

Winter Menu

Smoked Haddock and Potato Chowder

lightly boiled quails egg and truffle oil

or

Confit Duck and Foie Gras Terrine

beetroot chutney, warm toast and herb salad



Roast Breast of Local Pheasant

confit leg and pearl barley risotto, Brussels sprouts with smoked dry cured bacon, rosemary jus

or

Baked Loin of Monkfish

wrapped in Parma ham, braised puy lentils, pineau de charentais sauce



Prune and Cinnamon Soufflé

calvados ice-cream

or

Nougatine Parfait

griottines cherries and kirsch syrup



Coffee & Petit Fours

£40.00 per person

Plus £4.00 for coffee & petits fours. The above price includes VAT.
A discretionary service charge of 12.5% will be added to your account.

At Gravetye Manor we understand that to make an event truly special you need to exceed expectations. We would therefore be delighted to discuss a bespoke menu for you, including additional courses to suit your wishes.