

Private Dining Lunch Menu, Gravetye Manor

August 2019 - £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.

To Start

Gravetye Garden Salad

young vegetables, confit yolk, herbs and flowers

Gravetye Smoked Salmon Pressing

beetroot, watercress, salmon roe and crème fraîche

Spiced Lamb Terrine

picallili, pistachio, vadouvan yoghurt and coriander

To Follow

Ragout of Haricot Beans and Onion

parsley, confit tomato and coastal herbs

Loin of South Coast Haddock

steamed mussels, fennel, spinach and a mussel velouté

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

To Finish

Lemon Verbena Posset

macerated garden berries and sumac meringue

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 Sunday Lunch Menu, Gravetye Manor

August 2019 - £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.

To Start

Gravetye Garden Salad

young vegetables, confit yolk, herbs and flowers

Gravetye Smoked Salmon Pressing

beetroot, watercress, salmon roe and crème fraîche

Spiced Lamb Terrine

picallili, pistachio, vadouvan yoghurt and coriander

To Follow

Ragout of Haricot Beans and Onion

parsley, confit tomato and coastal herbs

Loin of South Coast Haddock

steamed mussels, fennel, spinach and a mussel velouté

Roasted Breast of Grange Farm Guinea Fowl

wilted lettuce, fine beans, lemongrass and ginger

Roasted Striploin of 50 Day Aged Sussex Beef

beef fat roast potatoes, Yorkshire pudding, carrots, cauliflower gratin, greens and gravy

To Finish

Lemon Verbena Posset

macerated garden berries and sumac meringue

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