THE COODEN BEACH HOTEL

Christmas
NEW YEAR 2018
DIRECTLY ON THE BEACH
Welcome TO COODEN CHRISTMAS 2018

Celebrate a magical Christmas and New Year at The Cooden Beach Hotel.

With our fabulous location, directly on the beach, you and your guests will enjoy breath-taking views of the sea, Beachy Head and the South Downs. Enjoy our unique Brasserie on the Beach or party in the Strand Room amidst the twinkling lights. Overnight guests enjoy complimentary access to our Leisure Club facilities with heated swimming pool.

Our Gin Palace has 18 Artisan Gins and a range of special mixers for your perfect G&T or Martini - before or after you dine.

CHRISTMAS Residential
3 NIGHT RESIDENTIAL PACKAGE

from MONDAY 24TH DECEMBER
Until THURSDAY 27TH DECEMBER 2018

CHRISTMAS AFTERNOON TEA
FROM 3PM UNTIL 4PM

CHRISTMAS EVE CANDLELIT DINNER

CHRISTMAS DAY FULL ENGLISH AND CONTINENTAL BREAKFAST

CHRISTMAS DAY TRADITIONAL 4 COURSE LUNCH* WITH A VISIT FROM FATHER CHRISTMAS

CHRISTMAS DAY EVENING CHEF’S FESTIVE PLATTERS WITH CARICATURIST AND SOUVENIR CARICATURE TO TAKE HOME

BOXING DAY FULL ENGLISH & CONTINENTAL BREAKFAST

BOXING DAY LUXURY BUFFET LUNCH

BOXING DAY EVENING CANDLELIT DINNER AND DANCE WITH OUR FAVOURITE CROONER STEPHEN DUNNETT

27TH DECEMBER FULL ENGLISH & CONTINENTAL BREAKFAST

Late checkout at 12 noon

*GUESTS MAY SUBSTITUTE CHRISTMAS DAY LUNCH FOR CHRISTMAS DAY DINNER IF THEY PREFER.

LET’S MAKE IT SPECIAL

PRICES ARE PER PERSON

SINGLE ROOM £528
SEAVIEW SINGLE ROOM £558
CLASSIC DOUBLE OR TWIN ROOM (BASED ON 2 PEOPLE SHARING) £528
SEAVIEW DOUBLE OR TWIN ROOM (BASED ON 2 PEOPLE SHARING) £558
*CHILDREN UNDER 5 FREE
*CHILDREN 6-12 £195 PER CHILD

TWIXMAS BED & BREAKFAST CLASSIC ROOM FROM £48 PER PERSON
SEAVIEW ROOM FROM £55 PER PERSON

Terms and Conditions Apply

*When sharing a room with 2 full paying adults
Christmas Eve
CANDLELIT DINNER
FROM 7 PM WITH LAST ORDERS AT 9 PM
A GLASS OF CHAMPAGNE

TO START
SMOKED SALMON AND BEETROOT PARFAIT
HORSERADISH CRÈME FRAICHE
CHARGRILLED ASPARAGUS
WITH PARMESAN SHAVINGS AND TRUFFLE OIL (V, GF)
TERIYAKI SOY FILLET STEAK STRIPS
WITH SESAME SEEDS
FRENCH ONION SOUP GRUYÈRE CROUTON

MAIN COURSES
CONFIT DUCK LEG BEAN CASSEOLET
MEDALLIONS OF PORK
CIDER AND BRAMLEY APPLE SAUCE,
WHOLEGRAIN MUSTARD MASHED POTATO
CRAB AND SPRING ONION FISHCAKE
ON WILTED SPINACH
CREAMED LEEK, BUTTERNUT SQUASH
AND RICOTTA LASAGNE (V, GF)
SERVED WITH A MEDLEY OF SAVOY CABBAGE
& FINE GREEN BEANS
DESSERTS
PANETTONE BREAD & BUTTER PUDDING
VANILLA CUSTARD (V)
DARK CHOCOLATE AND RASPBERRY PAVLOVA (V)
TRIO OF CHEESE
CELERY, GRAPES, APPLE & A SELECTION OF SAVOURY BISCUITS & CRACKERS (V)
FRESHLY BREWED COFFEE AND FESTIVE MINTS

