

Gravetye Manor Gazebo



We would like to offer the following menus for our oak gazebo situated in the beautiful little garden here at Gravetye.

These menus are for a minimum of six people up to a maximum of twelve.

The gazebo is open for lunch and an early supper, 6.30 for 7.00pm only.

The object of the menus is to give you a more relaxed, informal and different dining experience while keeping the quality of food and service that people have come to expect here at Gravetye.

As you will see the menus are designed with food to be shared 'en famille' and do not follow the classic plated dishes we serve in our restaurant.

The following menus are available and are designed for your entire party however if you have any particular dishes that you would like us to prepare please do not hesitate to ask.

Menus

Traditional British

Great British dishes from the past and the present.

Home Smoked Salmon

lemon, capers and shallots

Potted Shrimps

Devilled White Bait

all served with brown bread and butter

Roast Sirloin of Angus Beef

horseradish

Roast Belly of Pork

apple purée

Selection of Gravetye Garden Vegetables & Slow Roasted Potatoes

Summer Pudding

Lemon Syllabub with shortbread

The Italian Experience

Some well known dishes from Italy,
which I'm sure many will recognise from their travels.

Slow Roasted Tomatoes

Balsamic, olive oil & basil

Marinated Olives, Artichokes, and Marinated

Anchovies

Cured Italian Meats and Salamis

Parmesan shavings and rocket

Mixed Seafood Salad

spring onions, tomato, garlic and garden herbs.

Roasted Organic Chicken

lemon, chilli, garlic and rosemary

Sea Bass

grilled vegetables and green olive salsa.

Tiramisu

Poached Peaches with Mascarpone Cream

Raspberry Semifreddo

The French Connection

Some French classics which we all know and love.

Moules Mariniere

Rustic Pork and Foie Gras Terrine

caramelised onion confit

Salad of Garden Leaves

lardons of bacon, baby onions and croutons

Crisp Duck Confit

pomme sauté and rocket salad

Provençal Vegetables

garden herb vierge

Crème Brûlée with Summer Berries

Selection of Regional French Cheeses

Gravetye is fortunate to have one of the most extensive wine lists in the British countryside and our Sommelier is always delighted to offer his assistance and knowledge to guests should you wish for him to do so.

*Each of the menus are priced at £40.00 per head.
A discretionary 12.5% service will be added to your account.*

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