

## December Private Dining Lunch Menu

£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



### 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



### 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



### 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



### Coffee and Mince Pies

December Private Dining 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



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



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



Coffee and Mince Pies