

Private Dining Dinner Menu, Gravetye Manor

December 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

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

continued...

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

Private Dining Tasting Menu, Gravetye Manor

December 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.

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