

TINWOOD

ESTATE



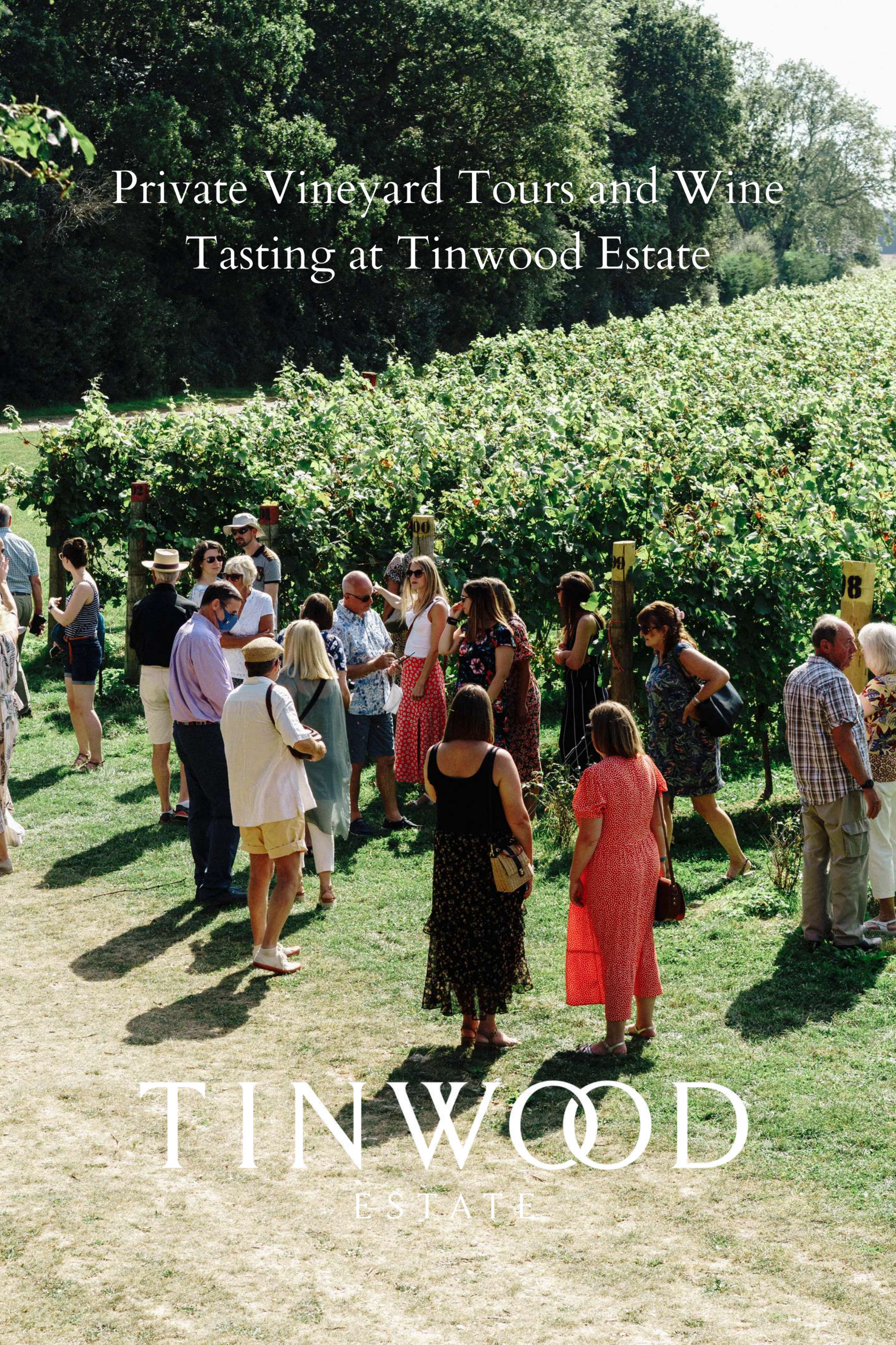


Estate owner, Art Tukker planted the first 28 acres of vines at Tinwood Farm in 2007 and the vineyard has been expanding ever since. We officially opened our Tasting Room in 2012, welcoming members of the public to explore our gorgeous location and taste our award-winning Sussex Sparkling Wine.

