

We have a range of dining options, before the performance and during the interval, to make your *Festival* experience complete.



# GLYNDEBOURNE

FESTIVAL 2012  
*Dining at Glyndebourne*

Leith's Limited  
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**WELCOME.** Everyone involved at Glyndebourne strives to ensure that all the elements of your visit are as good as they possibly can be, and the dining experience is no exception to that. For Festival 2012 we have taken great efforts to offer a broad range of dining experiences, food choices and pricing options – I hope you will find the perfect menu that will enhance the enjoyment of your evening.

I was delighted that last year Albert Roux, one of the world's greatest chefs, and also a great lover of Glyndebourne, agreed to design some special menus for us. The response to his beautifully crafted cuisine was overwhelming and so I am thrilled that we have enticed him to continue to share his culinary expertise with us – and I hope you will enjoy the captivating menus he has created for Festival 2012, served in the Middle & Over Wallop restaurant.

Paul Frayn, Director of Hospitality, and his team will do all they can to ensure that you receive a first-class dining experience, delivered with exceptional service levels.

I hope that during the 2012 Festival the food, and the opera, is all that you would wish for.

GUS CHRISTIE, *Executive Chairman*



Gus Christie



Paul Frayn

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Our booking and order forms can be found in the middle of this brochure.

# On arrival

## The Long Bar

Considered the best rendezvous at Glyndebourne, the Long Bar offers a warm welcome to all. A full range of Champagne, Pimm's, wines, beers and spirits, appetisers and sandwiches, teas and coffees are all offered and can be pre-ordered or purchased on the day.



*Pre-performance service starts from 3pm Monday to Saturday and 2pm on Sunday.*



## The Lawn Bar

Glyndebourne's beautiful grounds and gardens can be enjoyed prior to the performance from our Champagne tent on the lawn. Open in fine weather it offers Champagne, Glyndebourne house red and white wines, Pimm's by the jug or glass and a selection of soft drinks.



## Middle & Over Wallop tearooms

Our 'Ha Ha Tea' can be found in the tranquil surroundings of the Middle & Over Wallop Conservatory. The set tea includes freshly baked scones with clotted cream and jam, finger sandwiches, French pastries and a selection of teas or coffees. Alternatively, tea items can be purchased individually from the menu and in addition, we offer Champagne and wines by the bottle or glass and a variety of cold drinks. Tables can only be guaranteed by pre-booking.

## Mildmay Hall tearooms

For a more relaxed afternoon tea experience visit the Mildmay Hall tearooms. The terrace and veranda are open in fine weather. Here you can enjoy a simple, yet delicious cup of tea, opt for the more indulgent Ha Ha set tea or any combination of your choice from our Tea menu. Tables can no longer be pre-booked in Mildmay Hall.

# Pre-performance



THE LONG BAR

## Appetisers

Mixed Kalamata olives £3.50

Mixed nuts £3.50

Cheese straws £3.50

Smoked salmon canapés £10.00

English strawberries and cream £5.50

## Sandwiches

Oak smoked salmon, lemon and black pepper £5.50

Prime English rare roast beef with horseradish £5.50

Free range egg and sun blushed tomato with mayonnaise £5.50



THE LAWN BAR

## Pre-performance (subject to fine weather)

*If it is raining on the day of your visit, pre-booked drinks for the Lawn Bar should be collected from the Long Bar.*

Ernest Rapeneau Champagne

£49.95 per bottle / £8.95 per 125ml glass

Glyndebourne House Sauvignon £24.95 per bottle / £6.25 per 175ml glass

Glyndebourne House Merlot £24.95 for bottle / £6.25 per 175ml glass

Pimm's £21.50 per jug / £5.50 per glass

Mixed Kalamata olives £3.50

Mixed nuts £3.50

Smoked salmon sandwiches £5.50

Freshly baked scones, jam and clotted cream £4.95

English strawberries and cream £5.50



MIDDLE & OVER WALLOP TEAROOMS

## Pre-performance

Our **Ha Ha Set Tea at £12.50 per person** includes freshly baked scones with clotted cream and jam, finger sandwiches, French pastries and a selection of teas or coffees. Alternatively, individually priced tea items can be purchased from the menu and in addition, we offer Champagne and wines by the bottle or glass and a variety of cold drinks. Tables can only be guaranteed by pre-booking.



MILDMAY HALL TEAROOMS

## Pre-performance

### Ha Ha Set Tea £12.50 per person

Choice of tea, coffee or herbal infusion

Selection of sandwiches

Warm scones with jam and clotted cream

French pastries

### Tea Menu

Pot of tea £2.45

Speciality teas £2.85

Pot of coffee £2.70

Iced coffee £3.35

Iced coffee with ice cream £3.75

Sandwiches £5.50

Cakes £3.95

Scones with jam and clotted cream £4.95

Selection of Champagne, wines, Pimm's and soft drinks

# The long interval



## Middle & Over Wallop Restaurant

For the 2012 season, we are delighted to be working once again in partnership with the world renowned Albert Roux OBE, Légion d'Honneur. Albert is one of the world's best-loved chefs who, together with his younger brother Michel, opened Le Gavroche, Britain's first Michelin-star restaurant in London.

This year, enjoy classical French cuisine with an avant-garde edge created by the master himself, in the theatrical surroundings of our delightful Middle & Over Wallop Restaurant. The restaurant offers formal dining surrounded by theatrical props and memorabilia from past operas. Diners are thrilled with the opportunity of talking with Albert personally as he 'walks the floor' on every first night. *Please note, the menu changes twice during the Festival.*



## Nether Wallop Restaurant

Nether Wallop offers our popular hot carvery and cold buffet in relaxed surroundings. Menu options include a range of starters, traditional roast beef and salmon en croûte accompanied by a selection of fresh seasonal vegetables and potatoes and our extensive cold buffet with its variety of meats, fish, quiches and terrines complemented with fresh seasonal salads. Round off your meal with your choice from a sumptuous display of cold desserts.



