

## SANDWICHES

Choose **THREE** from the following fillings served on a selection of breads:

### CHICKEN

Chicken, avocado, rocket and mozzarella

### PASTRAMI

Pastrami, with sauerkraut and dill pickle

### FREE RANGE EGG (M)

Chopped egg with pumpkin seed, watercress and black pepper

### SALMON

Poached salmon, chia seed, fennel, caper and lemon juice

### HAM

Smoked ham, Sussex Mayfield cheese, and onion chutney

### CHEESE (M)

Sussex camembert, burnt apple, pecan, blueberries and rocket

### CHICKEN

Tandoori chicken, crisp iceberg lettuce, cucumber raita, mango chutney

### HOUMOUS (VE)

Chargrilled zucchini, sun blush tomatoes, houmous, pomegranate and pecan nuts

### PRAWN

Tiger prawn, lime, ginger, coriander and mango

## SANDWICH LUNCH & PACKED LUNCH MENU

Included in the day delegate and 24 hour conference packages

## SIDES

Choose **ONE** from the following side orders:

### FRIES (M)

Smoked salt

### CAPRESE SALAD (M)

Heirloom tomato, Thai basil, mozzarella, sunflower pesto

### TRICOLOUR SLAW (VE)

With sultanas, orange, blueberries and lime dressing

### QUINOA (VE)

Cucumber, cherry tomatoes, onion, parsley, mint, olive oil and lemon

### BULGUR WHEAT (M)

Red onion, cucumber, peppers, chickpeas, garlic, olive oil and lemon

## FRUIT

PINEAPPLE, MELON, BLUEBERRIES

COCONUT, GOJI BERRY

£12.50 per person excluding VAT

(if not included in the conference package)



THE GRAND  
BRIGHTON

## LUNCH TO GO

Choose **ONE** option for all delegates:

### OPTION 1

Chicken tikka, cucumber rahita wrap

Quinoa, zucchini, apricots, almonds & coriander falafel

Fresh fruit, berries, goji, sunflower seeds

Innocent smoothie

### OPTION 2 (M)

Free range egg, grain mustard and watercress bagel

Quinoa, zucchini, apricots, almonds & coriander falafel

Fresh fruit, berries, goji, sunflower seeds

Innocent smoothie

### OPTION 3

Smoked bacon, Sussex camembert, rocket, red onion focaccia

Quinoa, zucchini, apricots, almonds & coriander falafel

Fresh fruit, berries, goji, sunflower seeds

Innocent smoothie

£20 per person excluding VAT

(if not included in the conference package)



Packed with super healthy ingredients with no compromise on flavour. Incorporate these dishes into your meetings menu for all round goodness to keep the mind and body charged for the day.

All prices exclude VAT. The events menus are modified throughout the year, additional amendments may take place in line with market conditions.

## SANDWICHES

Choose **TWO** sandwich fillings, served on a selection of breads;

### CHICKEN

Chicken, avocado, rocket and mozzarella

### PASTRAMI

Pastrami, with sauerkraut and dill pickle

### FREE RANGE EGG (M)

Chopped egg with pumpkin seed, watercress and black pepper

### SALMON

Poached salmon, chia seed, fennel, caper and lemon juice

### HAM

Smoked ham, Sussex Mayfield cheese, and onion chutney

### CHEESE (M)

Sussex Camembert, burnt apple, pecan, blueberries and rocket

### CHICKEN

Tandoori chicken, crisp iceberg lettuce, cucumber raita and mango chutney

### HOUMOUS (VB)

Char-grilled zucchini, sun blush tomatoes, houmous, pomegranate and pecan nuts

### PRAWN

Tiger prawn, lime, ginger, coriander and mango

Add an extra sandwich choice for an extra £5 per person

## SNACK

Choose **ONE** from the choice below:

