

TINWOOD

ESTATE





Contents

Introduction

The Venue

The Tasting Room

Canapé Menus

Private Dining

Corporate Gifting

Tinwood Lodges





Estate owner, Art Tukker planted the first 28 acres of vines at Tinwood Farm in 2007 and the vineyard has been expanding ever since. We officially opened our Tasting Room in 2012, welcoming members of the public to explore our gorgeous location and taste our award-winning Sussex Sparkling Wine.

Our Vineyard Kitchen opened in April 2023, allowing us to extend our food offerings. We now have a team of 4 talented chefs hosting our ever-popular Sunday Roast Lunches, and seasonal Dinner Series Events.

Our chefs combine the finest, locally sourced ingredients to produce memorable dishes, carefully crafted to pair with Tinwood Sparkling wine.



The Venue

Tinwood Estate has been hosting tours and tastings since 2012, but our Tasting Room had a huge makeover in 2018. The stylish room has panoramic views of the vines, a large bifold door which leads onto our south-facing terrace, and personal touches including chandeliers made from Tinwood flutes.

In April 2023, we opened our Vineyard Kitchen allowing us to offer seasonal small-plate dishes crafted to pair with Tinwood Sparkling wine. Our vineyard chefs also cook seasonal Dinner Series tasting menus and host private fine dining evenings.

Tinwood Estate is also home to eight luxury lodges – five brand new for 2024. Each lodge is equipped with a fully-stocked wine fridge, Nespresso coffee machine, two-person walk-in shower, king-sized bed, jacuzzi bath, and private terrace with a vineyard view.



The Tasting Room

If you would like to use our Tasting Room for meetings or presentations, please contact info@tinwoodestate.com

We appreciate that events and corporate days look different between businesses, so we will do our best to accommodate your needs and would love to create a package which may work for you, your colleagues, and your clients.

From a tea and coffee station, to Sharing Boards or a buffet style lunch and English Sparkling wine while you work, we want you to make the most of our beautiful venue.

Tea, Coffee, and Pastries - £7.50pp +VAT

Available throughout the year Monday - Friday
Subject to availability



Sparkling Wine Reception

Relax on our beautiful south-facing terrace overlooking the vineyard and setting sun. Enjoy delicious canapés cooked by our Vineyard Kitchen Chefs.

Choose from our standard or premium canapé menu. Enhance your Sparkling Wine Reception by pre-ordering bottles of Tinwood.

November – March
Monday – Sunday, 6pm – 8pm
April – October
Sunday – Friday, 6pm – 8pm
Subject to availability

Minimum of 30 guests required

Unfortunately, we do not host private events on
Fridays or Saturdays in July and August



Standard Canapes – £15pp

Includes private hire of Tinwood Estate, a team of waiting staff. The price excludes wine and VAT.

Choose 3 canapés from the menu below, and 2 sweet canapés from the dessert list

Spinach, Honey & Brie Tartlet

Prawn & Marie Rose Sauce Vol au Vents

Chickpea Fritter – Fennel & Parsley (ve) (gf)

Pork Sausage Roll in Sesame Seed Puff Pastry

Red Onion Marmalade & Maple Glazed Feta (v)

Goats Cheese & Sun-Blushed Tomato Arancini (v)

Sweet Chilli Glazed Chicken Skewer & Roasted Peppers

Smoked Trout – Citrus & Chive Cream Cheese – Toasted Sourdough (gf)

Please give at least 48 hours notice of any dietary requirements or allergies. Alternative canapes can be arranged for these individuals.



Premium Canapés - £25pp

Includes private hire of Tinwood Estate, a team of waiting staff. The price excludes wine and VAT.

Choose 4 canapés from the menu below, and 2 sweet canapés from the dessert list

Beef Tartare

Seared Tuna Loin Rolled in Sesame Seeds

Selection of Sushi (Vegan Sushi options available)

Home Smoked Chicken Breast & Truffle Mayonnaise & Garlic Rosti

Beetroot & Gin Cured Salmon - Micro Lemon Balm

Scallop Ceviche - Strawberry - Mango

Indian Spiced Cauliflower Florets (ve)

Pulled Pork Belly & Wholegrain Mustard Croquette - Apple Blossom

Confit Duck Leg, Foie Gras & Cherry Spring Roll

Stilton Biscuit - Poached Pear - Grape Gel (v)

Please give at least 48 hours notice of any dietary requirements or allergies. Alternative canapes can be arranged for these individuals.



Please choose 2 sweet canapés
from the below dessert list

Lemon Meringue Tartlets v

Spiced Carrot Cake with Cream Cheese Frosting v

Chocolate & Almond Tart gf v

Strawberry Tart with Crème Patisserie & Red Fruit Glaze v

Lemon & Polenta Cake v





Private Fine Dining

Make your celebration extra special with a unique dining experience to be enjoyed from our gorgeous vineyard setting.