## Mildmay Hall Restaurant

For the 2012 season, Executive Chef, Andy Barlow will offer a modern British menu in Mildmay Hall. Looking out over the walled garden, Mildmay Hall offers al fresco dining on the veranda during fine weather, and an intimate setting for those who wish to dine on one of the balconies.

The menu is authentic and simple, focussing on the quality and freshness of our local ingredients. *Please note, the menu changes on 4 July and again on 3 August.*

## Glyndebourne Picnics

We celebrate the much-loved tradition of picnicking at Glyndebourne with our Traditional or Summer Picnics, both of which are prepared in our unique style. It's the nearest thing to formal dining on the lawn! A wide choice of menu is available ranging from a simple Summer Picnic to an all-inclusive Traditional Picnic that includes Champagne, furniture and a porter service.

## RESERVATIONS

We strongly recommend that you book in advance at [diningatglyndebourne.com](http://diningatglyndebourne.com). However, late bookings can occasionally be accommodated on the day, subject to availability. Please visit our Restaurant Reservations Desk near the Box Office for availability.

## WHEELCHAIR ACCESS

All of our restaurants have wheelchair access and arrangements can be made for an easily accessible dining table by notifying us in advance. If you require assistance on the day, please ask at the Restaurant Reservation Desk on arrival.



# Albert Roux

OBE, LÉGION D'HONNEUR

"I would like to express my immense pleasure in continuing my partnership with Leith's at Glyndebourne for the 2012 Festival season.

I have created new and exciting menus for the Middle & Over Wallop Restaurant that continue on a classical French theme albeit with an avant-garde edge and which use the freshest, best quality ingredients, sourced locally as much as possible and 90% British.

I have taken on board the customer feedback from last season, which is always appreciated. Please continue with your feedback as it helps me improve upon the product further. It has influenced some wonderful new recipes that I hope you will enjoy this year.

I look forward to working once again with my dear friend Andy Barlow, Executive Chef at Glyndebourne and Paul Frayn, Director of Hospitality who, on the service side, complements the food I produce so well. Together we will give you a memorable dining experience."

My kindest regards



# Middle & Over Wallop

20 MAY – 1 JULY 2012 LONG INTERVAL  
£60.00 – 3 Courses

## Starter

English asparagus with bone marrow croquette, Parma ham and chicken jus vinaigrette

Cream of green peas, Zephyr of white onion, Comté cheese toasty (V)

Hure of organic salmon, smoked salmon, crab and quail egg with watercress dressing

Warm duck tourte, sauce Rouennaise

Marinated grilled courgette salad with artichoke mousse, olives and capers Mimosas (V)

## Main course

Fillet of sea bass marinated with black pepper and balsamic vinegar, English asparagus

Lobster with penne pasta, fennel, red pepper and wild mushroom, lobster basil jus\*\*

Loin of Cumbria fell bred lamb wrapped with saffron couscous, cumin ratatouille

Supreme of free range chicken cooked with herb butter, garnish "à l'ancienne"

Blanquette of veal with mint, baby onions, Chanteney carrots and basmati rice

English asparagus risotto with pine nuts and ricotta cheese (V)

## Dessert

Cherries Financier with fresh cherries and pistachio ice cream

Millefeuille of Kent raspberry, raspberry mousse and raspberry coulis

Rhubarb and strawberry up-side down cheese cake with pecan crust

Chocolate terrine with vanilla custard sauce and caramelised hazelnut

Tunworth cheese, Oakley baked onion with raisins and pine nuts

Coffee and chocolate

4 JULY – 1 AUGUST 2012 LONG INTERVAL  
£60.00 – 3 Courses

## Starter

Leek and potato cappuccino with organic smoked salmon

Feuilleté of asparagus with girolles, light white wine butter sauce (V)

Terrine of ox tail and ox tongue "à la Mode", sauce Ravigote

Tian of Cornish crab and avocado with tomato and basil fondant

Terrine of artichokes, green beans and oven dried tomato with watercress dressing (V)

## Main course

Sea bream with fennel and baby gem tempura, red wine sauce and candied orange peel

Baked lobster with garlic butter, shoe string potato, sauce béarnaise\*\*

Roast breast of guinea fowl with peas, asparagus, broad beans, baby onions and lardons

Cumbria fillet of beef, marrow bone and horseradish crust, French beans, fondant potato

Navarin of fell bred lamb with summer vegetables

Porcini and spinach cannelloni with tomato and rosemary fondue (V)

## Dessert

Caramelised vanilla Chiboust cream with Kent strawberry and strawberry coulis

Lemon tart with fresh blackberries and a blackberry coulis

Poached white peach in Champagne, raspberry fool and pistachio macaroon

Chocolate savarin with praline cream and caramel ice cream

Selection of French cheeses, celery, grapes, chutney, quince and crispy walnut bread

Coffee and chocolate

3 AUGUST – 26 AUGUST 2012 LONG INTERVAL  
£60.00 – 3 Courses

## Starter

Royale of lobster with fumet of celeriac and fresh herbs

Galantine of chicken and veal sweetbread, apple cider jelly

Treacle cured organic salmon with apple, celery and crème fraîche

Mackerel tartlet with a light white wine butter sauce

Salad of fine French beans with heirloom tomato tartare and chive oil (V)

## Main course

Fillet of organic salmon confit in olive oil, bouquet of vegetables, Maxim potato, sauce Choron

Grilled lobster Salad "façon Caesar"\*\*\*

Loin of Cumbria fell bred lamb wrapped with mushrooms and herbs, gratin dauphinois

