



JOIN US FOR A VERY MERRY

Christmas

& HAPPY

New Year



Celebrate at The Relais Cooden Beach

This holiday season, escape to The Relais Cooden Beach Hotel and enjoy the perfect blend of comfort and tranquility. Stay in our stylish guest rooms with serene coastal views, and unwind with a handcrafted cocktail by the cosy firepit.

Savour our seasonal menus featuring locally sourced produce, and gather with family and friends for your Christmas meals, expertly prepared by our chefs.

Celebrate throughout December at our festive party nights with live music and a vibrant atmosphere. Ring in the New Year at our thrilling Murder Mystery event, complete with a decadent four-course dinner and interactive entertainment.

Whether you seek a peaceful retreat at our luxurious new spa or a lively celebration, The Relais Cooden Beach Hotel promises unforgettable moments this festive season.

Contact our friendly team today to book your stay, meal or to reserve your private party space.

SCAN THE
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THE ENQUIRY FORM

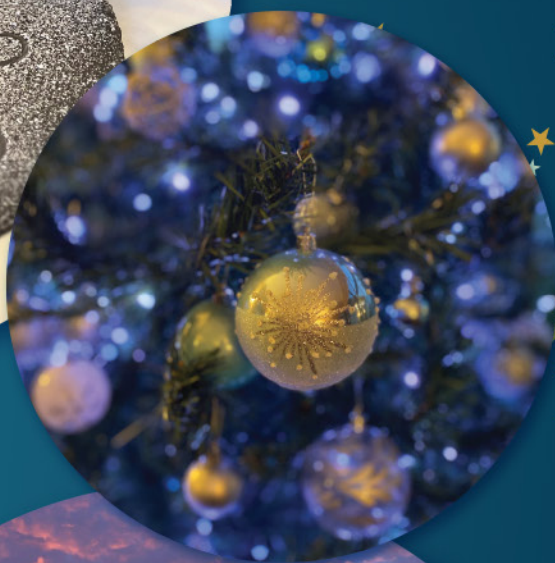


BOOK NOW

01424 842281

reception@therelaiscoodenbeach.com

www.therelaiscoodenbeach.com



**SAVE
THE
DATE!**

CHRISTMAS PARTY NIGHTS

Friday 29th November DJ

Saturday 30th November DJ

Thursday 5th December

Band night = The Smoking Jackets

Friday 6th December DJ

Saturday 7th December DJ

Thursday 12th December

Band night = The Rockitmen

Friday 13th December DJ

Saturday 14th December DJ

Thursday 19th December

Band night = The Cover Ups

Friday 20th December DJ

Saturday 21st December DJ

All Party nights will include a 3 course meal for £60
or upgrade to £70 to include ½ bottle wine per person.

Starts at 7pm with food served at 7:30pm
and finishes at midnight.



CHRISTMAS PACKAGE

CHRISTMAS EVE

Tuesday 24th December

Check in from 3pm

followed by a **Welcome Hour** at 4pm
including a festive hot drink & mince pie

Christmas Eve Dinner

with a glass of Prosecco or
Elderflower Fizz



CHRISTMAS DAY

Wednesday 25th December

Breakfast

Christmas Day Lunch

Chef's festive light supper

BOXING DAY

Thursday 26th December

Breakfast

Boxing Day Dinner

with glass of Prosecco or Elderflower Fizz,
with entertainment from Stephen Dunnett

Boxing day lunch being available at an additional cost

Friday 27th December

Breakfast

Late checkout at 12pm

PACKAGE PRICE

STARTS FROM £770 PER PERSON

FOR A 3-NIGHT STAY & MEALS

As listed. Price varies depending on room selection.

All menus include a separate price per person
if non-residents wish to dine with us.



