













DECEMBER PRIVATE DINING **LUNCH MENU**



MONDAY-SATURDAY - £50.00

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.

Salad of Roasted Crown Prince Pumkin black truffle, cep purée and toasted seeds

Gravetye Smoked Salmon Pressing

beetroot, watercress, salmon roe and crème fraîche

Goose Liver Terrine

Picallili, roasted cauliflower and sour dough crouton * * *

Roasted Jerusalem Artichokes

savoy cabbage, almond cous cous and sage

Newhaven Haddock

scallop and root vegetable ragout with a saffron aioli

Roasted Breast of Grange Farm Chicken

honeyed parsnip, leek, confit thigh and mead sauce

Loin of 50 Day Aged Sussex Beef

braised rib, garden brassicas, mashed potato and red wine jus

Gravetye Christmas Pudding

armagnac custard and preserved cherries

Caramelised White Chocolate

apple, treacle and cinnamon

Five Sussex Artisan Cheeses

flower marie, golden cross, sussex charmer, burwash rose and brighton blue

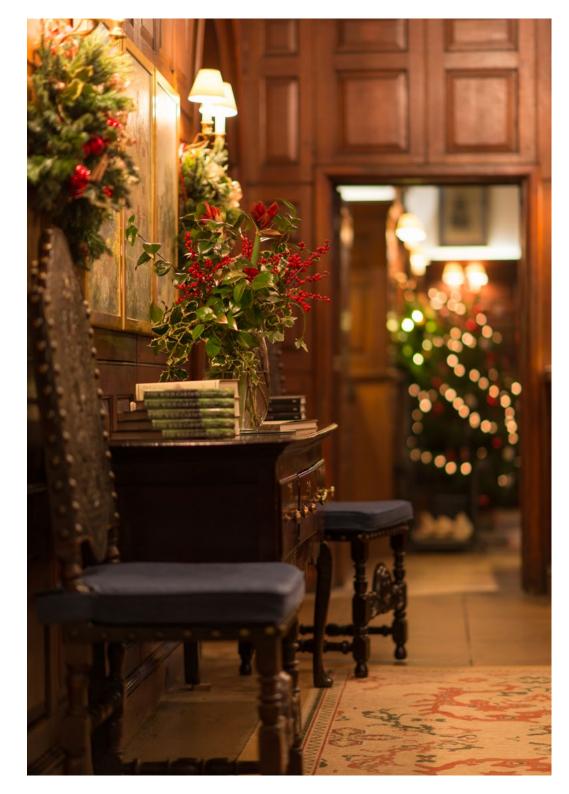






















DECEMBER PRIVATE DINING LUNCH MENU



SUNDAY - £60.00

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.

Salad of Roasted Crown Prince Pumkin black truffle, cep purée and toasted seeds

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

Goose Liver Terrine picallili, roasted cauliflower and sour dough crouton

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Roasted Jerusalem Artichokes

savoy cabbage, almond cous cous and sage

Newhaven Haddock scallop and root vegetable ragout with a saffron aioli

Roasted Breast of Grange Farm Chicken honeyed parsnip, leek, 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

Gravetye Christmas Pudding armagnac custard and preserved cherries

Caramelised White Chocolate apple, treacle and cinnamon

Five Sussex Artisan Cheeses flower marie, golden cross, sussex charmer, burwash rose and brighton blue

























DECEMBER LUXURY PRIVATE DINING DINNER MENU

MONDAY-SATURDAY - £80.00

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.

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TO START

Smoked Salt Baked Celeriac

high weald cows curd, ash, hazelnut and citrus

Salad of Roasted Crown Prince Pumkin

black truffle, cep purée and toasted seeds

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

Cured Isle of Gigha Halibut

turnip, mussels, caviar and sesame dressing

Goose Liver Terrine

picallili, roasted cauliflower and sour dough crouton

Tartare of Local Roe Deer

red chicory, pickled mushroom, mustard and caper dressing





TO FOLLOW

Roasted Jerusalem Artichokes savoy cabbage, almond cous cous and sage

Potato, Shallot and Thyme Pressing chestnut purée, pak choi and chanterelles

Newhaven Haddock

scallop and root vegetable ragout with a saffron aioli

Grilled Fillets of Dover Sole

carrot, Vadouvan spice, crushed swede and fennel sauce

Roasted Breast of Grange Farm Chicken

honeyed parsnip, leek, 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 Lamb

shoulder and fillet, caramelised onion, braised barley and wild herbs



TO FINISH

Gravetye Christmas Pudding

armagnac custard and preserved cherries

Cranberry Mousse

tangerine, lemon balm and stem ginger

Caramelised White Chocolate

apple, treacle and cinnamon

Passion Fruit Soufflé

sauternes ice cream

Guanaja Dark Chocolate Bar

earl grey, cocoa nibs and bergamot

Five Sussex Artisan Cheeses

flower marie, golden cross, sussex charmer, burwash rose and brighton blue * ***** *







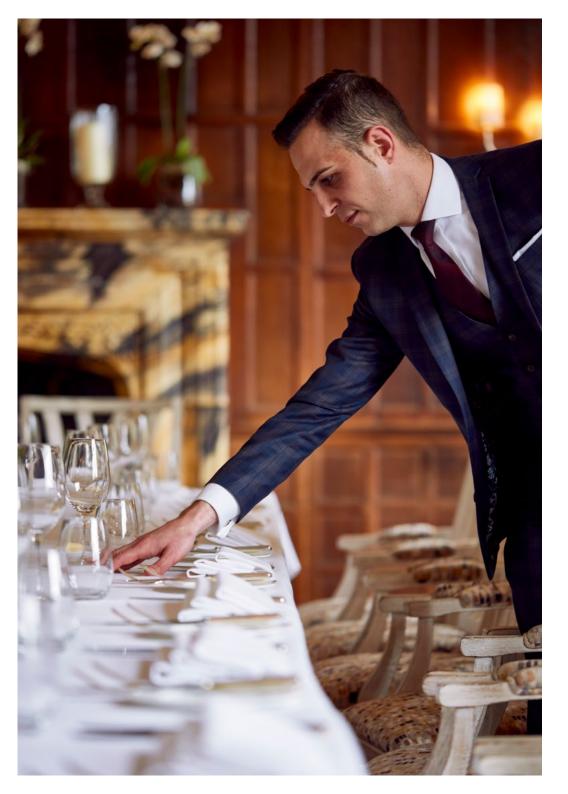
























£95.00

This 6 course menu includes canapés chosen by the chef to compliment your menu and coffee or tea with petits fours to finish. We are happy to offer suitable alternatives for any dietary requirements. This menu is available for lunch and dinner.

Smoked Salt Baked Celeriac

high weald cows curd, ash, hazelnut and citrus

Goose Liver Terrine

picallili, roasted cauliflower and sour dough crouton

Newhaven Haddock

scallop and root vegetable ragout with a saffron aioli

Romney Salt Marsh Lamb shoulder and fillet, caramelised onion, braised barley and wild herbs

Caramelised White Chocolate

apple, treacle and cinnamon

Passion Fruit Soufflé

sauternes ice cream

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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

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