Crêpinette of braised ox cheeks with onion and red pepper compote, mashed potato

Fillet of Gressingham duck with caramelised endive tart with candied orange peel

Dartois of chargrilled Mediterranean vegetables with basil sauce (V)

## Dessert

Lemon charlotte with summer fruits, apricot coulis

"Fraisier" with Kent strawberries and strawberry coulis

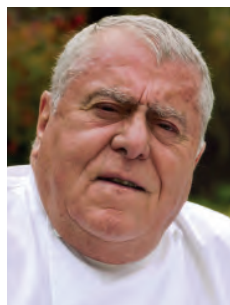
Chocolate and praline croustillant, caramel and chocolate sauce

Iced nougat with fresh raspberries and raspberry coulis

Selection of French cheeses, celery, grapes, chutney, quince and crispy walnut bread

Coffee and chocolate

\*\*\* £10.00 supplement per person



Albert Roux



Andy Barlow

# Nether Wallop

20 MAY – 26 AUGUST 2012 LONG INTERVAL  
**£41.50 main course and dessert**

**Optional Starters – £7.50 each**

Chargrilled asparagus with balsamic dressing (V)  
Marinated herring with potato and dill salad  
Ham hock and parsley terrine with warm toast  
Vichyssoise 20 May to 1 July 2012 (V)  
Gazpacho 4 July to 26 August 2012 (V)



**Service assisted Carvery**

**Hot selection**

Rare roast English sirloin of beef  
Baked salmon en croûte  
Mediterranean vegetable gâteau with roasted red pepper sauce 20 May to 1 July 2012 (V)  
Butternut squash and spinach cannelloni 4 July to 26 August 2012 (V)  
Roast potatoes and a variety of seasonal vegetables

**Cold selection**

Honey roast Sussex ham  
Rare roast English sirloin of beef  
Continental charcuterie  
Poached Scottish salmon, herring and dill salad and marinated prawns  
Vegetable quiche (V)  
English and French pâté  
Fresh seasonal salads and sauces

**Dessert**

Pavlova with mixed red berries  
Lemon tart  
English summer pudding  
Chocolate truffle  
Crème brûlée  
Summer berries and cream  
English cheese platter  
Coffee and chocolate



# Mildmay Hall Restaurant

20 MAY – 1 JULY 2012 *LONG INTERVAL*

**£51.50 for 3 courses**

**£41.50 for 2 courses**

## Starter

Shrimp cocktail with a tarragon and tomato sauce, sourdough toast

Kent asparagus, duck egg sauce

Shaved smoked duck, almond Waldorf

Scottish smoked salmon, capers, gherkins and lemon

Glazed goat's cheese and beetroots, baby herbs, beetroot dressing (V)

## Main course

Best end of lamb, butter poached potatoes, spinach, tomato fondue, lamb sauce

Sirloin steak, duck fat chips and salad

Roasted cod, creamed leeks, broad beans and chervil

Spice dusted corn cake, avocado and lime mayonnaise, chilli jam (V)

## Dessert

Baked egg custard tart with rhubarb sorbet

Classic English strawberries with cream

Poached white peach 'Melba'

Summer pudding with clotted cream

English cheese platter

Coffee and chocolate

4 JULY – 1 AUGUST 2012 *LONG INTERVAL*

**£51.50 for 3 courses**

**£41.50 for 2 courses**

## Starter

English pea soup, ham bon-bons

Smoked trout, salad of Jersey Royals, sorrel

Chargrilled asparagus with basil dressing

Scottish smoked salmon, capers, gherkins and lemon

Feta, beetroot and walnut salad, honey, lemon and maple glazed walnuts (V)

## Main course

Fillet of sea bass, young spinach, almond butter

Herb crusted lamb, honey and mustard glaze, garden beetroots, rosemary jus

Corn fed chicken, tarragon butter, English peas, Jersey Royals, light chicken jus

Spelt risotto, roasted summer squash, girolle mushroom and truffle oil (V)

## Dessert

Pistachio and cherry tart, pistachio ice cream

Panna cotta, spiced strawberry salad, hazelnut wafer

Passion fruit jelly, raspberries and crème fraîche

Summer pudding with clotted cream

St George's cheese with celery and apple salad

Coffee and chocolate

3 AUGUST – 26 AUGUST 2012 *LONG INTERVAL*

**£51.50 for 3 courses**

**£41.50 for 2 courses**

## Starter

Salad of shaved fennel, Pink Lady apples and Sussex Blue (V)

Cow's milk mozzarella, heritage tomato salad, basil cress, 10 year old balsamic vinegar

Asparagus, summer herbs, mustard and egg dressing (V)

Scottish smoked salmon, capers, gherkins and lemon

Salad of white crab, spiked avocado, Bloody Mary jelly

## Main course

Rosemary infused fillet of sea bream, niçoise garnish

Breast of Gressingham duck, cherries and lamb's cress

Best end of lamb, French beans, tarragon salsa

Chargrilled and Tempura Halloumi, triple cooked chips, sauce Grabiche (V)

## Dessert

Gooseberry and brown sugar meringues

Lemon posset, blackberries and butter biscuits

Summer pudding with clotted cream

Raspberries and blueberries with cream

English cheese platter

Coffee and chocolate

## Mildmay Hall Restaurant

**Light summer menu £30.00 for 2 courses**

*Sunday performances only*

## Main Course

Cold roasted corn fed chicken breast, tomato, bean and pancetta salad

Poached fillet of Scottish salmon, lemon and black pepper with cucumber and poppy seed salad

Asparagus, marinated Mozzarella and tarragon salad (V)

