



Let's Celebrate



WHAT'S ON

MAKE THE MOST OF THIS MAGICAL TIME OF YEAR AND JOIN US IN
FESTIVE CELEBRATION WITH FRIENDS, FAMILY AND COLLEAGUES

*We offer a full complement of events throughout December including
Christmas and New Year parties, family feasts and festive breaks.*

*East Sussex National Resort is set in over 1,100 acres of rolling Sussex countryside
affording wonderful seasonal views, yet easily accessible from Brighton,
Eastbourne, Tunbridge Wells, Gatwick and Crawley.*



Book now on 01825 880 088 or email christmas@eastsussexnational.co.uk



FESTIVE LUNCH

AVAILABLE 29TH NOVEMBER - 23RD DECEMBER

Minimum numbers apply, subject to availability



FESTIVE LUNCH MENU

Freshly baked roll and butter

Roasted cauliflower soup, gremolata, herb croutons (VE)

Duck parfait, red onion jam, watercress, toasted brioche

Smoked salmon and crab, beetroot, crème fraiche, dill mustard, rocket, dark rye

Baked harissa squash, pickled pear salad, creamy dill dressing, pumpkin seed crumble (VE)

Crown of English turkey, chestnut stuffing, pigs in blanket, garlic and thyme roasties,
treacle glazed carrots and parsnips, buttered brussel sprouts, pan juices, cranberry sauce
Braised blade of beef, bubble and squeak, mulled red cabbage, forestiere sauce, crispy onions

Pan roast salmon, fondant potato, celeriac puree, samphire, white wine velouté

Vegan vegetable wellington, horseradish mash, treacle glazed carrots and parsnips,
mulled red cabbage, chestnut gravy (VE)

Classic Christmas pudding, brandy custard

Lemon tart, clotted cream, red fruit sauce, honeycomb

Vegan chocolate brownie, vanilla ice cream, chocolate sauce (VE)

Selection of cheese, fruit chutney, celery, biscuits



£28.00

per person

(V = Vegetarian, VE = Vegan) (all dishes can be made gluten free on prior request)

Book now on **01825 880 088** or email christmas@eastsussexnational.co.uk



FESTIVE PARTY NIGHTS

Contact us for availability

Arrival drinks 7pm • Dinner served 7.30pm • Disco • Carriages midnight

A glass of bubbly, three course dinner with tea/coffee and mince pies, DJ and disco, Christmas crackers and party novelties.



FESTIVE PARTY NIGHTS MENU

Freshly baked roll and butter

Roasted cauliflower soup, gremolata, herb croutons (VE)

Duck parfait, red onion jam, watercress, toasted brioche

Smoked salmon and crab, beetroot, crème fraiche, dill mustard, rocket, dark rye

Baked harissa squash, pickled pear salad, creamy dill dressing, pumpkin seed crumble (VE)

Crown of English turkey, chestnut stuffing, pigs in blanket, garlic and thyme roasties, treacle glazed carrots and parsnips, buttered brussel sprouts, pan juices, cranberry sauce
Braised blade of beef, bubble and squeak, mulled red cabbage, forestiere sauce, crispy onions

Pan roast salmon, fondant potato, celeriac puree, samphire, white wine velouté

Vegan vegetable wellington, horseradish mash, treacle glazed carrots and parsnips, mulled red cabbage, chestnut gravy (VE)

Classic Christmas pudding, brandy custard

Lemon tart, clotted cream, red fruit sauce, honeycomb

Vegan chocolate brownie, vanilla ice cream, chocolate sauce (VE)

Selection of cheese, fruit chutney, celery, biscuits

Private / January party nights available subject to availability. Contact for more details

£45.00

per person

(V = Vegetarian, VE = Vegan) (all dishes can be made gluten free on prior request)

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CANDY CANE AFTERNOON TEA

29TH NOVEMBER - 24TH DECEMBER / 26TH DECEMBER - 31ST DECEMBER



A Selection of sandwiches and savoury with whole meal and white bloomer bread

Roast carved turkey and cranberry
Honey clove roasted ham & mustard
Smoked salmon and cream cheese
Mature cheddar with fig date chutney (V)
Red onion and olive quiche (V)

Freshly baked fruit and plain scones
Clotted cream, lemon Curd & winter preserve

Mulled wine jelly with custard
Mini stolen bites & mince pie (N)
Iced Christmas cake (N)
Chocolate opera with Christmas disc
Candy canes

VEGAN AFTERNOON TEA AVAILABLE
Please contact us for further information.



