

# Private Dining Lunch Menu, Gravetye Manor

December 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

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

## To Follow

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

## To Finish

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

# Private Dining Sunday Lunch Menu, Gravetye Manor

December 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

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

## To Follow

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

## To Finish

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

# 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