## Dessert

English strawberries and cream

Coffee and chocolate



# Glyndebourne Picnics

## SUMMER PICNIC

**£29.50 per person**

Artisan breads and butter

Cold roasted corn fed chicken breast, tomato, bean and pancetta salad

or

Asparagus, marinated mozzarella and tarragon salad (V)

Rocket, watercress and lamb's lettuce with balsamic vinaigrette

Roasted vegetable couscous

Strawberries with cream

Coffee



## TRADITIONAL PICNIC

**£47.50 per person for 3 courses**

and

**£64.00 per person Inclusive Traditional Picnic for 3 courses, ½ bottle of Champagne, porter service and furniture**

### Starter

Smoked Scottish salmon, capers, gherkins and lemon

Chargrilled peach and Parma ham, endive and watercress

Terrine of ham and chicken, celeriac remoulade and blackberry chutney

Heritage beetroot with mint and Golden Cross goat's cheese, red wine vinegar dressing (V)

Chargrilled asparagus with balsamic dressing (V)

### Main Course

Lobster salad with roasted yellow courgette, broad bean and snap peas

Poached fillet of Scottish salmon with lemon and black pepper, cucumber and poppy seed salad

Dressed crab with French beans and tomato with hazelnut vinaigrette

Roast fillet of Cumbrian beef, watercress and horseradish cream with shaved fennel, pickled pepper and parmesan

Chicken and pancetta Caesar salad

Chargrilled Mediterranean vegetables, goat's cheese and olive salad with puy lentils, baby tomatoes and sweet red peppers (V)

*All the above main courses will include a roast courgette, pepper and tomato salad and Jersey Royal potato salad*

### Dessert

English strawberries with cream

Summer pudding

Vanilla panna cotta with summer berry compote

Eton Mess

Citrus and passion fruit tart, cinnamon cream



Selection of English cheese, cheese straws and water biscuits

Coffee and chocolate

### Picnic furniture and portage

Large picnic table (6 to 8 persons)  
£10.00 per table

Medium picnic table (2 to 4 persons)  
£7.50 per table

Picnic chair £3.50 each

Porter service £25.00 for parties up to 8, thereafter £4.00 per additional person

Furniture may be booked in advance if accompanying a Glyndebourne picnic. A limited quantity of furniture is available for hire on the day, please enquire on arrival at the Plashett Picnic Hut.

Picnic hampers and furniture will be collected at the end of the long interval. Please notify our Picnic Manager at time of collection should you wish to return to your picnic post performance.

# Wine list

BIN NO			125ml Glass £	750ml £
<b>Champagne and Sparkling Wines</b>				
<b>CHAMPAGNE</b>				
1	NV	ERNEST RAPENEAU, Brut	8.95	49.95
2	NV	GLYNDEBOURNE, Brut Boizel		58.95
3	NV	ALBERT ROUX, Grand Cru Blanc de Blanc (Lenoble)		58.95
4	NV	LAURENT-PERRIER, Brut		69.15
5	NV	POL ROGER, Brut Reserve 'White Foil'		88.20
6	NV	VEUVE CLICQUOT, Yellow Label		92.00
7	2002	LAURENT-PERRIER, Vintage		97.95
8	2000	POL ROGER, Vintage		103.45
9	1999	POL ROGER, Sir Winston Churchill		253.60
<b>ROSÉ CHAMPAGNE</b>				
10	2005	ALBERT ROUX, Grand Cru Rosé (Lenoble)		75.05
11	NV	LAURENT-PERRIER, Cuvée Rosé, Brut		106.10
<b>SPARKLING</b>				
12	NV	PROSECCO, DOC Bel Star, Bisol		31.50
<b>ENGLISH</b>				
13	2005	NYETIMBER, Classic Cuvée		59.95

## White Wines

			175ml Glass £	375ml Carafe £	750 ml bottle £
<b>GLYNDEBOURNE SELECTION</b>					
14	2011	GLYNDEBOURNE, Sauvignon	6.25	12.50	24.95
15	2010	GLYNDEBOURNE, Bourgogne Chardonnay, Joseph Drouhin		18.60	37.05
<b>REGIONAL FRANCE</b>					
16	2010	VIOGNIER, Vin de Pays d'Oc, Rothschild			26.40
17	2011	CHÂTEAU CABEZAC, Minervois Cuvée Alice, Languedoc-Roussillon specially selected by Albert Roux			34.70
18	2010	CHARDONNAY, Aussières, Lafite			35.00
<b>LOIRE</b>					
19	2010	MUSCADET, Sèvre et Maine, Cuvée des Ducs			32.65
20	2010	SANCERRE, Les Hospices, Paul Buisse			41.35
21	2010	POUILLY FUMÉ, Les Berthiers, Claude Michot			44.00
22	2010	SANCERRE, Daniel Chotard specially selected by Albert Roux			50.20
<b>BURGUNDY</b>					
23	2010	SAINT VERAN, Domaine Thomas			45.05
24	2010	CHABLIS, St. Martin, Domaine Laroche selected by Albert & Michel Roux			47.10

