



FESTIVE FAMILY LAW CONFERENCE



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11-12.12.2025
GRAND HOTEL
EASTBOURNE



Inaugural Festive Family Conference
Opening Doors: An Advent Calendar of Legal Insights for Family Lawyers
Twelve legal insights. One festive journey
11–12 December 2025

The Grand Hotel, Eastbourne
A historic and elegant venue perfect for a boutique legal conference
www.grandeastbourne.com

Like opening a door on an Advent calendar, each session unveils a new topic from outside the world of family law — offering unexpected yet invaluable perspectives to enrich the work of family lawyers. Twelve legal insights. One festive journey.

£275 per delegate to include:

- Bed in an inland room and a delicious breakfast
- Superb line up of speakers
- Lunch on 11 December
- Tea and coffee with mince pies
- Champagne reception
- Dinner with half bottle of wine (menu attached)
- Fun activities
- Swimming pool and wellness

We have negotiated with the hotel an accompanying guest price for significant others who will stay in the delegate's room but not attend the conference of £100 to upgrade to double occupancy and attend the dinner.

£34 for an optional lunch on 12 December 2025

We have arranged for a three-course lunch (menu attached) at The Glasshouse, Eastbourne. This former Victorian tearoom has been transformed into a seaside restaurant that showcases local cuisine and heritage. www.glasshouseeastbourne.co.uk

Optional extras:

Please contact the hotel to arrange the following:

- Room upgrades
- Extra night from £175
- Dog friendly rooms - please note that the dogs cannot be taken to the conference room and dinner. They are permitted to remain in the room without an owner present if well behaved.

RSVP by 12 November 2025 using attached booking form
or emailing famcon@4kbw.co.uk with subject reference "Booking Form Request"





DAY ONE

From 9:30

Delegates arrive

There is a dedicated check in for the event. Please drop off your Secret Santa and donations to our charity partner Warming Up the Homeless www.wuth.org

Hot drinks and mince pies

10:30

Conference commences

13:00 to 14:00

Lunch

14:00 to 15:15

Conference resumes

15:15 to 15:45

Hot drinks and mince pies

15:45 to 17:00

Last conference session

18:30 to 19:30

Champagne reception

19:30 to 23:30

3 course dinner

Naughty and Nice list by Ann Hussey K.C. – 1 Hare Court

Raffle in aid of Warming up the Homeless

Secret Santa

Best festive outfit prize

DAY TWO

7:00 to 10:30

Breakfast service

8:00

Festive Sea Swim

10:00

Beach clean up

13:00

Optional lunch at the Glasshouse





**Have the pleasure to bring the Inaugural festive Family Law Conference
to the legal community with many thanks to our main sponsor**



And our sponsors





Grand Hotel Dinner Menu



Chicken and Wild Mushroom Terrine (G,Su,Ce,M)

Black onion seed chutney, fine doro bread

Fig and Goat Cheese Tart (E,G,M,V,Su)

Baby salad & balsamic glaze

Roasted Butternut Squash Soup (Ce,N,V,PB)

Crumbed chestnuts, pumpkin oil



Grand Free Range Butter Roasted Turkey Breast (M,G,Ce,Su)

Sage & onion stuffing, bacon-wrapped chipolata, thyme

roast potatoes, honey roast root vegetables, buttered sprouts,

braised red cabbage, light turkey jus, cranberry sauce

Baked Fillet of Sea Bass (F,M,Ce,Su)

Herb and olive potato cake, seasonal vegetables,

white wine cream sauce

Festive Bean & Cauliflower Wellington (Ce,G,V,PB)

Thyme roast potatoes, seasonal vegetables and red wine jus



Christmas Pudding Cheesecake (G,M,V)

Winter berry compote

Chocolate Truffle Torte (V,PB,So)

Macerated cherries

Winter Berry Eton Mess (G,M,V)

Shortbread crumb



Warm Mince Pies and Coffee (G,Su,So,N,P,M,E)

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

See menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites V - vegetarian PB - plant based



STARTERS

JERUSALEM ARTICHOKE VELOUTE

Garlic Puree, Crispy Kale

SUSSEX SMOKIE

Smoked Haddock, Garlic Gratin, Sourdough

DUCK & MISO BONBON

Spiced Plum Gel, Sesame Tuile

MAIN COURSES

BEEF BATTERED FISH & CHIPS

Minted Peas, Tartare Sauce

TRUFFLE & WILD MUSHROOMS MAC'N'CHEESE

Crispy Onions, Chives

BEEF SHORT RIB

Slow-Braised In Red Wine & Cocoa Nibs, Smoked Celeriac Puree, Kale Crisps

CRISPY TOFU MASSAMAN CURRY

Cardamom & Lemongrass Rice, Seasonal Vegetables, Peanuts, Coriander, Sesame Seeds.

DESSERTS

CHESTNUT & COCOA MOUSSE

Candied Pecans, Oat Tuile, Cacao Nibs

BLACKBERRY CHEESECAKE

Whipped Mascarpone, Almond Crumble, Basil Oil

CLEMENTINE SORBET DOME

Gingerbread Crumb, Mulled Wine Glaze

*Please make us aware if you have any allergies.
Optional 10% service charge will be added to your bill*

