

Private Dining Dinner Menu, Gravetye Manor

March 2019 - £75.00

This menu includes canapés and a pre-starter chosen by the chef to compliment your menu and coffee or tea with petits fours to finish.

A pre-order must be given in advance, selected from a maximum of three different dishes per course.

We are happy to offer suitable alternatives for any dietary requirements.

To Start

Gravetye Garden Salad

hen's yolk, vegetables, herbs and flowers

Celeriac Slow-Cooked Over Charcoal

celeriac ash, hazelnut, local curd and citrus

Gravetye Smoked Salmon Pressing

beetroot, watercress, salmon roe and crème fraîche

Cured Isle of Gigha Halibut

turnip, mussels, caviar and sesame dressing

Confit Duck and Duck Liver Terrine

golden raisins, madeira jelly and sour dough crouton

Seared Carpaccio of Local Roe Venison

pickled shimiji, radish and mustard emulsion

To Follow

Field Mushroom Risotto

pak choi, baked Jerusalem artichoke and gremolata

Variations of Crown Prince Pumpkin

chestnut, red chicory, wilted lettuce and glazed seeds

continued...

Fillet of South Coast Cod
seared scallop, sprouting broccoli, potato pressing and fennel

Steamed Newhaven Turbot
saffron and herb risotto, baby leek and crisp kale

Breast of Grange Farm Chicken
roasted parsnip, spring onions, confit thigh and mead sauce

Loin of 50 Day Aged Sussex Beef
braised rib, garden brassicas, mashed potato and red wine jus

Romney Salt Marsh Hogget
shoulder and fillet, caramelised onion, carrot and wilted lettuce

To Finish

Buttermilk Panna Cotta
lavender shortbread, tangerine and confit orange

Lemon and Mint Posset
raspberry, toasted almond and lemon balm

Forced Rhubarb Soufflé
clotted cream ice cream

Caramelised White Chocolate Mousse
apple, treacle and cinnamon

Guanaja Dark Chocolate Delice
passion fruit, cocoa nibs and fennel seed crisp

Five Sussex Artisan Cheeses
Flower Marie, Golden Cross, Sussex Charmer, Burwash Rose and Brighton Blue