25	2009	RULLY CLOS DES MOLLEPIERRES, Domaine Saint-Abel Roux			49.65
26	2009	CHABLIS, 1er Cru, Côte de Lechet, Domaine Jean Defaix			56.45
27	2010	POUILLY FUISSÉ, Les Grands Climats, Domaine la Chapelle			58.50
28	2007/9	PERNAND VERGELESSES BLANC, Domaine Remi Rollin specially selected by Albert Roux			58.50
29	2008	MEURSAULT 'Les Grands Charrons' Bachey-Legros			113.35
30	2010	CHASSAGNE-MONTRACHET, Les Chaumes Domaine Roux Père & Fils			115.00
31	2009	PULIGNY-MONTRACHET, 'Les Noyers Bret', Jean-Marc Pillot			125.00
<b>ALSACE</b>					
32	2009	ALBERT ROUX, Pinot Blanc, Leon Beyer			33.65
33	2009	GEWURZTRAMINER / MUSCAT, Cave de Ribeauvillé, Andante			33.95
<b>RHONE</b>					
34	2010	LE GAVROCHE BLANC, Cuvée Michel & Michel, Viognier Côteaux de l'Ardèche, Michel Chapoutier			34.20
35	2009	CROZES HERMITAGE BLANC, Cuvée Particulière, Domainede Remizières specially selected by Albert Roux			47.10
<b>GERMANY AND AUSTRIA</b>					
36	2010	RIESLING, 'H' Rheingau, Prinz von Hessen			35.20
<b>ITALY</b>					
37	2011	LE COSTE TREBBIANO, di Romangna Poderi Dal Nespoli			26.95
38	2011	GAVI, 'Mezzana', Piedmont			34.20
39	2011	CHARDONNAY / PINOT GRIGIO, Le Rime, Castello Banfi			36.20
<b>SPAIN</b>					
40	2010	RIOJA BLANCO, Viura / Malvasia, Vivanco			31.00
41	2010	ALBARIÑO, A20			33.65
<b>SOUTH AFRICA</b>					
42	2011	CHENIN BLANC, Saam Mountain, Paarl			26.90
43	2011	PETIT BLANC, Vondeling, Voor Paardeberg			26.90
<b>THE AMERICAS</b>					
44	2011	SAUVIGNON BLANC, San Rafael (Chile)			26.95
45	2011	PINOT GRIGIO, Argento, Mendoza (Argentina)			29.00
46	2010	PINOT GRIS, A to Z Vineyard, Oregon (United States)			33.65
<b>AUSTRALIA</b>					
47	2011	CHARDONNAY, The Houseboat, Spee'wah Estate, Murray Darling			28.50
48	2010	SAUVIGNON BLANC, 'The Stump Jump', D'Arenberg			36.05
49	2010/11	RIESLING, West Cape Howe, Great Southern			51.25
<b>NEW ZEALAND</b>					
50	2011	SAUVIGNON BLANC, Huia, Marlborough			38.85
51	2011	SAUVIGNON BLANC, Cloudy Bay, Marlborough			67.80
					750 ml bottle £
<b>Rosé</b>					
52	2010	GRENACHE ROSÉ, Vin de Pays d'Oc, Petit Papillon			28.00
53	2010	CÔTES DE PROVENCE ROSÉ, Domaine Gavoty, Cuvee Clarendon specially selected by Albert Roux			41.35

Red Wines		175ml Glass £	375ml Carafe £	750 ml bottle £	
<b>GLYNDEBOURNE SELECTION</b>					
54	2010	GLYNDEBOURNE MERLOT	6.25	12.50	24.95
55	2008	GLYNDEBOURNE Claret, Domaine Cheval-Blanc		15.50	30.95
<b>REGIONAL FRANCE</b>					
56	2010	LE GAVROCHE ROUGE, Cuvee Michel & Michel, Côteaux du Languedoc, Michel Chapoutier			30.55
57	2004	CÔTES DE PROVENCE ROUGE, Cuvee Clarendon, Domaine Gavoty specially selected by Albert Roux			32.65
58	2007	CHÂTEAU CABEZAC, Minervois Cuvée Arthur, Languedoc-Roussillon specially selected by Albert Roux			67.50
<b>LOIRE</b>					
59	2010	ST. NICOLAS DE BOURGUEIL, Gerald Vallée, Domaine de la Cotelleraie			41.05
<b>BEAUJOLAIS</b>					
60	2010	FLEURIE, Millésime, Cave de Fleurie			44.50
61	2009	MOULIN A VENT, Henry Fessy specially selected by Albert Roux			45.50
<b>BURGUNDY</b>					
62	2009	BOURGOGNE PINOT NOIR, Joseph Drouhin			39.30
63	2007	RULLY, Premier Cru 'Les Preaux, Noëlie Laborde			47.10
64	2009	COTE DE BEAUNE VILLAGES, Roches Blanches Domaine de Valliere			49.50
65	2009	PERNAND VERGELESSES, Domaine Rémi Rollin specially selected by Albert Roux			56.95
66	2009	SANTENAY, 'Les Charmes' Vieilles Vignes, Bachey Legros			64.70
67	2008	GEVREY CHAMBERTIN, 'La Justice', Gérard Seguin			85.40
68	2009	NUITS ST. GEORGES DOMAÎNE JEAN CHAUVENET			105.60
69	2007	VOSNE ROMANÉE, Cru Les Chaumes, Armoux			201.85
<b>RHONE</b>					
70	2010	CÔTES DU RHÔNE, Cuvée des Prelats, Louis Bernard			32.65
71	2008	CROZES HERMITAGE ROUGE, Cuvée Particulière, Domaine des Remizières specially selected by Albert Roux			55.40
72	2009	CHÂTEAUNEUF-DU-PAPE, Domaine Porte Rouge			62.05
73	2004	CORNAS PATOU, Domaine Gilbert Dumien - Serrette specially selected by Albert Roux			64.70
<b>BORDEAUX</b>					
74	2009	CHÂTEAU LA CROIX FERRANDAT, St-Émilion			37.80
75	2008	CHÂTEAU LA CROIX DES MOINES, Lalande de Pomerol specially selected by Albert Roux			48.40
76	2008	LA CROIX BONIS DE CHATEAU PHÉLAN SÉGUR, St-Estèphe			57.10
77	2007	LAROSE DE GRUAUD, St-Julien			68.10
78	2001	CHÂTEAU LÉOVILLE BARTON, St-Julien, 2ème Cru			155.85
79	2003	CHÂTEAU LYNCH-BAGES, Pauillac, 2ème Cru			258.75
80	1986	CHÂTEAU LÉOVILLE LAS CASES, St-Julien			512.35
<b>ITALY</b>					
81	2009	CHIANTI SUPERIORE, Terrafina, tuscana			34.70
82	2009	BARBERA, d'Asti Superiore, 'Roccanivo' Scrimaglio specially selected by Albert Roux			37.30
83	2009	VINO NOBILE DI MONTEPULCIANO, Boscarelli			59.95

