

# TINWOOD

ESTATE





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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.



# WAKE PACKAGE

*Glass of Tinwood on Arrival. Sparkling Elderflower, Tea and Coffee Station included.*

*£55 per person (minimum 40 people, Maximum 120 people)  
An extra cheese course can be provided for £10 per person*

Our fantastic team of chefs will prepare the food for your event. Please choose any 3 x cold, 3 x hot and 2 x dessert from the options below:





## COLD MENU

*Please choose 3 of the options below:*

- Sandwich selection: Coronation chicken, Trout and Cream Cheese , Egg and Mayonnaise, Cucumber and Cream Cheese*
- Smoked salmon Belinie*
- Tomato salsa and goats cheese on bruschetta*
- Prawn Maryrose Vol-au-vent*
- Pesto, Parmesan, Pinenuts Pasta salad*
- Rocket, sun dried tomato and green leafed salad.*



## HOT MENU

*Please choose 2 of the options below:*

- Cheese and Potato Croquettes
- Truffle and parmesan Arancini
- Gruyere and Chestnut Mushroom Tart
- Sausage Roll
- Satay Chicken Skewers
- Glazed slow cooked Pork Belly Bites
- Indian spiced battered cod Bites



## DESSERT MENU

*Please choose 2 of the options below:*

-Chocalte brownie

-Flapjack

-Lemon Curd Tart

-Profiterols

-Selection of Macarons

TINWOOD  
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£55 per person (minimum 40 people, Maximum 120 people)  
An extra cheese course can be provided for £10 per person

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](mailto:info@tinwoodestate.com) your preferred event date and menu choice to make the event inquiry.

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