

# Private Dining Lunch Menu, Gravetye Manor

March 2019 - £45.00

This menu includes 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.

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

## To Start

Celeriac Slow-Cooked Over Charcoal

celeriac ash, hazelnut, local curd and citrus

Gravetye Smoked Salmon Pressing

beetroot, watercress, salmon roe and crème fraîche

Confit Duck and Duck Liver Terrine

golden raisins, madeira jelly and sour dough crouton

## To Follow

Field Mushroom Risotto

pak choi, baked Jerusalem artichoke and gremolata

Fillet of South Coast Cod

seared scallop, sprouting broccoli, potato pressing and fennel

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

## To Finish

Lemon and Mint Posset

raspberry, toasted almond and lemon balm

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

# Private Dining Sunday Lunch Menu, Gravetye Manor

March 2019 - £55.00

This menu includes 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.

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

## To Start

Celeriac Slow-Cooked Over Charcoal  
celeriac ash, hazelnut, local curd and citrus

Gravetye Smoked Salmon Pressing  
beetroot, watercress, salmon roe and crème fraîche

Confit Duck and Duck Liver Terrine  
golden raisins, madeira jelly and sour dough crouton

## To Follow

Field Mushroom Risotto  
pak choi, baked Jerusalem artichoke and gremolata

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

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

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

## To Finish

Lemon and Mint Posset  
raspberry, toasted almond and lemon balm

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