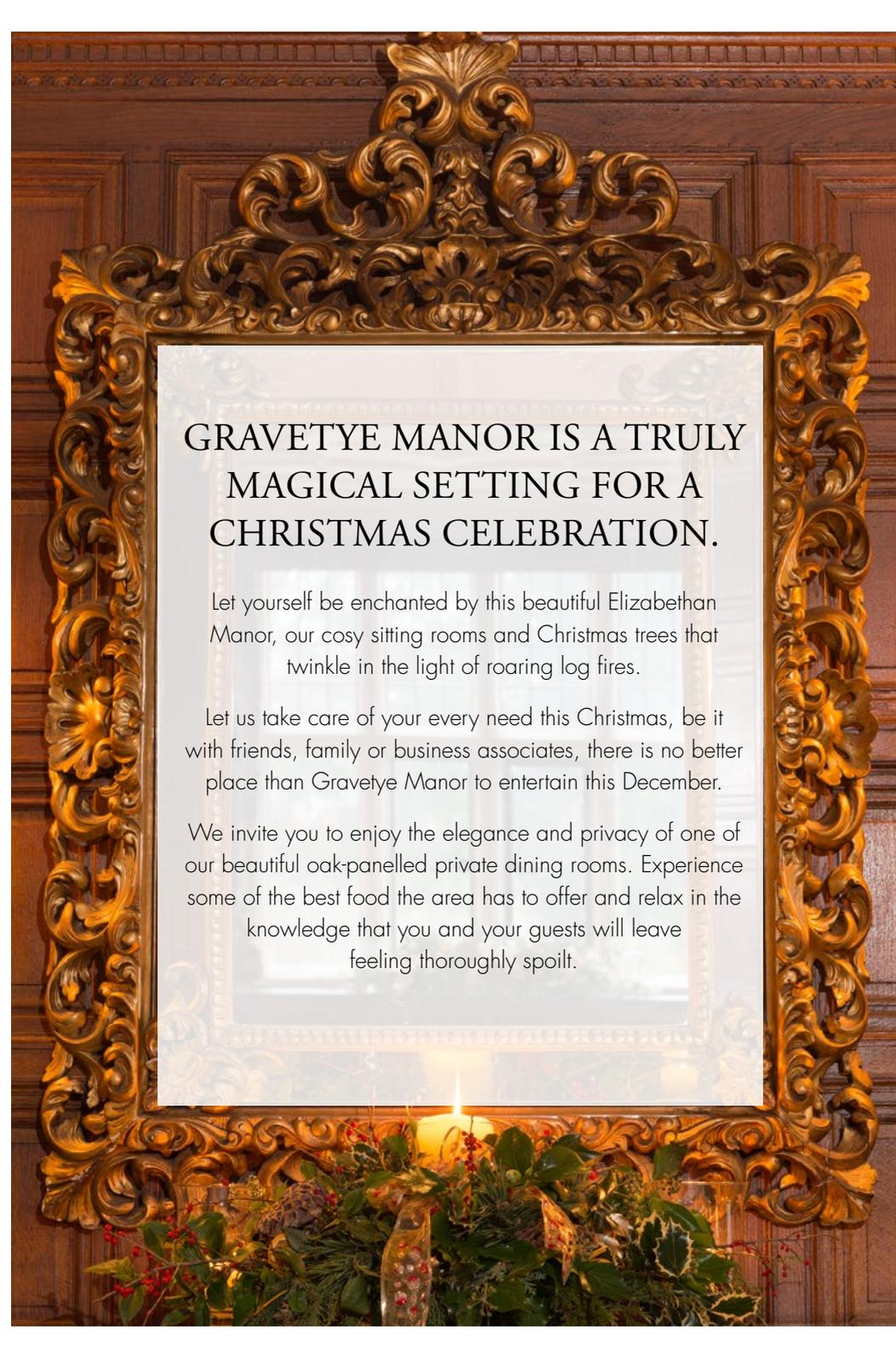


Magical Christmas Celebrations
GRAVETYE
Manor



GRAVETYE MANOR IS A TRULY MAGICAL SETTING FOR A CHRISTMAS CELEBRATION.

Let yourself be enchanted by this beautiful Elizabethan Manor, our cosy sitting rooms and Christmas trees that twinkle in the light of roaring log fires.

Let us take care of your every need this Christmas, be it with friends, family or business associates, there is no better place than Gravetye Manor to entertain this December.

We invite you to enjoy the elegance and privacy of one of our beautiful oak-panelled private dining rooms. Experience some of the best food the area has to offer and relax in the knowledge that you and your guests will leave feeling thoroughly spoilt.