PARTY NIGHTS DINNER

3 courses £60 or £70 with ½ bottle wine

Starters

Spiced Parsnip & Sweet Potato Soup VE, GF*

Coconut, coriander oil, Focaccia

Chicken Liver & Brandy Pâté GF*

Apple & plum chutney, toasted sourdough

Salmon Gravlax DF

Dill mayonnaise, pickled baby onions & herb pangritata

Mains

Hand Carved Turkey Breast GF*

Pork, sage, onion & cranberry stuffing,
thyme roasted potatoes, maple glazed carrots and parsnips,
Brussels sprouts, & chestnut turkey jus

Pan Roasted Cod Loin GF

Mussels and root vegetable chowder

Festive Pithivier with Mushrooms, Leeks, & Potatoes VE

Thyme roasted potatoes, maple glazed carrots & parsnips,
Brussels sprouts, & vegetarian gravy

Desserts

Christmas Pudding VE*

Brandy custard, red currants

Baked Crème Brûlée Cheesecake V

Orange segments & mint

Chocolate Salted Caramel Torte V

Raspberry fondue



CHRISTMAS FAYRE MENU

Lunch from Tuesday 2nd December until Wednesday 31st December
(excluding Xmas Eve, Xmas Day, Boxing Day & NYE)

2 courses £32.50 | 3 courses £40.00 | 12:00-14:30 | 18:00-20:45

Starters

Spiced Parsnip & Sweet Potato Soup VE, GF*

Coconut, coriander oil, Focaccia

Trio of Beetroot VE, GF

Confit heritage beetroot, cashews, celeriac remoulade, roasted seeds

Chicken Liver & Brandy Pâté GF*

Apple & plum chutney, toasted sourdough

Salmon Gravlax DF

Dill mayonnaise, pickled baby onions & herb pangritata

Mains

Hand Carved Turkey Breast GF*

Pigs in blankets, pork, sage, onion & cranberry stuffing,
thyme roasted potatoes, maple glazed carrots and parsnips,
Brussels sprouts, & chestnut & turkey jus

Braised Sussex Pork Cheek in Port Wine & Honey GF

Creamy koffmann mashed potatoes, roasted carrots, & crispy pancetta

Pan Roasted Cod Loin GF

Mussels & root vegetable chowder

Festive Pithivier with Mushrooms, Leeks, & Potatoes VE

Thyme roasted potatoes, maple glazed carrots & parsnips,
Brussels sprouts, & vegetarian gravy

Desserts

Christmas Pudding VE*

Brandy custard, red currants

Baked Crème Brûlée Cheesecake V

Orange segments & mint

Chocolate Salted Caramel Torte V

Raspberry fondue

Winter Cheese Board V

Quince jelly & crackers





CHRISTMAS EVE DINNER MENU

24th DECEMBER 2024 - Dinner 18:00-20:45
3 courses £60 | Children under 12 £30

Starters

Roasted Winter Squash Soup VE

Brown coconut butter, sage, pumpkin, & onion seeds

Roasted Heritage Beetroot V

Brighton blue cheese, watercress gel,
hazelnut pangritata

Sticky Pork Cheek Croquette

Truffle mayonnaise, treacle bacon jam, mustard cress

Hastings Hot Smoked Salmon GF*

Horseradish sour cream, cucumber, radishes,
cucumber water with parsley oil

Mains

7oz 28 days Matured Angus Beef Fillet GF*

Pont Neuf, watercress & choice of your sauce
peppercorn or veal jus

Confit Pork Belly GF

Spring onion and parmesan mash, honey carrot &
pak choi, star anise infused cider jus

Fillet of South Coast Pollock GF

Brown shrimps, crushed baby potatoes,
samphire, caper, & dill butter

Sage & Butternut Squash Risotto V, VE*

Flaked almonds, Grana Padano, & chilli oil

Desserts

Spiced Sticky Toffee Pudding V

Oriental ginger ice cream

Mulled Wine Poached Pear VE*, GF*

Cinnamon cream, orange zest

Baked Chocolate Torte V, GF

Glazed cherry, crème fraiche

Winter Cheese Board V

Quince jelly & crackers





CHRISTMAS DAY MENU

25th DECEMBER 2024 - Lunch 12:00-14:30
5 courses £137.50 | Children under 12 £71.50