£49 PER PERSON
£29 CHILDREN UNDER 12
Boxing Day

LUXURY
BUFFET LUNCH

*** TO START ***
SELECTION OF HOT & COLD STARTERS
SERVED AT YOUR TABLE

*** MAIN COURSES ***
COLD ROAST FORE RIB OF BEEF
CROWN BREAST OF LOCALLY FARmed TURKEY
HONEY-GLAZED OVEN-BAKED HAM
THICK SLICES OF GALA PIE
WHOLE POACHED SALMON
BUTTERFLIED LOBSTER TAILS
TOMATO, BLUE CHEESE & WALNUT TART (V)
ASPARAGUS QUICHE (V)

SIDES
MIXED LEAF SALAD (V,GF)
WALDORF SALAD (V,GF)
SPICED COUSCOUS (V)
VEGETABLE AND BALSAMIC SLAW (V,GF)
CHORIZO AND OLIVE SELECTION
PARSNIP SLAW (V,GF)
MIXED PEPPER AND PASTA SALAD (V)

POTATOES
HOT MINTED NEW POTATOES (V)
BABY JACKET POTATOES
CREAM CHEESE AND CHIVES (V)

*** DESSERTS ***
A SELECTION OF HOT & COLD DESSERTS
SERVED AT YOUR TABLE

FRESHLY BREWED COFFEE & FESTIVE MINTS

Prices

LET THE FESTIVITIES CONTINUE

BOXING DAY LUXURY BUFFET LUNCH
FROM 12 NOON
WITH LAST ORDERS AT 2 30PM

£40 PER PERSON
CHILDREN UNDER 12 £20

Boxing Day

TRADITIONAL
CANDLELIT DINNER AND DANCING

WITH OUR FAVOURITE CROONER
STEPHEN DUNNETT

Boxing Day

LUXURY
BUFFET LUNCH

*** TO START ***
SCALLOPS WITH PISTACHIO, PARSNIP CREAM & CRISPY PROSCIUTTO (GF)
BOX-BAKED CAMEMBERT, HONEY, ROSEMARY & CRUSTY BREAD
LEEK & POTATO SOUP, CHIVE CRÈME FRAICHE (V)

*** MAIN COURSES ***
HERB CRUSTED RACK OF LAMB, GARLIC & ROSEMARY ROAST POTATOES
COQ AU VIN, CREAMED POTATOES
SALMON EN CROUTE, WATERCRESS SAUCE, MINTED NEW POTATOES
CHARGRILLED HALLOUMI, VEGETABLE SKEWERS, SUNBLUSH TOMATO RICE (V)
SERVED WITH A MEDITATION OF FINE GREEN BEANS, BROCCOLI & SOYBEANS

*** DESSERTS ***
STICKY FIGGY PUDDING, VANILLA CUSTARD (V)
CHOCOLATE TRUFFLE
WHITE CHOCOLATE AND COFFEE MOUSSE
PASSION FRUIT CRÈME BRÛLÉE (V)
TRIO OF CHEESE
CELERY, GRAPES, APPLE & A SELECTION OF SAVOURY BISCUITS & CRACKERS (V)
FRESHLY BREWED COFFEE AND FESTIVE MINTS

£49 PER PERSON
CHILDREN UNDER 12 £20

A GLASS OF CHAMPAGNE

LET’S STAY OUT LATE

BOXING DAY CANDLELIT DINNER
3 COURSE DINNER SERVED FROM 7PM
DANCING FROM 8PM UNTIL 11PM

£49 PER PERSON
CHILDREN UNDER 12 £20
NEW YEAR’S EVE
Gala Dinner
& Disco Through the Ages

A Glass of Champagne

*** To Start ***

Sliced Smoked Salmon
Lobster, Crab Mousse, Watercress Garnish (V)

Soft Centered Venison Sausage
Scotch Egg
Winter Berry Compote

Trio of Bruschetta
Feta & Olive, Mozzarella & Sunblush Tomato, Roasted Pepper & Basil (V)