<b>SPAIN</b>					
84	2010	MENCIA, Pago de Valdoneje Bierzo			37.30
85	2005/06	RIOJA CRIANZA, Bodegas Amezola specially selected by Albert Roux			40.90
<b>THE AMERICAS</b>					
86	2010	SHIRAZ / MALBEC, Tarquino (Argentina)			26.00
87	2011	CARMENERE, Chilcas Seleccionados (Chile)			26.90
88	2007	CABERNET / SAUVIGNON, Castle Rock, Napa Valley (United States)			37.80
89	2007	PINOT NOIR, Santa Lucia Highlands, Marmesa (United States)			54.35
<b>AUSTRALIA</b>					
90	2007	SHIRAZ / VIOGNIER, Sotherton			28.50
91	2011	SHIRAZ, Deep River, Spee'wah Estate, Murray Darling			29.95
<b>NEW ZEALAND</b>					
92	2009	PINOT NOIR, Hawksburn			57.45
<b>SOUTH AFRICA</b>					
93	2007	CABERNET SAUVIGNON / MERLOT, Vondeling, Voor Paardeberg			28.50

Half Bottles		125ml glass £	375ml bottle £	
<b>CHAMPAGNE</b>				
94	NV	LAURENT-PERRIER, Brut	38.25	
<b>LOIRE WHITE</b>				
95	2010	MUSCADET SUR LIE, Côteaux de la Loire, Jacques Guindon	17.70	
96	2010	POUILLY FUMÉ, Les Berthiers, Claude Michot	23.30	
<b>ROSÉ</b>				
97	2010	CÔTES DE PROVENCE ROSÉ, Château des Sarrins	30.55	
<b>BEAUJOLAIS RED</b>				
98	2010	FLEURIE, Millésime, Cave de Fleurie	23.30	
<b>BORDEAUX RED</b>				
99	2008	BORDEAUX SUPÉRIEUR, Château Lugagnac	20.65	
100	2009	CHÂTEAU LA CROIX DES MOINES, Lalande de Pomerol specially selected by Albert Roux	25.40	
101	2007	PAUILLAC, Les Tourelles De Longueville	44.00	
<b>DESSERT WINES</b>				
102	2008	SAUTERNES, Château de Levant	11.25	33.15
				500ml bottle £
103	2011	MUSCAT DE RIVESALTES, Els Pyreneus, Jean-Marc Lafage		36.25

Vintage variations may occur. Should this affect your order, we reserve the right to replace your wine with the next most suitable vintage. All current vintages can be found at [diningatglyndebourne.com](http://diningatglyndebourne.com)

Mineral Water		330 ml £	750ml £
Still and Sparkling Mineral Water		2.95	4.20
Peartree Well, Still and Sparkling Water			9.50

# Reservations



We would strongly advise that table reservations are made well in advance to avoid disappointment. Please make reservations in one of the following ways:

## Online at [diningatglyndebourne.com](http://diningatglyndebourne.com)

You will be required to set up an account with log-in details. This only takes a few minutes and is different from any login account information you may have already set up on the Glyndebourne website. All internet orders require payment in advance or a £10.00 refundable deposit per person if you wish to pay in full on the night.

Should you have any queries, you can call us on +44 (0)1273 812 510 Monday to Friday, 10am – 6pm (from Saturday, 10th March you can call us between 10am-6pm seven days per week).

## By email

Please email your menu information and include payment details for the full value or a refundable deposit of £10.00 per person. You can contact each restaurant directly:

