

Christmas Lunch Ticket Booking Form

Christmas Lunch and Quiz

Wednesday 2nd December 2026 12.45pm for 1.00pm
Hydro Hotel, Mount Road, Eastbourne BN20 7HZ

Please book me tickets for Christmas Lunch and quiz which will be held on Wednesday 2nd December 2026. I enclose a cheque for (£40 per person) payable to: 'Eastbourne Arts Circle'.

Please state your choices below.

Full name	Starter	Main	Dessert

Please state who you would like to sit with:

Name:

Address:

..... Post code:

Email: Tel:

Please return by Friday 20 November 2026

If paying by cheque (made payable to Eastbourne Arts Circle), please include in the total on the ticket booking form, if purchasing tickets, and send to Sir Philip Anson, 34 Martello Road, Eastbourne, BN22 7SS. (Enclose S.A.E or email address for confirmation).

If you want to pay by card, please use our online ticket shop:

<https://eastbourne-arts-circle.square.site/> to purchase your ticket(s) for our events and the Christmas Lunch, then email:

eastbourneartscircleoffice@gmail.com with your meal choices and details of those members whom you want to sit close to.



Christmas Menu 2026

Starters

[SOUP] Leek, bacon and potato soup with chive (gf,nf,df) (can be vegan)

[TERRINE] Confit chicken, garlic and thyme terrine, piccalilli (nf,df,gf)

[MELON] Cantaloupe, honeydew melon and rocket salad
with pistachio and pomegranate (vg,gf,df),

[PRAWN] Tandoori king prawn,
onion tomato and coriander, lime raita (gf,nf)

Mains

[TURKEY] Roasted breast of turkey with a cranberry and thyme dumpling,
chipolata, honey parsnip and roasted château potato,
smoked bacon and rosemary jus (nf,df)

[DUCK] Slow roasted leg of duck on garlic mash, sautéed Brussels sprouts
caramelised carrot, Grand Marnier jus (gf,nf)

[FISH] Steamed fillet of hake with a herb butter crust,
cherry tomato, fine bean and baby potato dressing (nf)

[NUT ROAST] Carrot and cashew nut roast, roasted baby potatoes,
tender stem broccoli, aubergine wafers (vg)

Desserts

[CHRISTMAS PUD] Traditional plum pudding with a spiced Plum compote
and Amaretto sauce (vg on request)

[CHEESECAKE] Dark chocolate cheesecake,
chocolate sauce, mince pie ice cream (nf)

[CHEESE & BISCUITS] Farmhouse Stilton,
Cheddar and French Brie cheeses with biscuits

[PANNA COTTA] Vegan cinnamon panna cotta, toffee apple compote,
vegan crumble (vg, df,gf on request)

Coffee or Tea

Key: gf - Gluten Free, nf - Nut Free, df - Dairy Free, vg - Vegan

Any special dietary requirements, please contact Sir Philip Anson before booking.