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.

From Private Tours and Wine Tastings with tapas-style Sharing Boards, to Deluxe Private Dining evenings, we guarantee that your event will be one to remember should you choose to host it at Tinwood Estate.



Private Vineyard Tours and Wine Tasting at Tinwood Estate

TINWOOD
ESTATE



£21pp

Step into the vineyard to learn the history of Tinwood Estate and how we grow our vines here in Sussex. You will then be led into our Tasting Room to try three glasses of our award-winning Sparkling Wine – Blanc de Blancs, Brut, and Rosé.

For groups of 16 or more people

November – March
(off-peak season)
Monday – Friday, 3pm

April – October (peak season)
Sunday – Friday, 6pm

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





Sharing Boards

Enhance your Private Vineyard Tour and Wine Tasting experience with Sharing Boards for you and your party.

Our Sharing Boards feature a selection of hot and cold tapas, crafted to complement our sparkling wines.

Please email info@tinwoodestate.com with your preferred menu choice when you make your private event enquiry.

v – vegetarian ve– vegan





BRONZE

Sharing Board

~ £17PP ~



Focaccia – Red Onion & Sage vg

Whipped Feta & Goats Cheese v gf

Houmous vg gf

Mixed Grilled Vegetables vg gf
Aubergines, Courgettes, and Roasted Peppers

Finocchiona
Fennel & Black Pepper Salami from Tuscany

Chalk Stream Trout gf
Cold smoked served with Horseradish Cream

Smoked Haddock Fishcakes
with Garlic Aioli Mayonnaise



SILVER

Sharing Board

~ £25pp ~

Focaccia Red Onion Confit & Sage vg

Whipped Feta & Goats Cheese v gf

Houmous vg gf

Mixed Grilled Vegetables vg gf
Aubergines, Courgettes,
and Roasted Peppers

Celeriac Remoulade vg gf

Arancini Black Truffle v
Rice balls filled with Smoked Mozzarella

Chickpea Fritters vg gf
scented with Fennel Seeds & Parsley

Finocchiona
Fennel & Black Pepper Salami from
Tuscany

Free-range Pork Sausage Meat with
Caramelized Red Onions in Seeded
Puff Pastry Roll & Date Dipping Sauce

Chalk Stream Trout gf
Cold smoked served with
Horseradish Cream

Smoked Haddock Fishcakes
with Garlic Aioli Mayonnaise

GOLD

Sharing Board

~ £35pp ~



Focaccia Red Onion Confit & Sage	vg	Hot Smoked Mackerel Pate with Dill & Pickled Cucumber	gf
Whipped Feta & Goats Cheese	v gf	Chalk Stream Trout	gf
Sundried Tomato Tapenade	vg gf	Cold smoked served with Horseradish Cream	
Houmous	gf	Free-range Pork Sausage Meat with Caramelized Red Onions in Seeded Puff Pastry Roll & Date Dipping Sauce	
Spiced Cabbage Slaw	vg gf	Roasted Lamb Meat Balls with Manchego Cheese & Mint	
Marinated Artichokes with herbs & white balsamic vinegar	vg gf	Peperonata	vg gf
Potato & Cheese Croquete	v	Marinated roasted peppers, Capers, Roasted Shallots	
Arancini Black Truffle Rice balls filled with Smoked Mozzarella		Harissa spiced couscous	vg
Chickpea Fritters scented with Fennel Seeds & Parsley	vg gf	Sunblushed tomatoes, Grilled minted Courgettes	



Three-course Dinner

Fancy something a little bit extra? Enjoy your private Vineyard Tour and Wine Tasting, then head sit down for a formal three-course dinner. Please contact info@tinwoodestate.com to view our Private Fine Dining menus.

Available to groups of 16 or more only

November – March
Monday – Sunday, 6pm

April – October
Sunday – Friday, 6pm

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

v – vegetarian ve– vegan





Terms and Conditions

Contact info@tinwoodestate.com to make your private event enquiry. Please let us know the preferred date of your Vineyard Tour and Wine Tasting, and whether you would like to enhance your experience with Sharing Boards or a three-course dinner.

Please note, everyone in your party must have the same Sharing Board. We require at least 30 days notice to add Sharing Boards to your Tour and Tasting experience.

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.