













GRAVETYE MANOR IS A TRULY MAGICAL SETTING FOR A CHRISTMAS CELEBRATION.

Let yourself be enchanted by this beautiful Elizabethan Manor, our cosy sitting rooms and Christmas trees that twinkle in the light of roaring log fires.

Let us take care of your every need this Christmas, be it with friends, family or business associates, there is no better place than Gravetye Manor to entertain this December.

We invite you to enjoy the elegance and privacy of one of our beautiful oak-panelled private dining rooms. Experience some of the best food the area has to offer and relax in the knowledge that you and your guests will leave feeling thoroughly spoilt.



DECEMBER PRIVATE DINING LUNCH MENU

MONDAY-SATURDAY - £45.00

This menu is only available for lunch on Monday to Saturday. A pre-order must be given in advance. We are happy to offer suitable alternatives for any dietary requirements.

Spiced Cauliflower Velouté

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Baked Heritage Beetroots goats cheese mousse, glazed hazelnut, white balsamic and cheese crisp

> Newhaven Red Gurnard mussel bisque, saffron potato and roasted fennel

Terrine of Dingley Dell Pork mulled apple, pancetta and wholegrain mustard

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Potato and Pumpkin Pressing crushed pumpkin, toasted seeds, pak choi and black truffle

Seared Organic Loch Duart Salmon mashed potato, young root vegetables, lemon and watercress

Roasted Breast of Local Chicken layered potato, sprouting broccoli, caramelised onion and chicken sauce

Smoked Loin of Roe Venison celeriac, wilted kale, venison stuffing and roasted field mushroom

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Gravetye Christmas Pudding vanilla custard and brandy preserved cherries

Tangerine Posset cranberry sorbet, shortbread and almond tuile

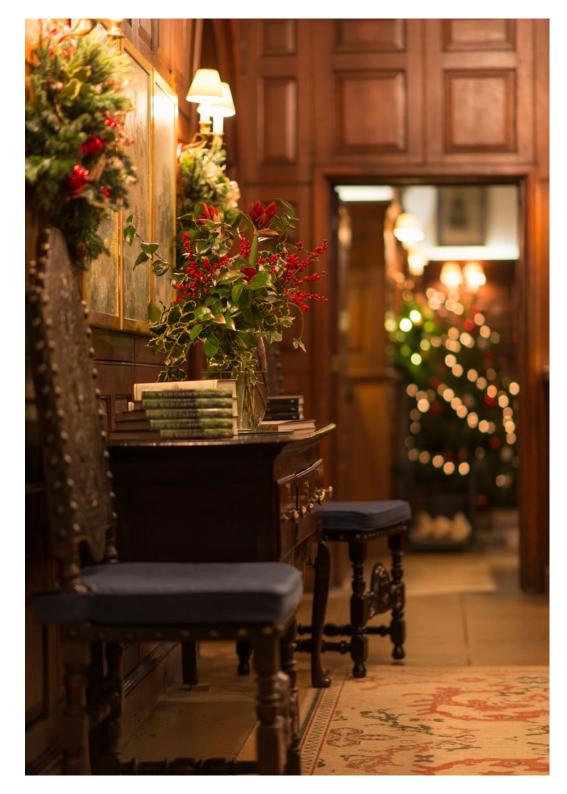
Milk Chocolate Delice butterscotch ice cream and cocoa nibs

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Coffee and Mince Pies







DECEMBER PRIVATE DINING LUNCH MENU SUNDAY LUNCH MENU - £55.00

This menu is only available for lunch on Sunday. A pre-order must be given in advance. We are happy to offer suitable alternatives for any dietary requirements.