Iced Lemon Sorbet

*** Main Courses ***

 Chargrilled Fillet Steak
Café de Paris Butter,
Panko Crumb Stilton Croquette

Red Wine Braised Pheasant
Creamed Potatoes, Parsnip Crisps

Parma Ham Wrapped Monkfish
Wild Mushroom Stroganoff, Jasmine Rice (V)
Served with Chef’s Medley of Vegetables

*** Desserts ***

Salted Caramel
& Chocolate Tart, Clotted Cream

Peanut Butter Parfait
Malteser Crumble & Butterscotch Sauce (V)

Pannacotta
Champagne Poached Berries (V)

*** To Finish ***

Trio of Cheese
Celery, Grapes, Apple & a Selection of Artisan Crackers (V)

Fresly Brewed Coffee & Spéciality Chocolates

NEW YEAR’S DAY
Full English and Continental Breakfast
Served Until 11am

TWIXMAS
31st December to 3rd January

Classic Room
£45 per person per night
Sea View Room
£55 per person per night

LET’S STAY OVER
Prices are per person

Single Room
£175
Sea View Single Room
£185
Classic Double or Twin Room
(Based on 2 people sharing)
£195
Sea View Double or Twin Room
(Based on 2 people sharing)
£215
Four Poster Room
(Based on 2 people sharing)
£230

LET’S PARTY ON

2019
WITH A SEASONAL TWIST

CHRISTMAS MENUS
INCLUDES LUXURY CRACKERS

IDEAL FOR PRIVATE PARTIES
FOR LUNCH AND DINNER
WITH A PRIVATE ROOM
SUBJECT TO AVAILABILITY
THE CHRISTMAS FAYRE MENU IS
ALSO SERVED IN
THE BRASSERIE ON THE BEACH
TO THE ENTIRE TABLE

£30 PER PERSON

SMOKED SALMON AND PRAWN COCKTAIL
CHICKEN LIVER TERRINE
PLUM CHUTNEY, MELBA TOAST
CHAR GRILLED HALLOUMI
ROASTED VEGETABLE SALAD, BALSAMIC GLAZE (VGF)
WILD MUSHROOM SOUP (V)

ROAST TURKEY BREAST
CRANBERRY & Bramley APPLE STUFFING,
BACON WRAPPED CHOPOLATA SAUSAGE,
CHATEAU POTATOES, RICH GRAVY, CRANBERRY SAUCE

APRICOT STUFFED ROAST LOIN OF LAMB
CREAMED POTATO

SEA BASS FILLET
KING PRAWN TAILS, HOLLANDAISE SAUCE,
DAUPHINOISE POTATO

WENSLYDALE CHEESE
LEEK & CRANBERRY CROWN
CHATEAU POTATOES (V)

SERVED WITH SEASONAL VEGETABLES

STEAMED CHRISTMAS PUDDING
BRANDY SAUCE (V)

BLACK & WHITE ESPRESSO MARTINI CREAM (GF)

POPPING BUCKS FIZZ CHEESECAKE
RASPBERRY COOL (GF)

TRIO OF CHEESE
CELERY, GRAPE, APPLE & A SELECTION OF
SAVOURY BISCUITS & CRACKERS (V)

Christmas Fayre
*** TO START ***

A SELECTION OF FINGER SANDWICHES
ON WHITE & WHOLEMEAL BREAD:

TURKEY & CRANBERRY
SMOKED SALMON
CUCUMBER & CREAM CHEESE (V)
FREE RANGE EGG MAYONNAISE & CRESS (V)

WARM SCONES
WITH FRUIT PRESERVE & CLOTTED CREAM

CHRISTMAS CAKE
STOLLEN (V)

CHOCOLATE YULE LOG (V)