Enjoy a three-course dinner cooked by our talented Vineyard Kitchen Chefs, with three glasses of sparkling wine per person included in the price.

Available to groups of 16 or more only

November - March

Monday - Sunday, 6pm - 10pm

April - October

Sunday - Friday, 6pm - 10pm

Unfortunately we do not host private events on Fridays or Saturdays in July and August

v - vegetarian ve- vegan vgo - vegan option available
df - dairy free gf - gluten free



We have three different Private Dining menus for you to choose from: Bronze, Silver, or Gold. Each package includes three glasses of wine, venue hire and a team of waiting staff. The estate will be completely private to your party during your event.

We ask that you choose one starter and one main from your preferred menu for your whole party to enjoy. Please also choose one dessert from our separate dessert menu for your third course of the evening.

Please let us know of dietary requirements or allergies at the point of inquiry, if you can. We will need to know the final dietary requirements or allergies at least 1 week before your event.

Please email info@tinwoodestate.com your preferred event date and menu choice to make the event inquiry.

TINWOOD

ESTATE





Bronze Menu – £84pp

Three courses and three glasses of wine per person. The price includes venue hire and VAT. It does not include gratuity.

TO START

Butternut & Parmesan Veloute
Parmesan Doughnut – White Truffle Oil (V)

Ham Hock & Pea Croquette
Spiced Pineapple Chutney – Pineapple Gel

Oak Smoked Salmon Roulade
Endive Salad – Lemon Puree

Cured & Torched Mackerel Fillet
Citrus & Chive Potato Salad- Horse Radish Aioli – Dill Oil

Falafel
Houmous – Crispy Chickpeas (VE)

Lamb Sweetbreads – Caramelised Onion Puree
Roasted Shallots – Crispy Shallot – Rosemary & Lamb Reduction



Bronze Menu – £84pp

Three courses and three glasses of wine per person. The price includes venue hire and VAT. It does not include gratuity.

MAIN COURSE

Chicken Supreme stuffed with Tarragon Mousse
Dauphinoise Potato – Garlic Spinach – Cep Sauce

Braised Lamb Belly – Pancetta. & Mixed Bean Ragu
Parsnip Crisps – Parsnip Puree – Lamb Jus

Fillet of Hake – Brandade – Spring Greens
Pea Puree – White Wine Sauce

Grilled Plaice Fillets – Sauteed New Potatoes
Crispy Seaweed – Kale – Lemon & Caper Dressing

Calves Liver – Bacon Lardons – Wholegrain Mustard Mash
Braised Onions – Mixed Greens – Red Wine Sauce

Aubergine Stuffed with Ratatouille & Vegan Parmesan
Roasted New Potatoes – Red Pepper & Tomato Sauce (VE)



Silver Menu – £96pp

Three courses and three glasses of wine per person. The price includes venue hire and VAT. It does not include gratuity.

TO START

Pigeon Breast – Roasted Black Pudding
Parsnip – Blackberry Puree – Parsnip Crisps – Pigeon Reduction

Tuna Loin wrapped in toasted Sesame Seeds – Soy Emulsion
Coconut, Red Onion & Mango Compote – Mango Gel

Trio of Beetroot – Goats Cheese Mousse
Crushed Hazelnuts – Basil Sorbet

“Scotched Egg” Pulled Pork Belly – Wild Mushrooms
Pancetta – Quails Egg – Cep Sauce

Beetroot & Gin Cured Salmon
Lime Sorbet – Horse Radish Snow

Wild Mushroom Risotto – Rocket Salad – Basil Oil (VE)



Silver Menu – £96pp

Three courses and three glasses of wine per person. The price includes venue hire and VAT. It does not include gratuity.

MAIN COURSE

Cod Loin – Crispy Chicken Skin

Braised Pearl Onions – Caramelised Onion Puree – Roasted Shallots
Parmentier Potatoes – Chicken Reduction

Fillet of Sea Trout

Basil Mash Potato – Samphire – Sauce Vierge

Braised Ox Cheek – Dauphinoise Potato

Short Rib Croquette – Puy Lentils – Celeriac Puree – Red Wine Jus

Trio of Pork

Tenderloin wrapped in Sage & Serrano Ham – Crisp Belly

Braised Pork Cheek Crackling – Hasselback Potatoes – Roasted Heritage Carrot
Apple Puree – Wholegrain Mustard Sauce

Confit Gressingham Duck Leg

Truffle Mash Potato – Cherry Gel – Honey Glazed Parsnips & Carrots
Red Wine Jus

Butternut, Sage & Chestnut Pathivier

Puy Lentils – Tenderstem Broccoli – Butternut Veloute (VE)



Gold Menu – £108pp

Three courses and three glasses of wine per person. The price includes venue hire and VAT. It does not include gratuity.