Starters

Cream of White Onion, Pear & Chestnut Soup VE, GF*

Yellow chanterelles & warm bread roll

Goat's Cheese Mousse V

Roasted plum, beetroot puree, & potato, beetroot, & spinach cracker

Duck Liver Parfait GF*

Spiced apple and plum chutney toasted walnut bread

Home Cured Gin & Beetroot Salmon GF*

Lemon zest, fresh horseradish, thyme & celeriac slaw, cucumber gel, salmon caviar

Strawberry Sorbet

Mains

Hand Carved Turkey Breast GF*

Pigs in blankets, pork, sage, onion & cranberries stuffing,
thyme roasted potatoes, maple glazed carrots & parsnips,
Brussels sprouts, & chestnut & turkey jus

Roast Leg of Lamb GF

Thyme roasted potatoes, maple glazed carrots & parsnips, kale, & mint jus

Pan Seared Salmon GF

Silken parsnip puree, wilted spinach with confit garlic,
baby carrots, caviar beurre blanc

Roasted Butternut Squash with Makhani Sauce VE*

Smoked tofu & hazelnut crumb, pomegranate, yoghurt

Desserts

Christmas Pudding V

Brandy custard, red currants

Dark Chocolate & Orange Torte V

Clotted cream & orange peel candied

Crème Fraiche Panna Cotta V, GF*

Mulled pears & mixed nut crumble

Winter Cheese Board V

Quince jelly & crackers

Tea or Coffee, & Mince Pies



BOXING DAY LUNCH MENU

26th DECEMBER 2024 - Lunch 12:00-14:30

3 courses £60 | Children under 12 £30

Starters

Roasted Parsnip & Garlic Soup V, VE, GF*

Parsnip crisps

Potted Shrimps GF*

Crab salsa, winter slaw & ciabatta crostini

Confit Duck Leg Salad GF

Roasted beetroots, pear, chicory, & walnuts

Wild Mushrooms Fricassee V

Toasted sourdough, truffle oil

Mains

Hand Carved Turkey Breast GF*

Pigs in blankets, pork, sage, onion & cranberries stuffing, thyme roasted potatoes, maple glazed carrots & parsnips,

Brussels sprouts, chestnut & turkey jus

Honey Glazed Pork Tenderloin GF

Creamy mash, roasted carrots, kale, apple, & a cider jus

Baked Scottish Salmon GF

Crab, clams, sea vegetables & butter potato Casserole

Sage & Butternut Squash Risotto V, VE*

Flaked almonds, Grana Padano, & chilli oil

Desserts

Christmas Pudding VE*

Brandy custard, red currants

Dark Chocolate & Orange Torte V

Clotted cream & orange peel candied

Crème Fraiche Panna Cotta V, GF*

Mulled pears & mixed nut crumble

Winter Cheese Board V

Quince jelly & crackers



BOXING DAY DINNER MENU

26th DECEMBER 2024 - Arrival at 19:00 & dinner served at 19:30

With evening entertainment from Stephen Dunnett.

3 courses £66 | Children under 12 £33

Starters

Celeriac Soup VE

Sautéed mushrooms, & truffle oil, warm bread

Breaded Camembert V

Cranberry sauce, rocket, dry fig & cherry tomato, balsamic glaze

Chicken Liver & Cognac Pâté GF*

Red onion marmalade, garlic crostini

Home Cured Gin & Beetroot Salmon GF*

Lemon zest, fresh horseradish, thyme & celeriac slaw,
cucumber gel, salmon caviar

