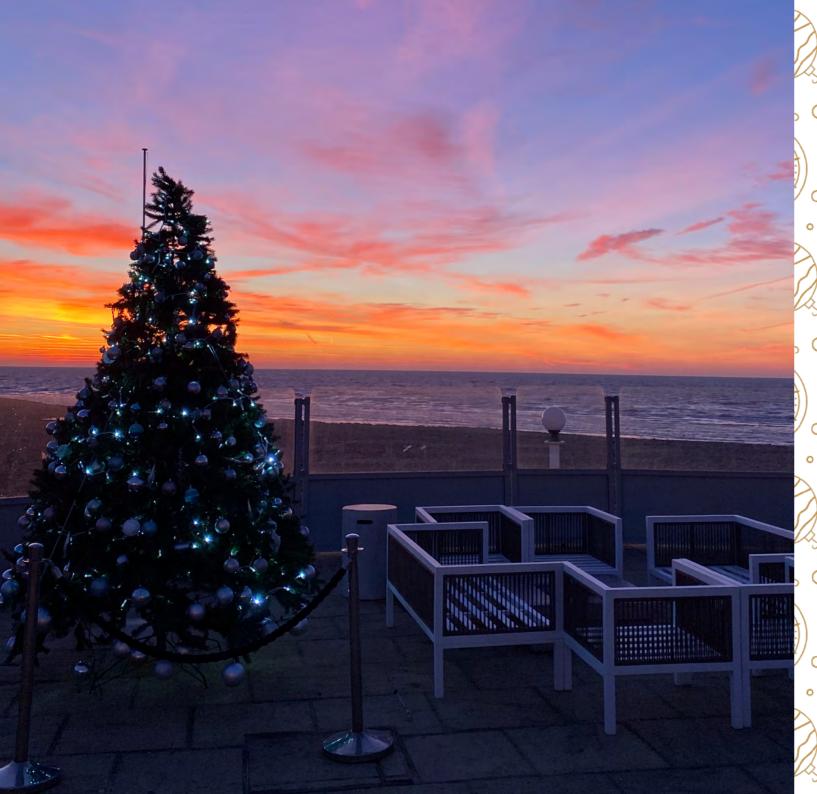
> > Available Daily

Christmas Eve Candlefit Dinner

Three Course Dinner £50.00 per adult Children under 12 £25.00

> Christmas Eve Candlelit Dinner Menu Served 18.00 - 20.30





Christmas Day Luxury Lunch Four Course Lunch £120.00 per adult 0 Children under 12 £60.00 Christmas Day Luxury Lunch Menu Welcome glass of prosecco or elderflower fizz Christmas Crackers

New Year's Eve Gala Dinner

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Five Course Dinner £110.00

Served 12.00 - 14.30

New Year's Eve Gala Menu Welcome glass of prosecco or elderflower fizz Served 19.00 - 21.00 Disco after Dinner Carriages at 1.00 Black Tie optional

Daily Special Menu from December 27th to 30th





Boxing Day Lunch

Three Course Lunch £50.00 per adult Children under 12 £25.00

> Boxing Day Lunch Menu Served 12.00 - 14.30

Boxing Day Dinner

Three Course Dinner £55.00 per adult Children under 12 £27.50

Boxing Day Dinner Menu Welcome glass of prosecco or elderflower fizz Entertainment with Stephen Dunnet Served 18.00 - 20.30



Christmas Fayre Menn

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Starters

Parsnip, Carrot and Cumin Soup VG, GF*, DF Smooth Chicken Liver Pâté, festive cranberries, hint of clementine, toasted brioche GF* Salmon Gravlax, pickled onions, caperberries, crème fraîche, lime honey glaze GF Confit Heritage Beetroot, goat's cheese mousse, pickled walnuts, orange V, VG*, GF, DF*

Mains

Roasted Breast of Sussex Turkey, pigs in blankets, pork, chestnuts, sage stuffing, roast potatoes, Brussel sprouts, maple glazed carrots and parsnips, cranberry compote, turkey jus GF*, DF Confit and Roasted British Gressingham Duck Legs, chorizo bourguignon, braised red cabbage, grain mustard mash Seabass Fillets, roasted cauliflower, king oyster mushroom, salsa verde DF Grilled Polenta, wilted spinach, warm broad bean salsa, sweet pepper coulis VG, GF, DF

Desserts

Traditional Christmas Pudding, brandy sauce, redcurrants VG, GF* Baked Lemon and Ginger "New York" Style Cheesecake, candied ginger purée, soft berries V Dark Chocolate and Coconut Torte, raspberry texture, dried raspberries, raspberry fondue, raspberry sorbet VG, GF, DF Selection of British and Continental Cheeses, fruit chutney, grapes, walnut bread, crackers V, GF*





Festive Atternoon Tea Menu

Selection of Traditional Savouries

Sussex Roast Turkey and Cranberry Jelly, malt bread Scottish Smoked Salmon, Dill and Orange, rve bread Free Range Egg Mayonnaise and Mustard Cress, white bread English Cucumber, Cream Cheese and Wild Roquette, 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 Candleft Dinner Menu

Starters

Velouté of Jerusalem Artichoke, toasted flaked almonds, chilli, parsley oil VG, GF, DF Chicken Liver Parfait Brûlée, vanilla pickled cherries, toasted brioche GF* Beetroot cured Salmon, cucumber, cream cheese, garden cress GF Goat's Cheese Panna Cotta, caramelised figs, Waldorf garnish V, GF

Mains

Pan Roasted Free Range Sussex Chicken Supreme, kale, wild mushrooms, potato fondant GF, DF Roast Rump of Romney Marsh Lamb, thyme and maple glazed carrots, potato gratin, balsamic jus GF, DF Roast South Coast Cod Loin, saffron creamed potatoes, fricassee of young leeks, cherry tomatoes GF Spinach and Broad Bean Risotto, sweet pepper coulis VG, GF, DF