**Middle & Over Wallop:**  
[mo@diningatglyndebourne.com](mailto:mo@diningatglyndebourne.com)

**Nether Wallop:**  
[nw@diningatglyndebourne.com](mailto:nw@diningatglyndebourne.com)

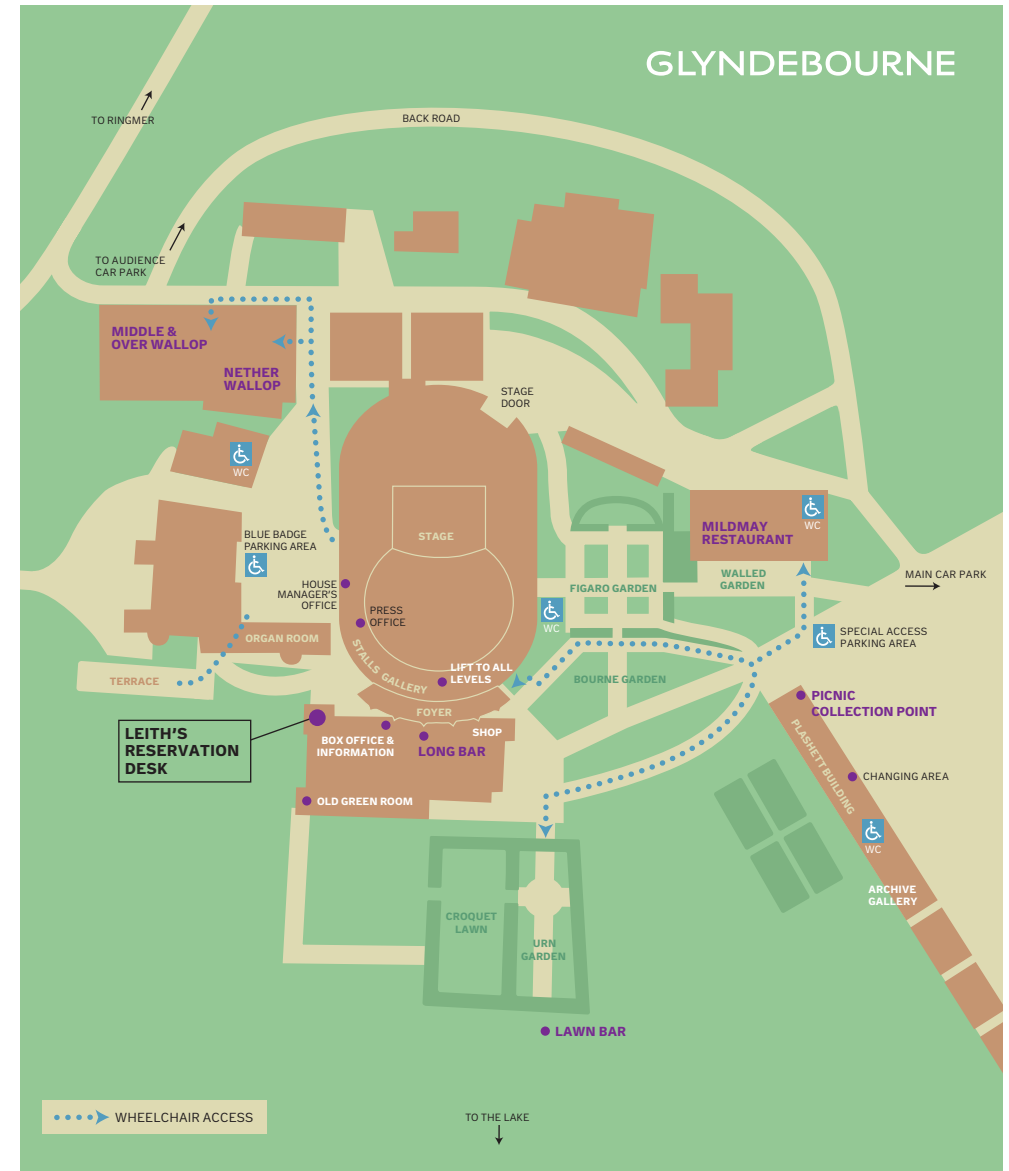
**Mildmay Hall:**  
[mh@diningatglyndebourne.com](mailto:mh@diningatglyndebourne.com)