### QUINOA (M)

Spinach, feta cheese and coriander

### POLENTA (M)

Chips with pineapple and chilli flakes

### AVOCADO (M)

Crushed with piri piri and hard-boiled egg on rye croute

### ARANCINI (M)

Butternut, harissa, tofu and coconut

### CHICKPEA

Minced Moroccan spiced beef parcel

Add an additional snack at £3 per person

## WORKING LUNCH MENU SELECTOR

Included in the day delegate and 24 hour conference packages

## SKEWERS

Choose **ONE** hot items from the choice below:

### CHICKEN

With korma spices and coriander

### BEEF

Cajun meatballs, lime, chilli and sour cream

### LAMB

Marinated with ginger, mint and lemon with tzaziki dip

### CHICKEN

Five spice barbeque and sesame

### PRAWN

Satay sauce

### HALLOUMI (M)

Red onion, mushroom, bell pepper and oregano

Add an extra choice of a skewer for £4 per person



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## HOT DISHES

Choose **TWO** hot items from the choice below:

### BEEF

Burger, lettuce, tomato and cheese

### LAMB

Minced lamb, sweet potato, feta cheese and olive samosa with tzaziki dip

### COD

Panko cod and piri piri balls

### DUCK

Beansprouts, green onion and soya spring roll

### TART (M)

Red onion jam and goats cheese

### WHITING

Battered fillet with tartare sauce

### CAULIFLOWER (M)

Spiced cauliflower and onion pakora

### CHICKEN PIE

Chicken smoked bacon and mushroom pie, topped with carrot and parsnip

### CALZONE (M)

With ratatouille, basil, and mozzarella

Add an extra hot item for £5 per person

## DESSERT

Choose **ONE** dessert from the choice below:

### TART

Hot strawberry Bakewell tart

### CHOCOLATE

Bitter chocolate and coffee delicie

### PAVLOVA

Black cherry, cream and meringue

### FOOL

Rhubarb, ginger nuts and cream

### RASPBERRY

White chocolate and raspberry cream pot

### FRUIT

Pineapple, melon, blueberries, coconut and goji berry

### CRUMBLE

Bramley apple and blackberry

Add an extra dessert choice for £3 per person

£23 per person excluding VAT  
(if not included in the conference package)

## BREAD STATION

Selection of rustic breads

### PLATTERS

Choose **ONE** platter from the choice below:

#### PROSCIUTTO

Italian ham, with artichoke, olives and sun blushed tomatoes

#### SMOKED HAM

Slow cooked and sliced with gherkins, onions and piccalilli

#### CHEESE (v)

British and locally sourced cheeses, served with quince, celery and grapes

#### SMOKED SALMON

Severn & Wye salmon with capers, shallots and lemon

#### MARINATED VEG (v) (ve)

Artichokes, aubergine, peppers, mushrooms, onions, courgettes, olives and tomatoes

#### PICNIC

British pork pie, Scotch egg, sausage roll and quiche

Add an extra platter for £3.50 per person

### SALADS

Choose **TWO** salads from the choice below:

#### CAPRESE SALAD (v)

Heirloom tomato, Thai basil, mozzarella and sunflower pesto

#### TRICOLOUR SLAW (v) (ve)

With sultanas, orange, blueberries and lime dressing

#### QUINOA (ve) (ve)

Cucumber, cherry tomatoes, onion, parsley, mint, lemon and olive oil

#### BULGUR WHEAT (ve) (ve)

Red onion, cucumber, peppers, chickpeas, garlic, lemon and olive oil

#### LEAF (ve) (ve)

Garden leaf salad

#### ASIAN (v) (ve)

Crunchy cabbage, Chinese leaf, radish and mooli

#### CAESAR (ve) (ve)

With focaccia croutes

#### GREEK (v) (ve)

With tomato, red onion, feta, cucumber and olives

#### THAI (v) (ve)

Carrot, kale and cashew nut

Add an extra salad for £2 per person

## BUFFET MENU SELECTOR

Included in the day delegate and 24 hour conference packages

### MAINS

Choose **ONE** hot item from the choice below:

