



PARTIES AT THE VIEW HOTEL

EASTBOURNE



PARTY PACKAGES:

From anniversaries to christenings, birthdays to baby showers, there are plenty of exciting excuses for a celebration. The View Hotel has a choice of beautiful rooms with stunning views, mouth-watering menus, an array of drinks and an experienced team just waiting to create the event of your dreams and a host of wonderful memories for you and your guests. We have created some packages to try and make it as easy as possible for you

CELEBRATION PACKAGE

£29.50 per person includes

- Printed menus
- Printed table cards
- Table plan
- White tablecloths
- Dance floor
- Table decorations
- Dedicated banqueting manager
- Greeted at the door
- Guests have a glass of wine with the meal
- Three course, two choice menu including coffee and chocolate truffles
- Free bottle of Prosecco for the party organiser
- Minimum 40 guests

BBQ PARTY PACKAGE

£35.00 per person includes

- Private hire of the showpiece Artisan balcony
- Welcome guests with a glass of Prosecco on arrival
- Party BBQ menu
- Private bottle bar
- Free bottle of Champagne for the party organiser
- Ideal for smaller parties - maximum 50 guests

HIGH TEA PACKAGE

£15.95 per person includes

- Selection of sandwiches, mix of brown and white
- Plain scones with clotted cream and strawberry jam
- Selection of teatime cakes
- Glass of Prosecco
- Tea / coffee

Last orders 1am for non-residents however guests staying over can party the night away with a 24 hour bar. All our guests attending a party at the Hotel are able to receive a discounted party accommodation rate.

PARTY MENU

PARTY BUFFET MENU

The buffet selector is designed to allow you the flexibility to build your own menu. We start by introducing a selection of sandwiches and you choose the number of items according to the package you have chosen.

4 CHOICES £14.95

6 CHOICES £16.95

9 CHOICES £18.95

HOME FAVOURITE SELECTION

- Mini Cumberland sausages **N** with grain mustard mayonnaise
- Scotch eggs **N** with port Cumberland sauce
- Lemon and pepper haddock goujons **N**
- Thick cut chips **N** **GF**
- Mini pork pies **N**
- Lemon and garlic chicken drumsticks **N** **GF**
- Pressed ciabatta **N** with salmon, rocket, crème fraiche and black pepper
- Broccoli and Stilton quiche **V**

EUROPEAN SELECTION

- Chorizo bites **N**
- Margherita pizza fingers **V** **N**
- Mozzarella glazed garlic bread **V** **N**
- Brie, apple, grape and celery wrap **V** **N**
- Vegetable crudities **V** **N** **GF**
- Tuna niçoise wrap **N**
- Goat's cheese, tomato and rocket ciabatta **V** **N**
- Brie and tomato quiche **V**

USA SELECTION

- Sticky BBQ chicken wings **N** **GF**
- Nachos **V** **N** with salsa, sour crème and guacamole
- Spiced potato wedges and dips **V** **N** **GF**
- Blackened salmon **N** **GF** with sour cream
- BLT focaccia
- Griddled chicken Caesar wrap **N**

INTERNATIONAL SELECTION

- Filo wrapped prawns **N** with sweet chilli dip
- Chicken satay skewers
- Thai marinated chicken skewers **N** **GF**
- Vegetarian spring rolls with plum sauce **V** **N**
- Tandoori chicken wrap **N**
- Onion bhaji with mint yoghurt dip **V** **N**
- Tandoori chicken drumsticks