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 Pumpkin
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

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

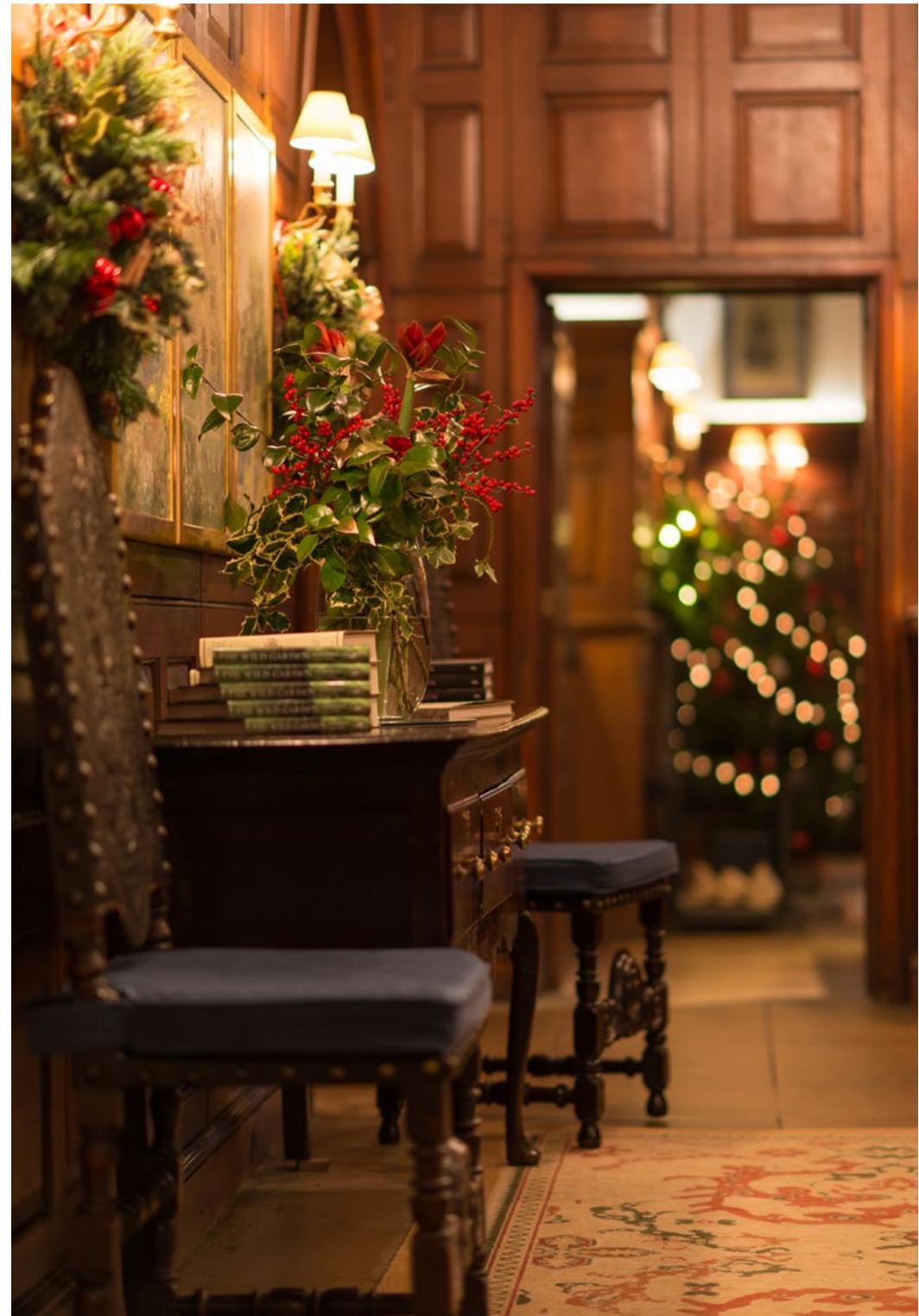
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Gravetye Christmas Pudding
armagnac custard and preserved cherries

Caramelised White Chocolate
apple, treacle and cinnamon

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

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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 Pheasant
black truffle, cep purée and toasted seeds

Gravelye 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

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Gravelye 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

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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.

TO START

Smoked Salt Baked Celeriac
high weald cows curd, ash, hazelnut and citrus

Salad of Roasted Crown Prince Pumpkin
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



DECEMBER PRIVATE DINING TASTING MENU



£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

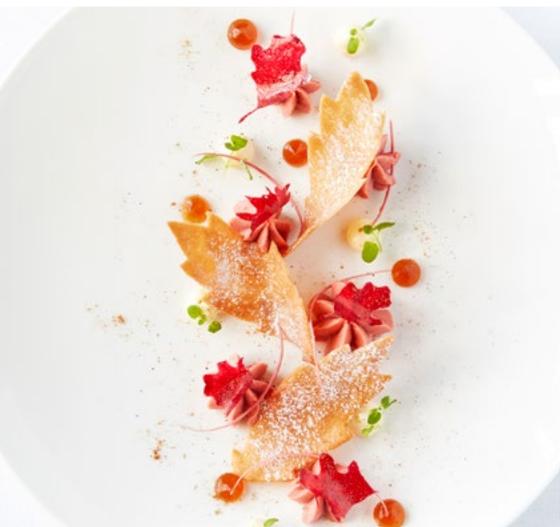
apple, treacle and cinnamon

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

01342 440018