#### CHICKEN

Persian style with peanuts, lime leaves and basmati rice

#### BEEF

Slow cooked meatballs, arrabiata sauce, bocconcini, basil and potato gnocchi

#### LAMB

Tender marinated lamb and chickpea curry and coriander bulgur wheat

#### BEEF

Stroganoff with mushrooms, gherkins, paprika and rice

#### SALMON (ve)

With salsa verde, chive and sour cream potatoes

#### FISH "N" CHIPS

Cider battered whiting with hand cut chips

#### CHICKEN (ve)

Red Thai curry with shredded mange tout and jasmine rice

#### PORK

Sweet chilli sauce, peppers and onions with egg fried rice

#### RISOTTO (ve)

Curried smoked haddock, spinach, boiled egg and parmesan

Add an extra hot item for £7 per person



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## VEGETARIAN

Choose **ONE** hot item from the choice below:

#### PASTA (ve) (ve)

Brown wheat penne, courgettes and red pepper pesto

#### RISOTTO (v)

Tomato and goats cheese

#### GNOCCHI (v)

Mushroom carbonara

#### COUS COUS (ve) (ve)

Vegetable tagine

#### CURRY (ve) (ve)

Fried cauliflower, spinach, potato and chickpea

Add an extra vegetarian item for £5 per person

### DESSERT

Choose **ONE** dessert from the choice below:

#### STRAWBERRY

Ginger nut cheesecake

#### LEMON

Eton Mess

#### COFFEE

Burnt coffee custard

#### BLACK FOREST

Chocolate pot

#### RHUBARB

Fool with ginger, toasted oats and cream

#### TART

Apple and blackberry crumble

#### POSSET

Orange, raisin shortbread finger

#### PRALINE

Chocolate and pecan tart

#### PANNA COTTA

Pineapple compote

#### FRESH FRUIT (ve)

Pineapple, melon, blueberries, coconut and goji berry

Add an extra dessert for £3 per person

£28 per person excluding VAT

(if not included in the conference package)

## MORNING SNACKS

### BRUNCH

Mini Danish pastries (v)  
£2

Mini croissants (v)  
£2

Bacon brioche bun  
£5

Sausage brioche bun  
£5

Granola, natural yoghurt and fruit compote (v)  
£4

Avocado bruschetta (v)   
£4

### FRUIT

Strawberries, raspberries and blueberries (ve)  
£5

Pineapple, goji berries and coconut (ve)  
£5

Mango, yoghurt and sunflower seeds (v)  
£5

## SNACKS AND TREATS

### DAY TIME SNACKS

Sultana scone, clotted cream and preserve  
£4

Brighton Blue cheese and mushroom quiche (v)  
£3

Sausage roll  
£3

Orange polenta cake  
£3

Chocolate delice  
£3

Lemon meringue tart  
£3



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### SUPER GREEN PRESSES

Broccoli, pear, kale, spinach, apple and banana  
£5

Apple, lemon, ginger, mint, cucumber juice  
£4

## EVENING SNACKS

Mini bacon bap  
£3

Mini lamb burger with tzatziki  
£4

Falafel, brioche, feta cheese and olive paste (v)  
£3

Mini cheese burger and relish  
£4

Mini hot dogs, onions, mustard and ketchup  
£4

Cod goujons, brioche and tartare sauce  
£4

## STARTERS

Choose **ONE** starter plus a vegetarian option from the choice below:

### CHICKEN

Cajun chicken, cucumber, garlic mayo, tomato, red onion and micro rocket salad

### SALMON

Poached salmon, tartare, quail egg, beetroot mayo and tendril

### MUSHROOM (V)

Wild mushroom salad, sauce vierge, smoked paprika and mushroom houmous and olive oil bruschetta

### CHORIZO

Sussex chorizo, pickled zucchini, saffron purée, potato and cherry tomato

### SOUP

Roasted sweet potato, bacon and Mayfield cheese beignet

### SALAD (V)

Spiced butternut, caramelized apple, pinenut and Brighton Blue cheese with green olive vierge

### SMOKED SALMON

£3 SUPPLEMENT

Smoked salmon, horseradish mousse, anchovies, shallots, capers, parsley oil and rye croutons

