

# New Year's Eve Dinner 2020

## Gravetye Manor

6.00pm Champagne and canapés reception. Black Tie.

7.00pm Sit down for six course tasting menu on individual tables and wine flight with your meal.

Live music during the meal from a pianist and singer.

10.00pm Coffee and petits fours in the lounges  
further refreshments may be ordered before 10.00pm to be enjoyed up until 11.00pm.

**The price per person will be £255.00**

Duck Liver Parfait  
duck consommé and Madeira jelly



Smoked Salt Baked Celeriac  
black truffle, goats curd, hazelnut & citrus



Langoustine  
seared scallop, claw mousse & pickled carrot



Loin of Trenchmore Farm Wagyu Beef  
chanterelle, Crown Prince pumpkin, cavolo nero & Port



Roasted Acorn Custard  
chocolate sorbet and walnut crumble



Passion Fruit Soufflé  
Marc de Champagne ice cream



Coffee and Petits Fours