

Gravetye Manor

Gazebo Menu

We would like to offer the following menu for our oak gazebo situated in the beautiful gardens here at Gravetye. This menu is for a minimum of eight people up to a maximum of twelve.

This menu is available for lunch, 11.30 for 12.30pm and an early supper, 5.00 for 6.00pm only. The object is to give you a more relaxed, informal and different dining experience, while keeping the quality of food and service that people have come to expect here at Gravetye.

As you will see the menu is designed with food to be shared 'en famille' and do not follow the classic plated dishes we serve in our restaurant. The following dishes are designed for your entire party however if you have any particular dishes that you would like us to prepare please do not hesitate to ask.



This menu is priced at £45.00 per head.
A discretionary 12.5% service will be added to your account.

Gravetye is fortunate to have an extensive wine list and our Restaurant Manager is always delighted to offer his assistance and knowledge to guests should you wish for him to do so.

Gravetye Manor

Gazebo Menu

Amuse Bouche



Salads – Select 4 options

Gravetye Garden Salad

Waldorf Salad

Caesar Salad

Heirloom Tomato, Buffalo Mozzarella, Shallot and Balsamic Salad

New Potatoes

fresh dill and mayonnaise

Rocket, Parmesan and Red Onion

Sweet Peppers, Feta Cheese and Spiced cous cous

English Asparagus and Crisp Green Vegetables

Warm Jersey Royal Potatoes

garden mint and melted butter



Sharing Platters – select 3 options

Selection of Parma Ham, Salamis and Artisan Cured Meats

chargrilled artichokes and pickles

Home-smoked ‘Glenarm’ salmon

soft boiled garden eggs, caper berries, red onion and horseradish cream

King Prawn and Hot Smoked Salmon

crisp iceberg lettuce and spiced tomato mayonnaise

Smoked Gressingham Duck Breast

celeriac remoulade, raspberry vinaigrette

Selection of Artisan Cheeses

celery, grapes, apple and homemade chutney

Pressing of Smoked Ham Hocks and Morteau sausage

garden watercress and piccalilli

Poached Fillets of Sea Trout

asparagus and hollandaise sauce

“Oak’s Farm” Coronation Chicken

Cold Roast Sirloin of Irish beef

sun-blushed tomatoes, gherkins and whole grain mustard dressing



Desserts – Select 1 option

Dark chocolate profiteroles

vanilla cream and dark chocolate sauce

Summer fruit salad

selection of sorbets and ice-creams

Glazed lemon tart

fresh raspberries and double cream

Selection of Artisan cheeses

celery, grapes, apple and homemade chutney



Coffee and tea