### PRAWN

£3 SUPPLEMENT

Tandoori prawn, cucumber, mango, cherry tomato, iceberg, onion, carrot and coriander

### DUCK

£3 SUPPLEMENT

Smoked duck breast, pickled radicchio, blackberries, pear purée and hazelnuts

### ASPARAGUS (V)

£3 SUPPLEMENT

Griddled asparagus, poached egg, brioche and chive butter sauce

## CONFERENCE PACKAGE BANQUETING MENU

Included in the 24 hour conference package

Please choose **ONE** starter, main and dessert to create one menu for your entire party:

## MAINS

Choose **ONE** main course plus a vegetarian/vegan option from the choice below:

### SEA BASS

Fillet of sea bass, pea, olive, feta and parsley risotto with sauce vierge

### CHICKEN

Pan fried corn fed chicken breast, fondant, asparagus, spinach and oyster mushroom with café au lait sauce

### SALMON

With bacon, silver skin onions, mushrooms, fish veloute, roast gem, parsley with fondant potato

### PORK

Rack of pork, creamed cabbage, grain mustard mash, savoury apricot and sage crumble with honey caraway roasted carrots

### CHICKEN

Roast chicken, sweet potato gratin, carrot purée, creamed leeks, chicken jus, capers and parsley

### BEEF

£16 SUPPLEMENT

Roast sirloin, gratin potato, roast sweetheart cabbage, parsnip and horseradish purée, tomato concass and chive with beef sauce

### COD

£16 SUPPLEMENT

Sussex charcuterie crumb, fish veloute, brown shrimp, butterbeans, parsley and fennel

### BEEF

£26 SUPPLEMENT

Medallion of beef fillet, roast parsnips, mushroom risotto, duxelle and horseradish crème fraiche

### LAMB

£16 SUPPLEMENT

Roast rump of lamb, with smoked pancetta, artichoke, peas, baby onions, mint and red wine sauce, creamed cabbage, spinach and fondant

### DUCK

£16 SUPPLEMENT

Magret duck breast, sprout purée, rosti, roast sweetheart cabbage, spinach and black cherry jus

### CURRY (VE)

Yellow Thai vegetable, jasmine rice balls, coriander, coconut and lime yoghurt

### TART (V)

Aubergine, grilled Italian vegetables, panko feta cheese, olive purée and vine tomato ketchup

### RISOTTO CAKE (V)

Basil pesto and mozzarella cheese, confit red bell pepper, zucchini, asparagus and cherry tomato salsa

### GNOCCHI (V)

With wild mushroom carbonara, walnuts and Sussex blue cheese fritters

### CAULIFLOWER (VE)

Battered and spiced cauliflower, sultana couscous pancake, tagine sauce, smoked almonds, heirloom tomatoes and micro coriander



# THE GRAND

BRIGHTON

## DESSERTS

Choose **ONE** dessert from the choice below:

### BRÛLÉE

Chocolate salted peanut, vanilla cream and peanut brittle

### ORANGE

Orange tart, jaffa cake gelato, white chocolate sauce and raspberry powder

### COFFEE

Panna cotta, mascarpone cream, amaretto chocolate macaroon and coffee sauce

### PINEAPPLE

Fritters with nuts, sultanas and coconut, pineapple sauce, candy floss, coconut gelato

### SPONGE

Tonka bean sponge pudding, poached rhubarb, ginger ice cream and oat crumble

### TART

Black cherry Bakewell tart, black cherry ripple gelato and almond sauce

### CHOCOLATE

£3 SUPPLEMENT

Hazelnut and chocolate tart, Nutella ice cream, white chocolate sauce and pistachio

### CAKE

£3 SUPPLEMENT

Polenta cake, orange, raspberries and elderflower cream

### CARROT

£3 SUPPLEMENT

Sponge, blueberries, ginger nut crumb, yoghurt ice cream and ginger syrup

### PUDDING

£3 SUPPLEMENT

Pain au Chocolat pudding, saffron custard, banana gelato, chocolate sauce and cinnamon biscuit