



THE GRAND

BRIGHTON

Executive Dining

BY ALAN WHITE

MENU I

£59.00 per person

AMUSE

Parsnip velouté
with truffle oil



STARTER

Local crab and lobster cocktail
with American Marie Rose



INTERMEDIATE

Asparagus, poached quail egg



MAIN

Corn fed chicken, confit leg
with morels



DESSERT

Chocolate fondant
with smoked bacon and maple waffle gelato



CHEESE

Brighton Blue
with chutney, quince and Miller's Damsels wafers



PETIT FOUR

99 flake



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MENU II

£67.00 per person

AMUSE

Tomato consommé (v)



STARTER

Chicken and pistachio nut terrine



INTERMEDIATE

Sussex scallop
with pea purée and bacon



MAIN

Wild Sea bass
with crab ravioli



DESSERT

Broken lemon meringue



CHEESE

Sussex Tremains cheddar
with chutney and rye toast



PETIT FOUR

Fruit pastilles



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MENU III

£74.00 per person

AMUSE

Scallop

with lime, chervil and vanilla



STARTER

Quail breast

with truffle potatoes and asparagus



INTERMEDIATE

Turbot

with cauliflower and raisin



MAIN

Fillet of beef

with lobster hollandaise



DESSERT

Trio of lemon



CHEESE

Baked Golden Cross goats cheese

with onion jam and sourdough



PETIT FOUR

Raspberry macaroon



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MENU IV

£82.00 per person

AMUSE

Wild mushroom jus



STARTER

Sea bass
carpaccio with Brighton Gin



INTERMEDIATE

Squid
with black risotto



MAIN

Sirloin of veal Wellington
with heritage carrots



DESSERT

Palate of chocolate



CHEESE

Sussex Camembert
with truffle



PETIT FOUR

Mini expresso ice cream



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MENU V

£89.00 per person

AMUSE

Duck consommé



STARTER

Foie gras
with rhubarb compote



INTERMEDIATE

Lobster thermidor



MAIN

Fillet of beef
with morel tortellini



DESSERT

Deconstructed Eton mess



CHEESE

Mayfield cheese soufflé
with fig and walnut bread



BRIGHTON GIN TRUFFLES