£22.95

per person

(V = Vegetarian, N = Contains nuts)

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LUNCH WITH SANTA

11TH DECEMBER

The magic of Christmas arrives early at East Sussex National, on Sunday 12th December 12noon to 3pm, your child will meet and receive a hand delivered present from Santa. As well as the visit from Santa there will be festive face painting and a magician to keep the kids entertained.

CARVERY OPTIONS

Butter nut squash and sweet potato soup with croutons (VE)

Charcuterie,

Pork, chicken & duck pates with pickles

Plum tomato, bocconcini & rocket salad,

Beetroot, orange spring onion salad (VE),

Peppered smoked mackerel & salmon,

Selection of fresh salad (VE),

Freshly baked breads (VE)

Flavour Oil, dressing & Condiments

Roast turkey, chipolata & sausage meat & cranberry stuffing,

Honey glazed Ham,

Grilled salmon,

Baked cheese tortellini with petit pois (V),

Vegan spicy bean roll with tomato fondue (VE),

Fresh market vegetables (VE) (V),

New & Roast potato (VE) (V),

Chicken nuggets

Christmas Yule log & pudding,

Baked cheesecake,

Vegan chocolate brownie (VE),

Selection of ice cream and topping, chocolate sauce, toffee sauce

£38.00

per adult



£22.00

per child

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CHRISTMAS DAY LUNCH

*Let us take the hassle out of Christmas leaving time for you to relax with your family and friends. Enjoy a leisurely four course festive lunch in our restaurant and maybe take a walk afterwards in our stunning grounds. Glass of bubbles on arrival.
Seating from 12noon to 3pm.*

CHRISTMAS DAY LUNCH MENU

Lemon salt marinated cured salmon served with honey – apricot vinegar and hearts of baby lettuce
Cream of celeriac soup with slivers of smoked duck (vegetarian and vegan without duck)
Munchkin squash risotto, vegan cream chesses, and toasted pumpkin seeds (VE)
Chicken & apricot Terrine, curry spiced mayo, sourdough toast and hearts of leaves



Lemon sorbet and Champagne (VE)



Festive Roast turkey breast, pork, sage & cranberry stuffing, chipolata Sausages, sprouts, roast parsnips, glazed carrots roast potatoes, pan gravy
Grilled sea bream fillet, artichoke puree, basil mashed potato and caviar cream
Pink roasted beef tenderloin on cider jus, garlic mash potato, tomato confit and young vegetables
Nut Wellington, kale pesto, young vegetable & dressed salad (VE) (N)



Traditional Christmas pudding, hot brandy sauce
Chocolate and orange tart with pistachio ice cream
Apple and rhubarb crumble with vegan vanilla ice cream (VE)
Selection of Sussex cheese, plum and apple chutney, grapes and crackers

Coffee, tea and mince pies.

£89.00

per adult



£35.00

per child

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BOXING DAY LUNCH

*Round off the Christmas period by joining us for a sumptuous carvery.
Lunch is served between 12noon to 3pm.*

CARVERY OPTIONS

Basil tomato soup with herb croutons (VE)
Trio of melon and marinated fruit in Gran Marnier (VE)
Cold decorated meats,
Peppered smoked mackerel & salmon
Selection of Salads (V)
An array of game and fish pates and terrines
Selection of pies and quiches with pickles, condiments, and relishes
Assorted breads (VE)



Gammon joint,
Beef bourguignon,
Chicken goujons,
Spicy chickpea and kale wellington (VE)
Cauliflower cheese (V),
New & Roast Potatoes (VE),
fresh market vegetables (VE),
Vegetable fried rice (VE)



Apple sauce, thyme gravy, spicy tomato sauce
Baked cheesecake,
Traditional Christmas pudding,
Vegan chocolate tart (VE),
Cheese Board
Vanilla ice cream,
selection of toppings for ice cream, toffee sauce

£49.00

per adult



£25.00

per child

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RESIDENTIAL PACKAGES

With comfortable, spacious rooms, 1,100 acres of rolling Sussex countryside and extensive leisure facilities, you can really relax and unwind here at the East Sussex National Resort. Take a stroll in the grounds, play a round of golf or get truly pampered in the spa. Details of our two night package are as follows;



CHRISTMAS EVE

Arrive and check into your room from 2pm.