MINCE PIES
SERVED WITH YOUR CHOICE OF
A POT OF TEA
OR FRESHLY BREWED COFFEE

Afternoon Tea
W I T H  A  S E A S O N A L  T W I S T

PRICES

£30 PER PERSON

ADD A GLASS OF CHAMPAGNE FOR £8.00

THE PERFECT GIFT
CHRISTMAS AFTERNOON TEA

1ST TO 24TH DECEMBER
PLEASE MAKE A RESERVATION
SERVED FROM 3PM UNTIL 5PM

£17 PER PERSON
**Bed & Breakfast**

**TARIFF**

**MAKE IT A NIGHT...AND A MORNING TO REMEMBER**

<table>
<thead>
<tr>
<th>Room Type</th>
<th>Price per Night</th>
<th>Children Under 12</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Classic Single Room</td>
<td>£90</td>
<td>£30</td>
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<tr>
<td>Classic Double Twin (based on 2 people sharing)</td>
<td>£180</td>
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<tr>
<td>Small Family Room (two adults one child)</td>
<td>£195</td>
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<tr>
<td>Large Family Room (two adults two children)</td>
<td>£230</td>
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<tr>
<td>Sea View Suplement £10 per person per night</td>
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**CHRISTMAS DAY**

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<tbody>
<tr>
<td>CANDELIET DINNER</td>
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<tr>
<td>LUNCH</td>
<td>£40</td>
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**FESTIVE AFTERNOON TEA** £17

**CHRISTMAS EVE DINNER** £49

**CHRISTMAS DAY LUNCH** £49

**THEME NIGHTS**

<table>
<thead>
<tr>
<th>Theme Night</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td>Boxing Day LUXURY BUFFET LUNCH</td>
<td>£40</td>
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<tr>
<td>Boxing Day CANDELIET DINNER AND DANCE</td>
<td>£49</td>
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<tr>
<td>TWIXMAS</td>
<td>£49</td>
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<tr>
<td>SEA VIEW</td>
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**NEW YEAR’S EVE**

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**TO CREATE YOUR BESPOKE CHRISTMAS, PLEASE BOOK YOUR ROOM AND THEN SELECT ANY OF THE MEALS YOU WISH TO ENJOY DURING YOUR STAY (WHICH ARE PRICED PER PERSON).**

**CHICHESTER INN**

**CHRISTMAS EVE GATHERING**

**THREE COURSE DINNER**

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<thead>
<tr>
<th>Date</th>
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<tbody>
<tr>
<td>MONDAY – THURSDAY</td>
<td>£30</td>
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<td>FRIDAY – SATURDAY</td>
<td>£35</td>
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<td>AFRICOT STUFFED ROAST LOIN OF LAMB CREAMED POTATO</td>
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**DESSERTS**

**STEAMED CHRISTMAS PUDDING**

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<td>£15</td>
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**BLACK & WHITE ESPRESSO MARTINI CREAM(GF)**

**POPPING BUCKS FIZZY CHEESECAKE, RASPBERRY COULIS(GF)**

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BEDROOM RESERVATIONS FOR THE NIGHTS OF 24-27TH AND 31ST DECEMBER REQUIRE A 50% DEPOSIT AT THE TIME OF BOOKING.

PARTY NIGHTS AND CHRISTMAS FAYRE LUNCH AND DINNER BOOKINGS REQUIRE A DEPOSIT OF £15 PER PERSON.

CHRISTMAS EVE, CHRISTMAS DAY, BOXING DAY AND NEW YEAR’S EVE DINING REQUIRE A 50% DEPOSIT.

THE BALANCE OF PAYMENT IS REQUIRED TO BE PAID IN FULL BY 12TH NOVEMBER 2018.

BOOKINGS MAY STILL BE TAKEN AFTER THIS DATE SUBJECT TO AVAILABILITY.

PRICES INCLUDE VAT @ 20% - IT IS RECOMMENDED THAT TRAVEL INSURANCE IS TAKEN OUT AS ALL PAYMENTS ARE NON-REFUNDABLE IN ALL CASES.

FOR THE COMFORT AND CONSIDERATION OF ALL GUESTS, ALL BEDROOMS, BALCONIES AND PUBLIC AREAS ARE NON-SMOKING. PLEASE NOTE THAT THIS INCLUDES THE USE OF E-CIGARETTES. THERE IS A PENALTY FOR SMOKING OF £200.

THE MANAGEMENT RESERVE THE RIGHT TO MAKE CHANGES TO THE PROPOSED PROGRAMME, TIMES AND MENUS.

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU DO HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.

V - SUITABLE FOR VEGETARIANS, GF - GLUTEN FREE. ITEMS ON ALL MENUS MAY CONTAIN NUTS. FULL GF MENU AVAILABLE.
Come and stay with us this Christmas...