SWEET SELECTION

- Fresh fruit platter
- Bitter chocolate tart
- Lemon tart

CANAPÉS

£9.95 per person

Cherry tomato stuffed with olive tapenade and dill **V** **GF**

Pork liver pâté on toasted brioche with red onion jam

Bruschetta **V** with tomato and balsamic vinegar chutney and fresh basil

Chicken and herb mousse **GF** with cranberry and garlic marinated courgettes

Prawn and paprika mousse **GF** with cucumber

Warm goat's cheese and red onion tart **V**

Smoked salmon and cream cheese bilini

Red grape wrapped in goat's cheese mousse **V** **GF**

V Vegetarian **N** Nut Free **GF** Gluten Free



PARTY MENU SELECTOR

PLEASE PROVIDE ONE DISH PER COURSE FOR ALL YOUR GUESTS FROM OUR MENUS


STARTERS

Roasted tomato, red onion and basil soup   with herb croutons	£6.50	Smoked mackerel and horseradish pâté  watercress salad, pitta crisps and roasted garlic oil	£6.95
Roasted sweet potato and carrot soup    with honey and rosemary crème fraîche	£6.50	Fan of honeydew melon 	£6.50
Chilled beetroot soup   with feta and olive oil and sea salt croutons	£6.50	Warm prawn and crayfish thermidor 	£7.95
Warm pea and spinach soup   with minted cream and smoked bacon lardons	£6.50	Whole roasted quail	£8.50
Lightly curried parsnip and apple soup    with sour cream	£6.50	Niçoise salad 	£6.95
Warm crab, ginger and spring onion fishcake 	£7.50	with grilled halloumi and lime dressing	
Chicken liver and cognac pâté apple and cider chutney, roquette salad and toasted brioche	£6.95	Pan fried scallops	£7.95
		black pudding, butternut and amaretto purée	
		Brussels pâté 	£6.50
		red onion jam, glazed figs, garlic crostini and balsamic reduction	

MAINS

Garlic, thyme and sea salt marinated supreme of chicken  caramelised onion rosti potato, sauté wild mushrooms, cranberry and white wine jus	£13.95	Hot smoked breast of duck 	£16.95
Chargrilled supreme of chicken   herb roasted parmentier potatoes, wilted greens and smoked paprika cream sauce	£12.95	Duo of pork 	£13.95
Pan fried supreme of chicken   fondant potato, buttered baby leaf spinach, white wine and truffle cream sauce	£12.95	(6 hour roasted shoulder and grilled medallion of fillet), buttered savoy cabbage wholegrain mustard mashed potatoes, spiced apple sauce and light jus	
Roasted breast of chicken   sage onion and sausage meat stuffing, goose fat roasted potatoes, braised red cabbage, baby carrots and red wine jus	£13.95	Pan fried fillet of beef 	£23.50
Port and rosemary braised beef steak  creamed potatoes and marmalade glazed chantenay carrots	£14.95	topped with sauté wild mushroom and stilton gratin, Pont nerf and balsamic roasted vine tomatoes	
Cider braised belly of pork 	£14.95	Roasted fillet of salmon 	£13.95
Slow cooked rosemary and garlic shoulder of lamb 	£15.95	with lemon and dill crust, pea purée, chorused baby potatoes and red pepper coulis	
Pan roasted loin of cod pearl barley risotto, roasted vine tomatoes and salsa Verdi	£14.95	Smoked haddock and cheddar fishcakes 	£12.95
		sundried tomato pesto, baby leaf salad and shaved parmesan	
		Woodland mushroom, leek and goat's cheese arancini  	£12.95
		with smoked tomato purée and parmesan crisp	
		Beef tomato stuffed with mixed bean cassoulet   	£10.95
		balsamic dressed roquette and sauté potatoes	
		Brie, hazelnut and cranberry wellington 	£13.95
		roasted baby potatoes, braised red cabbage and red wine gravy	

DESSERTS

Profiteroles filled with whipped cream dipped in chocolate ganache	£5.95	Vanilla pannacotta 	£6.50
Tart au citron with raspberry and black pepper compote	£5.95	with winter berry coulis and salted caramel truffles	
Strawberry shortbread (short bread, Chantilly cream and strawberry tower with berry coulis)	£5.95	Chocolate trio torte	£6.50
Raspberry crème brûlée with white chocolate shortbread	£6.50	with Baileys cream and raspberry compote	
		Mango and passionfruit torte	£6.95
		caramelised pineapple and whipped cream	
		Lemon and lime cheesecake	£6.50
		orange coulis and chocolate pencil	

CHEESE PLATTER

Selection of British cheeses  (£25 based on 10 people)
red onion chutney, celery sticks, grapes and savoury biscuits

OTHER ITEMS

Tea and coffee with mints	£3.20 per person
Tea and coffee with truffles	£3.50 per person
Canapés	£9.95 per person
Sorbet	£2.50 per person

DRINKS RECEPTION

House white/red wine 125ml	£4.25 per person
Prosecco 125ml	£4.95 per person
Champagne 125ml	£8.95 per person

Prices valid for 2017 bookings.

Minimum numbers of 20 apply to all set menu packages.

Please supply all dietary requirements to the hotel, who will tailor make menus to the individuals' requirements.