

MOCKTAILS All £8.00

Elderflower Spritz
Elderflower Cordial, Soda, Mint, Cucumber
Appletini Tonic
Apple Juice, Freshly Squeezed Lemon, Tonic
Raspberry & Hibiscus Fizz
Raspberry Coulis, Habiscus Iced Tea, Lemonade, Mint

BEER

Birra Moretti 330ml	£5.00
Island Brewery - Wight Gold 500ml	£6.00
Lucky Saint 0% Alcohol 330ml	£5.00

SOFT DRINKS

Orange / Apple Juice	£2.00
Coca-Cola / Sprite / Fanta	£2.00
South Downs Sparkling / Still Water	£3.50

HOT DRINKS

Espresso / Americano / Macchiato	£3.00
Flat White / Latte / Cappuccino	£3.50
Hot Chocolate / Mocha	£3.50
Teapigs Tea	£3.00
English Breakfast / Earl Grey	
Peppermint / Red Berry / Lemongrass / Chamomile	

Decaf tea and coffee also available

Tipping staff at your discretion



CHRISTMAS EVE at TINWOOD E S T A T E

An unforgettable three-course dining experience which celebrates feasting with friends and family. Enjoy a sharing starter, selection of meats and trimmings on a large Sharing Board, and an array of your favourite festive desserts to finish.

We suggest complementing your meal with Sussex Sparkling wine as our menu has been thoughtfully crafted with Tinwood at its core.

Please kindly note that your lunch will conclude at 14:30.

Bottle up your experience today by visiting the Estate Shop and enjoy Tinwood wine at home. Or become a member of our Wine Club for special discounts, exclusive events, priority booking and more benefits.

Thank you for celebrating with us. We wish you a very Merry Christmas and a Happy New Year.

SUSSEX SPARKLING

	GLASS	BOTTLE
Tinwood Blanc de Blancs	£8	£33
Tinwood Estate Brut	£8	£33
Tinwood Estate Rose	£8	£35
Tinwood Blanc de Noir 2018	-	£45

WHITE

	GLASS	BOTTLE
The Den, Chenin Blanc: Swartland, South Africa	£8	£33
Roundstone Bay, Sauvignon Blanc: Marlborough, New Zealand	-	£33
Orfevres Du Vin Saint Veran: Burgundy, France	-	£42

RED

	GLASS	BOTTLE
Manoso, Rioja: Crianza Spain	£8	£36
Dino Torti, Pinot Noir, Lombardia, France	-	£36
Bodegas Bianchi, Malbec, Argentina, Mendoza	-	£36
Passitivo Appassimento, Primitivo, Puglia, Italy	-	£36
Orfes du vin Saint Veran: Burgundy, France	-	£42
Clos de Menutes (St Emilion Grand Cru)	-	£72

ROSE

	GLASS	BOTTLE
Florie Mediterranee: Provance, France	-	£36

Tipping staff at your discretion

TO START

All of the below for the table to share

Selection of Artisan Breads with Salted Butter
Whipped Goat's Cheese & Sundried Tomato Tapenade
Chicken Liver Parfait & Spiced Apple & Vanilla Chutney
Oak Smoked Salmon & Selsey Crab Roulade
Marinated Crayfish Tails

MAIN COURSE

Roasted Striploin of Beef

studded with Rosemary & Garlic

Porchetta

Rolled in Sage, Fennel, Rosemary & Garlic

Slow Roasted Sussex Turkey Breast & Leg

Apricot, Cranberry, Chestnut & Sage Stuffing

Goose Fat Roasted Potatoes in Garlic & Rosemary

Honey Roasted Heritage Carrots & Parsnips

Brussel Sprouts, Roasted Bacon & Chestnuts

Pigs in Blankets | Yorkshire Puddings

*Gravy with Redcurrant Jelly, Beef Dripping,
Red Wine & Rosemary*

DESSERT PLATTER

Yule Log

Panettone

Gingerbread & Chocolate Mousse

Chocolate & Salted Caramel Truffles

Chantilly Cream | Vanilla Ice Cream

Tipping staff at your discretion