Take time to settle into your new home for the next three days.

The evening commences with a glass of bubbly and canapés from 6.15pm in the lounge followed by a three course dinner in our restaurant.

Then why not relax in our bar and treat yourself to a Christmas tippie in anticipation of the big day.

CHRISTMAS DAY

Wake up to a wonderful English and continental breakfast 8am to 10.30am.

After a morning spent at your leisure, perhaps relaxing in the lounge opening presents, it's time for a four course Christmas Day lunch accompanied by some festive magic, seating from 12noon to 3pm.

Today really is the day to eat, drink and be merry. The afternoon is yours to do as you wish. If you are still hungry, then join us at 6.30pm in the restaurant for a carved buffet dinner. Then while away the rest of the evening with your loved ones, a selection of board games available.



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RESIDENTIAL PACKAGES



BOXING DAY

Enjoy Boxing Day brunch, between 8am and 10.30am.

Add on an extra night, upgrade to our three night residential package

Spend the rest of the morning exploring the grounds, working up an appetite for our Boxing Day carvery in the restaurant from 12noon to 3pm. Then while away the rest of the day with your loved ones, with full use of our leisure facilities, enjoy a three course dinner in our Pavilion restaurant.

27th DECEMBER

Wake up to a wonderful English and continental breakfast 8am to 10.30am before we bid you a fond farewell and best wishes for a wonderful new year.



Two night package from

£375.00

per adult



Two night package from

£195.00

per child

Three night package from

£440.00

per adult



Three night package from

£295.00

per child

Add additional nights from £50.00 per person to include bed and breakfast
All residential packages based on two people sharing. Children's prices available on request.

Book now on 01825 880 088 or email christmas@eastsussexnational.co.uk



NEW YEAR'S EVE GALA BALL

Arrive for 7pm bubbles and canapés in the hotel lobby, then be called through for dinner at 7.45pm. Then see in the new year and carry on dancing with our live DJ until 1am. Please note this event is for over 18s only. Black tie dress code.

NEW YEAR'S EVE MENU

Sautéed foie gras salad with fennel, glazed onion, pomegranate and balsamic
Pan seared Atlantic scallops; celeriac & apple remoulded, baby spinach and pumpkin seed oil

Jerusalem artichoke soup winter truffle cream (V)

Chicory, orange, tofu, hearts of baby leaves salad with lemon orange dressing (VE)



Roast lamb rack crusted with herb and pistachio nuts served with cabinet mint sauce, garlic mash potato and glazed young vegetable

Pink roasted beef tenderloin on cider jus, garlic mash potato, tomato confit, braised red cabbage

Pan fried hake fillet on artichoke puree, noisettes potatoes sautéed Greens, herbs anchovies' butter

Spinach, wild mushroom and chestnut wellington, squash puree and baby vegetables (VE) (N)



Orange mille feuille with chocolate leaves

Tangy almond and morello cherry tartlet with vanilla ice cram

Vacherin Mont d'or, walnut and raisin bread

Vegan carrot cake, vegan cream cheese Ice cream (VE)

£75.00

per adult

Our residential package includes the New Year's Eve Party, an overnight stay in one of our stylish bedrooms, and a leisurely breakfast in the restaurant. The perfect way to see in 2023.

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FESTIVE SPA PACKAGE

*Our festive spa packages are the perfect way to relax and unwind
after the hectic festive season.*

Contact spa@eastsussexnational.co.uk for more information.



Treatment from

£220.00

Based on two sharing

Spa package to include DBB + 25-minute spa treatment

Book now on 01825 880 088 or email christmas@eastsussexnational.co.uk



CHRISTMAS CONFERENCES

Why not treat your team and upgrade your day delegate package by adding a delicious three course Christmas lunch with all the trimmings?

£10.00

per person



CHRISTMAS GIFTS TO ENJOY ALL YEAR ROUND

*Looking for inspiration for a different gift this Christmas?
We offer vouchers for spa days, spa treatments, afternoon teas,
overnight stays and golf, as well as monetary value.
www.eastsussexnational.co.uk*



GOLF GETAWAYS

*Stay and play throughout December.
Book a stay with us Sunday to Thursday and receive
dinner, bed and breakfast with two rounds of golf.*

From only

£115.00

per person

(Bed and breakfast based on two people sharing).

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Managed and operated by Countrywide Hotels