



THE GRAND

BRIGHTON

MENU DISCLAIMERS

HALAL

There is a supplement per person for halal meat. The increased cost is simply passed on from our suppliers, who in turn pay a higher cost price for halal meat due to the supply chain and handling costs.

KOSHER FOOD

Kosher food can be ordered in from our nominated external caterers - please speak to your Event Co-ordinator to discuss specific requirements and to obtain a quote.

GROUPS

Our banqueting menus are specifically designed to cater for larger groups of ten or more - the option to have a choice menu is available at a supplement and we require pre-orders to ensure smooth delivery. A supplement may be applicable

ALLERGIES, DAIRY AND GLUTEN FREE

We do our utmost to cater for those with allergies or intolerances. Your Event Co-ordinator will be able to work with you to cater for such requests.

All dishes will be produced from ingredients that are sourced from 'approved' suppliers.

Where allergenic ingredients are packaged openly/loosely, they are stored separately to reduce the risk of contamination.

Equipment/utensils used in the preparation of food for people with a food allergy are cleaned and sanitised accordingly. A specific area of the kitchen will be used for the preparation of any food for someone with a food allergy. The area will be sanitised

before it is used to prepare food. Separate identifiable chopping boards and utensils will be used.

When cooking food for people with a food allergy or intolerance, the chef will take all possible precautions, washing their hands before and in-between preparation tasks and wearing gloves.

All food produced for people with a food allergy or intolerance will be placed away from other food, covered and stored separately for the individual.

Full allergen data is available on request.

SUPPLIERS

Where possible we work with Sussex based suppliers helping to minimise food miles and adopting a sustainable sourcing approach. Sussex produce is available on request, is subject to availability and supplement charges may apply. Below are examples of the local suppliers we work with:

MCB Seafood - fish and seafood supplier, Newhaven, East Sussex
Blakes - speciality meat supplier based in Brighton, East Sussex
Premier Fruits - Fruit and vegetable supplier, Brighton, East Sussex

SEASONALITY

The events menus are modified throughout the year, additional amendments may take place in line with market conditions and seasonality.

BESPOKE MENUS

We would be delighted to work with you on creating a bespoke menu to compliment your event theme or specific food requirements. Your Event Co-ordinator will be able to arrange a bespoke menu consultation on request.