

TINWOOD

ESTATE

GROUP SHARING PLATTERS

This is for group bookings of over 8**

TINWOOD SHARING BOARDS at £15.00 pp

Sharing boards are for 3 / 4 people

Focaccia red onion & sage (VG) (DF)

Whipped goats cheese (V) (GF)

Finocchiona – Fennel & black pepper salami (GF) (DF)

Tuscany Chalk stream trout gravadlax cured with beetroot & gin served with horseradish cream & fennel pollen (GF)

Salt-cod fishcakes with taramasalata

Pot roasted sweet & sour aubergines with fennel, celery, sun-blushed tomatoes, pine nuts & dried vine fruit (VG) (GF) (DF)

Roasted chickpeas spiced with paprika & cayenne served with houmous & lemon (VG) (GF) (DF)

TINWOOD LUXURY SHARING BOARDS at £23.00 pp

Sharing boards are for 3 / 4 people

Focaccia red onion confit & sage (VG) (DF)

Whipped goats cheese (V) (GF)

Finocchiona – Fennel & black pepper salami (GF) (DF)

Tuscany Free-range pork sausage meat with caramelized red onions in a seeded puff pastry roll & date dipping sauce

Chalk stream trout gravadlax cured with beetroot & gin served with horseradish cream & fennel pollen (GF)

Prawn Croquetas with Romesco dipping sauce

Creamy celeriac & chive remoulade (VG) (GF) (DF)

Pot roasted sweet & sour aubergines with fennel, celery, sun-blushed tomatoes, pine nuts & dried vine fruit (VG) (GF) (DF)

Roasted chickpeas spiced with paprika & cayenne served with houmous & lemon (VG) (GF) (DF)

Arancini rice balls filled with smoked mozzarella cheese (V)

TINWOOD PARTY PLATES at £29.00 pp

2 individual plates to be served to each person one with bread, dips & salami the other with a little of all the listed tapas

Focaccia red onion & sage (VG) (DF)

Chickpea fritters scented with fennel seeds & parsley (VG) (GF) (DF)

Whipped goats cheese (V) (GF)

Finocchiona – Fennel & black pepper salami Tuscany (GF) (DF)

Free-range pork sausage meat with caramelized red onions in seeded puff pastry roll & spiced date dipping sauce

Potted rabbit with pickled carrot ribbons (GF) (DF)

Chalk stream trout gravadlax cured with beetroot & gin served with horseradish cream & fennel pollen (GF)

Prawn Croquetas with Romesco dipping sauce

Creamy celeriac & chive remoulade (VG) (GF) (DF)

Pot roasted sweet & sour aubergines with fennel, celery, sun-blushed tomatoes, pine nuts & dried vine fruit (VG) (GF) (DF)

Roasted chickpeas spiced with paprika & cayenne served with houmous & lemon (VG) (GF) (DF)

Arancini rice balls filled with smoked mozzarella cheese (V)

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

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TINWOOD TAPAS FEAST at £35.00 pp

All the plates of Tapas to be served together for a sharing feast

Focaccia red onion & sage (VG) (DF)

Spelt wholemeal (VG) (DF)

Whipped goats cheese (V) (GF)

Tzatziki (V) (GF)

Romesco (VG) (GF)

Chickpea fritters scented with fennel seeds & parsley (VG) (GF) (DF)

Coppa di Parma Dry cured pork neck from Emilia Romagna

Spiced beef meatballs with Manchego cheese & mint in tomato sugo

Salt-cod fishcakes with taramasalata & samphire grass

Free-range pork sausage meat with caramelized red onions in seeded puff pastry roll & date dipping sauce

Pears roasted with Colston Bassett Stilton, walnuts, chilli flakes & Tinwood honey (V) (GF)

Croquetas with cured ham & Manchego cheese

Cumin & chilli roasted sweet potatoes, celeriac, carrots & onion petals (VG)

Harissa spiced couscous with sun-blushed tomatoes, basil, grilled courgettes & toasted almonds (VG) (DF)

Chalk stream trout gravadlax cured with beetroot & gin served with horseradish cream & fennel pollen (GF)

Flat mushrooms charcoal-grilled & marinated in white balsamic vinegar with marjoram & garlic confit (VG) (GF) (DF)

TINWOOD AFTERNOON TEA at £28.00 pp

Only available on Tuesdays, Wednesdays and Thursdays

Smoked salmon & herb crème fraiche sandwich

Coronation chicken with almonds & mango

chutney sandwich

Cucumber, dill & cream cheese sandwich (V)

Eggs crushed with homemade chive mayonnaise sandwich (V)

Tea & coffee

Carrot cake with cream cheese frosting & walnuts (V)

Flapjacks (V)

Chocolate & almond brownie (V)

Vanilla Swiss roll V Strawberry tartlets (V)

Plain scone (V)

Fruit scone (V)

Homemade fruit compote (V)

Clotted cream (V)

To book please give the office a ring for payment, no later than 14 days in advance due to catering organisation.

If you have any food allergies let us know after your booking/order has been made so we can add this to your booking for the kitchen team.

These menus are only available as an extra to book during the Vineyard Tour & Wine Tasting.

Any changes and cancellations must be done 4 days in advance of arrival due to ingredient buying.

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