Mains

Pan Roasted Free Range Chicken Supreme GF

Bubble & squeak, roasted parsnip puree, seasonal vegetable &
chicken & thyme jus

Honey Glazed Pork Tenderloin GF

Creamy mash, roasted carrots, kale, apple, & cider jus

Pan Roasted Cod Loin GF

Mussels & root vegetable chowder

Peas, Spinach, & Wild Mushroom Risotto VE*

Walnuts, Grana Padano, & chilli oil

Desserts

Christmas Pudding VE*

Brandy custard, red currants

Chocolate Salted Caramel Torte V

Raspberry fondue

Mulled Winter Fruits VE*

Whipped yoghurt, saffron honey

Winter Cheese Board V

Quince jelly & crackers





Ring in the
New Year
in style

Dare to dine & unwind this New Year's Eve **MURDER MYSTERY DINNER**

★ New Year's Eve 1922: A bitter wind sweeps the snowy countryside. At an old coaching inn, Lord & Lady Holmes celebrate their return from India with friends. The festivities take a dark turn when Inspector Rutherford announces a nearby murder, urging guests to help solve the mystery before midnight.

Join Moonstone Murder Mysteries & The Relais Cooden Beach this New Year's Eve for an evening full of plot twists, suspicious suspects, and red herrings. Become the detectives and catch the killer!

£135 PER PERSON

Includes a 4-course dinner,
a welcome glass of Prosecco or Elderflower fizz,
the Murder Mystery experience,
and a disco from 10pm-12.30am to ring in the New Year,
ending at 1am.

★ OVERNIGHT PACKAGE FROM £265

(Price varies depending on style of room)
Includes a late checkout of 12pm and breakfast until 11am.



**BOOK
NOW!**

NYE EXTRAVAGANZA

£135 per person

Celebrate the New Year with an unforgettable evening featuring:

- Arrival Glass of Fizz • Exquisite 4-Course Meal
 - Interactive Murder Mystery Event • Disco to Dance into the New Year
- Join us for a night of elegance, intrigue and celebration!

31ST DECEMBER 2024 DINNER

Chef's selection of canapes

Starters

Jerusalem Artichoke Velouté VE

Lovage oil, homemade focaccia

Slow Roasted Celeriac VE, GF*

Brighton blue, pickled walnuts, apple puree, baby red chard

Pressed Chicken & Leek Terrine DF, GF*

Spiced apple & plum chutney, sourdough crostini

Home Cured Gin & Tonic Salmon GF

Horseradish, pickled turnips, & apple

Mains

Slow Cooked Roast English Beef GF

Parsnip puree, braised red cabbage, Port reduction

Pan Roasted Free Range Chicken Supreme GF

Potato fondant, roasted heritage vegetable & chicken & thyme jus

Lemon & Herb Cod Fillet GF

Creamy mash, wilted greens, chilli & mussel creamy sauce

Butternut Squash & Sage Ravioli V

Brighton blue, grana Padano & toasted seeds

Desserts

Vanilla Crème Brûlée V

Blue poppyseed short bread

Spiced Pineapple Tarte Tatin VE

Coconut ice cream

Dark Belgian Chocolate & Whiskey Mousse V

Raspberry fondue, dried raspberry, & chocolate crumbs

Winter cheese board V

Quince jelly & crackers



Relax & rejuvenate with a Yuletide break at our Relais Retreat Spa

You can enjoy our special festive treatments
in our serene surroundings.

WINTER WONDERFUL SPA PACKAGE:

Enjoy a 90mins treatment featuring a Back Facial with Drift Away Massage, a Smooth Shore Facial with anti-aging eye treatment, and a complimentary Candy Cane Martini for £125. Perfect for relaxation and rejuvenation this festive season.

SEASONAL SPLENDOUR SPA PACKAGE:

Indulge in 2 hours of bliss with a Full Body Exfoliation, Seaweed Body Wrap, and Lava Shell Hot Stone Massage, followed by a Champagne afternoon tea for £200. Perfect for luxurious seasonal pampering.

- Give the gift of relaxation this Christmas with our Relais Retreat spa gift certificates, perfect for pampering loved ones.

BOOK NOW

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TERMS & 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 2024. 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. 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 2024. Bookings after 1st December to be paid in full at the time of booking. Any payments taken for guests who cancel after full payment has been received or who fail show up on the night will not be refunded and cannot be used against the final bill. All prices include VAT. We are a CASHLESS venue. 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. A 10% discretionary service charge will be added to your final bill. 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.