Desserts

Traditional Christmas Pudding, brandy sauce, redcurrants V, GF* Chocolate Cremeux, salted caramel, almond feuilletine V Warm Sticky Toffee Pudding, pistachio ice cream V Selection of British and Continental Cheeses, fruit chutney, grapes, crackers V, GF*



Christmas Day Juxury Junch Menu

Starters

Winter Spiced Butternut Squash Soup, parmesan croutons V, VG*, GF*, DF* Duck Liver Pâté, brandy-infused vine fruits, lemon and orange peel, toasted brioche GF* Scottish Smoked Salmon and Prawn Quenelle, fresh dill and horseradish, pickled beetroot, dressed micro salad GF Twice Baked Cheese Soufflé, apple and walnut salad V

Pink Champagne Sorbet

Mains

Roasted Breast of Sussex Turkey, pigs in blankets, pork, chestnuts, sage stuffing, roast potatoes, Brussel sprouts, maple glazed carrots and parsnips, cranberry compote, turkey jus GF*, DF

Cornish Hake, potato rösti, sea vegetables, white wine, caviar sauce GF Wild Mushroom and Tarragon Risotto, cep powder, truffle oil, micro herbs VG, GF, DF

Desserts

Traditional Christmas Pudding, brandy sauce, redcurrants VG, GF* Vanilla Tonka Bean Panna Cotta, peppercorn shortbread V Tarte Tatin, cinnamon, orange mascarpone V

To Finish

fruit chutney, grapes, crackers V, GF*

Coffee, Mince Pie





Roasted Sirloin of Beef, duck fat roasted potatoes, Yorkshire pudding, seasonal vegetables, cider jus GF*, DF

- Mulled Wine Poached Pear, chocolate sauce, chocolate soil, lemon sorbet VG, GF, DF

Taste of Sussex Cheeses, Olde Sussex Cheddar, Sussex Brie, Brighton Blue,



Boxing Day Lunch Menu

Starters

Hearty Split Pea and Smoked Ham Soup V*, VG*, GF, DF Salmon Gravlax Roses, crispy capers, horseradish crème fraîche, crostini GF* Chicken Liver Parfait, cherry and gin chutney, walnut, cranberry toast GF* Breaded Brie, peppery roquette, warm cranberry sauce V

Mains

Roast Joint of Gammon, bubble and squeak, braised red cabbage, cider jus GF, DF Pan Fried Fillet of Farmed Sea Bass, roasted cherry tomato salsa, crushed new potatoes, spring onion GF, DF Pan Fried Gnocchi, spiced butternut squash, sundried tomatoes, toasted pumpkin seeds, chilli oil VG, GF, DF Seafood Risotto, mussels, clams, prawns GF

Desserts

Classic Vanilla Crème Brûlée, ball butter shortbread V Warm Sticky Toffee Pudding, pistachio ice cream V Fresh Exotic Fruit Salad, lemon sorbet V, VG, GF, DF Selection of British and Continental Cheeses, fruit chutney, grapes, walnut bread, crackers V, GF*



Boxing Day Dinner Menu

Starters

Soup of the Day, V*, VG*, GF, DF Salmon Gravlax, pickled onions, caperberries, crème fraîche, lime honey glaze GF Smooth Chicken Liver Pâté, festive cranberries, hint of clementine, toasted brioche GF* Twice Baked Cheese Soufflé, apple and walnut salad V Confit Heritage Beetroot, goat's cheese mousse, pickled walnuts, orange V, VG*, GF, DF*

Raspberry Sorbet

Mains

Beef Bourguignon, creamy mustard mash, braised red cabbage Twice Cooked Slow Roast Chinese Five spice Pork Belly, charred apple and celeriac purée, brown shrimp butter GF, DF Roast South Coast Cod Loin, roasted cauliflower, king oyster mushroom, salsa verde DF Seafood Risotto, mussels, clams, prawns GF Grilled Polenta, wilted spinach, warm broad bean salsa, sweet pepper coulis VG, GF, DF

Desserts

Classic Vanilla Crème Brûlée, butter shortbread V Warm Sticky Toffee Pudding, pistachio ice cream V Tarte Tatin, cinnamon, orange mascarpone V Fresh Exotic Fruit Salad, lemon sorbet V, VG, GF, DF Selection of British and Continental Cheeses, fruit chutney, grapes, crackers V, GF*









New Year's Eve Dinner Menu

To Start

Hastings Smoked Haddock "Vol au Vent" caviar, lemon zest

Starter

Lobster and Prawn Steamed Momo DF lemongrass, ginger miso soup

Palate Cleanser

Raspberry Sorbet VG, GF, DF

Fish Course

Bouillabaisse of Bass DF rouille, sea herbs

Meat Course

Beef Wellington and Parmesan Mash morel veal jus, parsley oil

Dessert

Chocolate Crémeux VG, GF salt caramel, almond feuilletine







Plant-Based New Year's Eve Dinner Menu

To Start

Confit Heritage Beetroot VG, GF, DF pickled walnuts

Starter

smoked garlic, cep foam

Palate Cleanser

Pasta

Sage and Pumpkin Ravioli VG, GF, DF confit cherry tomatoes, balsamic, fresh basil

Risotto

Spinach and Broad Bean Risotto VG, GF, DF sweet pepper coulis

Dessert

Dark Chocolate and Avocado Mousse VG, GF, DF flaked almonds





Wild Forest Mushroom Velouté VG, GF, DF

Raspberry Sorbet VG, GF, DF



leams & Conditions

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 2022. 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 8 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.

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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 2022. 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.