### CDR New Logo CMYK **Sussex Bailliage**

### Gravetye Manor

### Taste of Summer Dinner

Gravetye Manor, Vowels Lane, West Hoathly, Sussex, RH19 4LJ

Saturday 30th July 2022

Dress: Smart, Chaîne Regalia

Booking Form £150 per person inc. wines

See over for full menu and details

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|  **Names** | **Amount****£** | **Dietary requirements (please state any)** |
|  | 150 |  |
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|  |  |  |
| **Total:** |  |  |

**Please return by email to:** dominic.buckwell@gmail.com

**Payment directly to Gravetye: contact**  Eleanor@gravetyemanor.co.uk Telephone: 01342 810567

**Sussex Châine de Rôtisseur at Gravetye Manor**

 **“A taste of Summer Dinner” - Saturday 30th July 2022**

7pm Arrival for a stroll in the Gardens

7.30pm English Sparkling Wine Reception courtesy of Nyetimber

8.30pm Three Course Dinner

*Menu below is illustrative only and based on the 2021 July menu. Final details will be available in June and choices will be required in early July. There will also be canapés and pre-starter chosen by the chef to compliment, and coffee or tea with petits four to finish. Alternatives available to meet any dietary requirements.*

Gravetye Garden Salad

young vegetables, confit yolk, herbs & flowers

Marinated Heritage Tomatoes

white peach, goats cheese mousse, gremolata & basil

Gravetye Smoked Salmon Pressing

beetroot, watercress, salmon roe & crème fraîche

Carpaccio of Aged Sussex Beef Fillet

pickled girolles, preserved lemon & wholegrain mustard

*(Domaine Albert Bichot, Corton-Charlemagne Grand Cru Domaine du Pavillon 2014)*

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Newhaven Turbot

courgette, white beans and an elderflower sauce

Roasted Guinea Fowl

wilted lettuce, broad beans and mead

Romney Salt Marsh Lamb Fillet

braised shoulder, garden brassicas, mashed potato & minted jus

Seared Sweetheart Cabbage

cep mushroom, baby leek, pak choi & black truffle

*(Château Moulin Riche, St Julien, Bordeaux 2015)*

To Finish

Raspberry Soufflé

clotted cream ice cream

Lemon Verbena Posset

redcurrant sorbet, almond crisps & sumac meringue

Guanaja Dark Chocolate Bar

coffee, cocoa nibs & sea salt

Five Sussex Artisan Cheeses with Accompaniments

Flower Marie, Golden Cross, Sussex Charmer, Burwash Rose & Brighton Blue

*(Château Climens, Barsac Bordeaux 2005)*

 11pm – Carriages

Payment (£150 per person) directly to Gravetye Manor upon booking:

 Account Name          : Saphos Hotels LLP

SORT Code               : 40-04-09

A/c. No.                     : 81872516

Reference : your full name

 Please check with dominic.buckwell@gmail.com if places are available before paying by bank transfer.

 Rooms available (minimum two night stay) on request: <https://www.gravetyemanor.co.uk/>