

Private Dining Dinner Menu, Gravetye Manor

August 2019 - £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.

To Start

Gravetye Garden Salad

young vegetables, confit yolk, herbs and flowers

Marinated Heritage Tomatoes

white peach, torched prawns, gremolata and marigold

Cured South Coast Mackerel

sesame, radish, pickled cucumber and borage

Gravetye Smoked Salmon Pressing

beetroot, watercress, salmon roe and crème fraîche

Spiced Lamb Terrine

picallili, pistachio, vadouvan yoghurt and coriander

Carpaccio of Sussex Beef Fillet

preserved lemon, girolles and wholegrain mustard

To Follow

Ragout of Haricot Beans and Onion

parsley, confit tomato and coastal herbs

Juniper Smoked Potato

cep, chestnut, roasted fig and black truffle

continued...

Loin of South Coast Haddock
steamed mussels, fennel, spinach and a mussel velouté

Grilled Fillets of John Dory
courgette, saffron aioli and a gin beurre blanc

Roasted Breast of Grange Farm Guinea Fowl
wilted lettuce, fine beans, lemongrass and ginger

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

Romney Salt Marsh Lamb
caramelised onion, cauliflower and thyme infused sauce

To Finish

Coriander and Coconut Parfait
bergamot sorbet, coconut sponge and coriander cress

Lemon Verbena Posset
macerated garden berries and sumac meringue

Caramelised White Chocolate Mousse
apple sorbet, treacle gel and cinnamon

Raspberry Soufflé
clotted cream ice cream

Guanaja Dark Chocolate Bar
lovage, cocoa nibs and sea salt

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

Private Dining Tasting Menu, Gravetye Manor

August 2019 - £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.

Marinated Heritage Tomatoes
white peach, gremolata and marigold

Cured South Coast Mackerel
sesame, radish, pickled cucumber and borage

Seared Hand Dived Scallop
courgette, saffron aioli and a gin beurre blanc

Romney Salt Marsh Lamb
caramelised onion, cauliflower and thyme infused sauce

Ruby Chocolate Ganache
lemon verbena posset and raspberry

Blackcurrant Soufflé
blackcurrant leaf ice cream