Spiced Cauliflower Velouté

Baked Heritage Beetroots goats cheese mousse, glazed hazelnut, white balsamic and cheese crisp

> Newhaven Red Gurnard mussel bisque, saffron potato and roasted fennel

> **Terrine of Dingley Dell Pork** mulled apple, pancetta and wholegrain mustard

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Potato and Pumpkin Pressing crushed pumpkin, toasted seeds, pak choi and black truffle

Seared Organic Loch Duart Salmon mashed potato, young root vegetables, lemon and watercress

Roasted Breast of Local Chicken layered potato, sprouting broccoli, caramelised onion and chicken sauce

Roasted Striploin of 50 Day Aged Sussex Beef beef fat roast potatoes, Yorkshire pudding, cauliflower gratin, wilted greens and gravy

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Gravetye Christmas Pudding vanilla custard and brandy preserved cherries

Tangerine Posset cranberry sorbet, shortbread and almond tuile

Milk Chocolate Delice butterscotch ice cream and cocoa nibs

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Coffee and Mince Pies



DECEMBER LUXURY PRIVATE DINING MENU MONDAY-SATURDAY - £75.00

This menu is available for lunch and dinner and includes canapés. A pre-order must be given in advance. We are happy to offer suitable alternatives for any dietary requirements.

Crown Prince Pumpkin Velouté with Toasted Seeds

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Smoked Salt Baked Celeriac High Weald cows curd, ash, hazelnut and citrus

Seared Orkney Scallops caramelised cauliflower, fresh pear, verjus syrup and watercress

Seared Carpaccio of Local Roe Venison beetroots, horseradish, croutons and marinated mushrooms

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Black Truffle and Field Mushroom Risotto pak choi, Jerusalem artichoke crisps and gremolata

Newhaven Landed Turbot native lobster, salsify, wilted greens and a caviar beurre blanc

Breast and Thigh of Grange Farm Guinea Fowl baked polenta, honeyed parsnips, pak choi and mead sauce

Roasted Fillet of 50 Day Aged Sussex Beef fondant potato, braised cheek, sprouting broccoli and Port sauce

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Passion Fruit Soufflé Sauternes ice cream

Variations of Garden Apple caramel mousse, treacle and cinnamon

Guanaja Dark Chocolate Bar candied pine nuts and pine needle ice cream

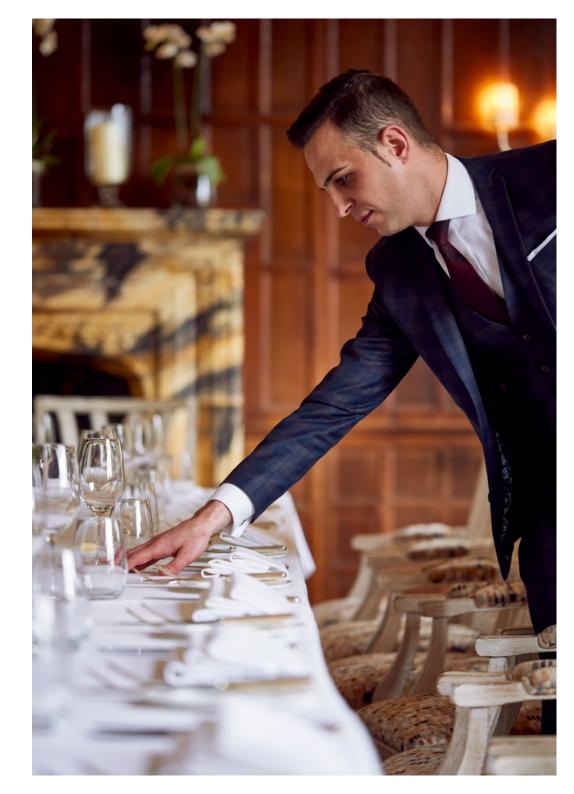
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Coffee and Mince Pies









Our Michelin starred Head Chef, George Blogg and his talented team will utilise the best ingredients from both the kitchen garden and the local area to create beautiful dishes that are designed for this festive season. These menus are available for parties between 9-30 guests, subject to availability throughout December. A pre-order must be given in advance. We are happy to offer suitable alternatives for any dietary requirements.

Please do not hesitate to contact our Events Team should you wish to reserve a private dining room for your special Christmas celebration.

We look forward to welcoming you.

events@gravetyemanor.co.uk

01342 440018





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