



FRIDAY 26TH JANUARY 2018

GEORGE BLOGG

GRAVETYE MANOR

Vowels Lane, West Hoathly

Sussex RH19 4LJ

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7.30pm for 8.00pm

Louis Roederer Brut Premier and canapé reception

Five-course signature menu

£140 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

Appointed head chef of Gravetye Manor in East Grinstead in 2014, George Blogg has been responsible for reviving the culinary fortunes of one of the south of England's landmark country house hotels, restoring its Michelin-star status in 2016.

Blogg has worked in some of the most highly rated kitchens in the country including The Square in London under head chef

in the country' by The Telegraph. In addition to a one-and-a-half-acre walled kitchen garden (created in the late 19th century by influential gardener William Robinson) Blogg draws on Gravetye's orchards, glass houses, smokehouse and chicken coop for his menus, not to mention the hotel's 1000-acre grounds of stunning Sussex countryside that provide plenty of opportunity for foraging for Blogg and his brigade.

scallop, courgette, green tomato and English wasabi foam forming part of the seven-course tasting menu.

Blogg's style is exemplified by the signature Gravetye Garden Salad that, depending on the season, might be prepared with watercress emulsion, beetroot puree, carrot puree, malt soil, asparagus, radish, turnip, fennel, sea kale and baby onions and a confit hen's yolk.



Phil Howard and Le Champignon Sauvage in Cheltenham where he was David Everitt Matthias's sous chef. He was also head chef at Gerard Basset's Hotel Terravina in the New Forest before taking over the kitchens at Gravetye. Blogg has travelled Europe to complete 'stages' (unpaid internships) at Noma in Copenhagen and In De Wulf in Belgium as well as The Ledbury and Le Manoir aux Quat'Saisons in the UK.

With its elegant wood panelled dining room, Gravetye has been described as, 'One of the most pleasurable places to dine

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Locally sourced produce is also central to Blogg's culinary ethos with the likes of lamb from the South Downs (served as loin, chop and shoulder with variations of leek, mint jellies and lamb fat hollandaise) and seafood from the south coast such as sea bass with dived

In addition to a Michelin star, Blogg has also won three AA rosettes for Gravetye, the Good Food Guide Editor's Chef to Watch Award and an Acom Award, the annual awards organised by industry bible The Caterer magazine, which recognises the flair and passion of 30 rising stars in hospitality. Gravetye is due to undergo a major refurbishment programme and will re-open in late spring 2018 with a new glass-fronted contemporary dining room with uninterrupted views of the flower garden, providing Blogg with a world class stage for his exceptional cooking.