TINWOOD

ESTATE



FROM SALAD TO VINES
SINCE 2007



Private Christmas Dining

Dine in our Tasting Room with candle-lit tables and stunning views of the vines. Our Christmas menu features locally sourced ingredients for traditional dishes with a Tinwood flair.

MINIMUM 16 PEOPLE MAXIMUM 60 PEOPLE

Enjoy a glass of Tinwood Brut on arrival. three delicious courses, and tea or coffees to finish included in the price.

£49 + 20% VAT

We will require your final food choices and dietary requirements at least 1 week (7 days) before your event.

FROM SALAD TO VINES · SINCE 2007 ·



Please choose two options from each course for your party to choose from. The price includes a glass of wine on arrival, three courses, and tea or coffee to finish, venue hire, and a team of waiting staff. Pre-orders are essential.

TO START - PLEASE CHOOSE 2

Cauliflower & Stilton Veloute

Stilton Biscuit – White Truffle Oil (v) (gf) (ve without stilton)

Confit Chicken, Duck Breast & Pork Tenderloin Terrine

Spiced Plum Chutney – Plum Puree – Toasted Walnut & Raisin Bread (gf)

Fillet of Cod

Braised Baby Onion – Crispy Chicken Skin – Caramelised Onion Puree - Kale – Chicken Reduction (gf)

Sauteed Pigeon Breast

Parsnip Crisp – Roasted Parsnip – Blackberry Gel – Brioche Crouton – Pigeon Jus (gf)

Trio of Beetroot

Goats Cheese Mousse – Crushed Hazelnuts – Basil Sorbet (v) (gf)



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MAIN COURSE - PLEASE CHOOSE 2

Ballotine of Sussex Turkey

Apricot, Cranberry & Chestnut Stuffing – Pigs in Blankets – Duck Fat Roast Potatoes – Buttered Brussel Sprouts – Turkey Jus (gf)

Confit Duck Leg

Truffle Mash Potato – Garlic Spinach – Cherry Gel – Red Wine Jus (gf)

Fillet of Salmon

Marinated White Selsey Crab – Tenderstem Broccoli – Crushed New Potatoes – White Wine & Scallop Sauce – Herb Oil (gf)

Garlic Gnocchi

Ratatouille – Parmesan Crisp – Wild Mushroom (ve) (gf)

Sauteed Sea Bass

Hasselback Potatoes – Tomato & Red Pepper Sauce – Buttered Fine Green Beans (gf)



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DESSERT - PLEASE CHOOSE 2

Chocolate Cheesecake

Dark Chocolate Ganache – White Chocolate Crumb - Vanilla Ice Cream (v)

Traditional Christmas Pudding

Brandy Crème Anglaise – Cinnamon Ice Cream – Glazed Fig (v)
(can be prepared vegan)

Lemon Crème Brulee & Shortbread (v)

Granny Smith Apple & Frangipan Tart – Vanilla Ice Cream (v)

Popcorn Panna Cotta

Salted Caramel – Poached Apples – Sweet Popcorn – Caramel Ice Cream (gf) (v)



GLASS OF TINWOOD ON ARRIVAL

Included in the Christmas Dining package is a glass of Tinwood Brut on arrival. Additional Tinwood Sparkling, and a selection of still red and white wines will be available to buy separately on the evening of your event.

TINWOOD ESTATE BRUT

50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier
Golden hue, full of depth and body, with notes of honey and biscuit.

AVAILABLE TO PURCHASE

TINWOOD BLANC DE BLANCS

100% Chardonnay
Refreshing and dry, with fruity flavours of apple and citrus

TINWOOD BRUT ROSE

20% Chardonnay, 60% Pinot Noir, 20% Pinot Meunier
Salmon, peachy colours. Dry, with subtle summer berry flavours.



STILL WINES AVAILABLE TO PURCHASE

WHITE

	GLASS	BOTTLE
Kleindal, Chenin Blanc, South Africa	£8	£33
Neptune Point, Sauvignon Blanc, New Zealand	-	£33
Orfevres du Vin, St Veran, Burgundy	-	£44

RED

	GLASS	BOTTLE
Senorial Crianza, Rioja, Spain	£9	£35
Tinamou, Pinot Noir, Chile	-	£35
Toro Fuerte, Malbec, Argentina	-	£35
Doppio Passo, Primitivo, Italy	-	£39
Maison Sichel, Margaux, Bordeaux	-	£72

ROSE

	GLASS	BOTTLE
Quintessance de Provence	-	£39



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 choose one option per course. The price includes a glass of wine on arrival, three courses, tea or coffee to finish, venue hire, and a team of waiting staff. 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.