TO START

Green Pea Velouté — Ham Hock & Chorizo Tortellini
Garden Peas – White Truffle Oil

Seared Scallops & Tempura Soft Shell Crab
Charred Sweet Corn – Crispy Pancetta – Scallop Sauce

Fillet of Salmon – Marinated White Crab
Red Chilli & Chive – Textures of Cucumber
Lemon Gel – Tomato & Chilli Salsa

Trio of Sushi – Wasabi – Pickled Ginger Soy Sauce

Venison Saddle – Brioche & Rosemary Crouton
Pickled Beetroot – Beetroot Powder – Candied Walnut
Venison & Blackberry Reduction

Smoked Rib Eye
Crispy Palm Heart stuffed with Bone Marrow & Coriander
Wild Mushroom – Balsamic Pearls – Coriander Gel

Crispy Palm Heart – Wild Mushrooms
Coriander Gel – Jerusalem Artichokes (VE)



Gold Menu - £108pp

Three courses and three glasses of wine per person. The price includes venue hire and VAT. It does not include gratuity.

MAIN COURSE

Cauliflower 'Steak'

Wild Mushrooms - Crispy Kale

Truffle Oil - Hasselback Potatoes - Cep Sauce (VE)

Fillet of Sea Bass

Scallop Sauce - Parmentier Potatoes

White Crab Beignets - Asparagus Spears

Fillet of Halibut

Steamed Mussels & King Prawns

Potato Terrine - Creamed Leek & Kale - Borlotti Bean Sauce

Duck Breast

Confit Duck Leg Spring Roll with Red Onion Marmalade

Buttered Pak Choi - Truffle Mash - Cherry Gel - Wasabi & Yuzu Dressing

Trio of Lamb

Seared Cannon - Braised Shoulder Croquette - Confit Belly

Hasselback Potatoes - Savoy Cabbage - Charred Baby Leeks - Redcurrant Jus

Beef Wellington

Fillet Steak wrapped in Chive Pancake, Mushroom Duxelle

Serrano Ham & Puff Pastry Dauphinoise Potato - Garlic Spinach

Truffled Carrot Puree - Confit Heritage Carrots - Red Wine Jus



DESSERT MENU

“Pina Colada”

Coconut Panna Cotta – Confit Pineapple – Pineapple Gel
Lime & Coconut Jelly – Coconut Sorbet

“Deconstructed Snickers”

Chocolate & Peanut Butter Mousse – Salted Caramel – Peanut Tuile
Peanut Ice Cream – Caramel Foam

Rhubarb Cremeux

Baked White Chocolate – Poached Rhubarb – Ginger Meringue
Shortbread – Rhubarb Sorbet

Poached Peach

Pain Perdu – Vegan Meringue Shards – Peach Gel
Raspberry Sorbet (VE)

Lemon Crème Brulee & Shortbread

Passionfruit Tart

Passionfruit & Mango Salsa – Mango Sorbet

Vegan Eton Mess

Coconut Yoghurt – Mixed Berries – Strawberry Sorbet (VE)

Chocolate Cheesecake

Dark Chocolate Ganache – White Chocolate Crumb – Vanilla Ice Cream



Terms and Conditions

Contact info@tinwoodestate.com to make your private event enquiry. Please let us know the preferred date of your event, and your preferred menu choice.

Please note everyone in your party must have the same dish per course.

Please let us know of dietary requirements or allergies at the point of inquiry, if you can. We will need to know the final dietary requirements or allergies at least 1 week before your event.

We will ask for a 10% non-refundable deposit to secure the date of your private event. We will require a full payment 30 days before your event. If the full payment is not paid within this time frame, your event will unfortunately be cancelled, and the 10% deposit will be kept.

Any cancellations or changes made with less than 48 hours notice cannot be refunded.

We appreciate your understanding of these conditions and look forward to seeing you at Tinwood Estate soon.



Corporate Gifting

Impress your clients and employees with one of our gift options. Buy them a bottle of Sussex Sparkling, or choose one of our Gift Sets. We also have Tinwood vouchers available to purchase for gifting a memorable experience.

All gifts can come with a gift message.

Purchase gifts on our Online Shop. Deliveries are shipped via DPD and can take 3-5 working days.

Or collect from the Estate Shop 9:00 - 17:30, Monday - Sunday.





Tinwood Lodges

Hire out the estate and stay in one or all eight of our Luxury Lodges. Each lodge is spacious, with an open-plan living area and bathroom.

- Large King-Sized bed
- Two-person jacuzzi bath
- Two-person walk-in shower
- Kettle and Nespresso Coffee Machine
- Private south-facing terrace with vineyard view
- Use of our mountain bikes to explore the 275-acre estate
- Two beautiful outdoor saunas

Breakfast is included in your stay with us. You will have a continental breakfast hamper delivered to your lodge at 9am. Get 20% off your Tour and Tasting experience when you book at the same time of your stay.

Check in is at 2pm and checkout is at 10am. Twin beds may be available on request.