**Glyndebourne Picnics:**  
[pic@diningatglyndebourne.com](mailto:pic@diningatglyndebourne.com)

**Long Bar / Pre-performance:**  
[lb@diningatglyndebourne.com](mailto:lb@diningatglyndebourne.com)

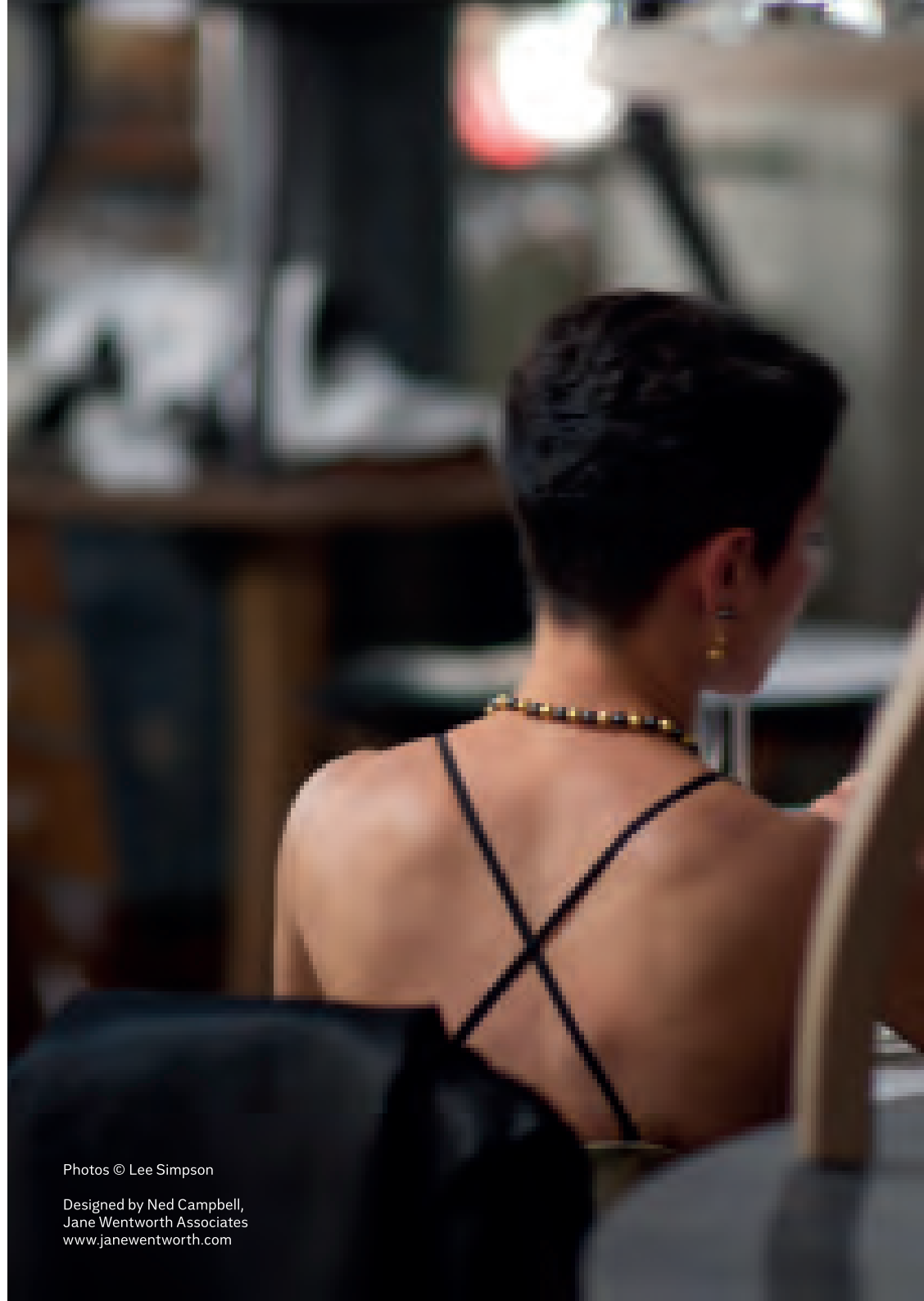
## By Post

Send your completed order form enclosing payment, payment details or a £10.00 refundable deposit per person to The Reservations Department, Leith's Limited, Glyndebourne, Lewes, East Sussex BN8 5UU



# Terms and conditions

- 1 Please use **BLOCK CAPITALS**
- 2 You will receive an order confirmation following your restaurant reservation. Please check that all details are correct, and that the date corresponds to that of your opera tickets. We recommend that you bring your order confirmation with you at the time of your visit.
- 3 Amendments to orders will require written notice by email or post at least 48 hours in advance.
- 4 Orders received less than 48 hours in advance may not receive an order confirmation.
- 5 For payments, we accept Visa, MasterCard, Maestro, Amex cards and cheques.
- 6 Cheques should be made payable to "Leith's Limited".
- 7 All orders require either payment in full or a deposit of £10.00 per person at the time of booking.
- 8 A charge will be levied for all picnic equipment and hampers not returned to the Plashett building at the end of the Long interval, unless porter service has been arranged.
- 9 If you are making a reservation on behalf of someone else, please ensure that the reservation is made in the host's name.
- 10 Cancellations must be received in writing at least 48 hours in advance to avoid incurring a cancellation fee. (See point 19 for details.)
- 11 If you cancel or change your opera tickets, you will be responsible for notification of any changes to dinner reservations.
- 12 Gratuities are discretionary.
- 13 Dishes may vary without notice depending on the availability of ingredients.
- 14 Information in this brochure is correct at time of going to press.
- 15 Vintage variations may occur. Should this affect your order, we reserve the right to replace your wine with the next most suitable vintage. All current vintages can be found on our website [diningatglyndebourne.com](http://diningatglyndebourne.com)
- 16 A corkage charge will be levied on all own champagne or wine brought for consumption on the premises. Champagne at £20 per bottle and wine at £15 per bottle.
- 17 Order forms are available to download from [diningatglyndebourne.com](http://diningatglyndebourne.com) and are also featured in our brochure. Making your reservation confirms your acceptance of the terms and conditions stated.
- 18 VAT, included in the prices quoted, is calculated at the standard rate (currently 20%)
- 19 Cancellation Fees  
More than 48 hours' notice: no charge.  
Less than 48 hours' notice: 50% of total invoice.  
Less than 24 hours' notice: 80% of total invoice.  
No show on the night: 100% of total invoice  
Reservations made for the incorrect night: 100% of total invoice.  
Cancellation fees apply to all services provided by Leith's at Glyndebourne.
- 20 Internet bookings are closed 48 hours prior to the performance date. Advance payment or a £10.00 per person deposit is required at the time of booking
- 21 (V) Indicates dishes suitable for vegetarians. We are happy to cater for special dietary requirements; such requests must be made no less than 48 hours in advance. Our menus may not be suitable for children.
- 22 It is essential that we are informed if you or a member of your party has a food allergy. Please indicate this on your order form. Dishes on our menus may contain nuts or nut traces.
- 23 Every effort is made to accommodate any specific seating requests in the restaurant. Please notify us in advance if you or anyone in your party has restricted mobility so that a suitable table can be allocated.
- 24 The Glyndebourne restaurants are available for functions outside of the Festival and Touring Opera seasons (i.e. November to March). For details please telephone +44 (0)1273 812 321.
- 25 Data Protection: Leith's Limited/Compass Group collect and process personal information for the purpose of charging for your dining orders within the terms and conditions stated in this brochure. Your personal information will only be used in this connection and will not be used for any other purpose without your permission. We will not disclose your credit card details to any third party.
- 26 Leith's Ltd/Compass Group processes card holder data in accordance with the Payment Card Industry Data Security Standard. However, for added security we recommend payments are made via the website [diningatglyndebourne.com](http://diningatglyndebourne.com). Leith's Ltd/Compass Group will not retain credit card details beyond the point of payment. Customers are reminded that, should they wish to pay on the night, we shall need their credit card to be present in order to process the transaction.



Photos © Lee Simpson

Designed by Ned Campbell,  
Jane Wentworth Associates  
[www.janewentworth.com](http://www.janewentworth.com)



POL ROGER

# Booking and Order Form

Please complete this form and send ALL PAGES to: Leith's Ltd, Glyndebourne, Lewes, East Sussex BN8 5UU

NAME \_\_\_\_\_ HOST/COMPANY \_\_\_\_\_

ADDRESS \_\_\_\_\_

POSTCODE \_\_\_\_\_

EMAIL \_\_\_\_\_

TELEPHONE \_\_\_\_\_

## HOW WE USE YOUR DATA

Leith's Limited / Compass Group collects and processes information for the purpose of charging your dining orders within the terms and conditions stated in this brochure. Your personal information will only be used in this connection and will not be used for any other purpose without your permission. We will not disclose your credit card details to any third party.

Menu	Date	N <sup>o</sup> required	TOTAL £
Pre-Performance – Long Bar			
Pre-Performance – Lawn Bar			
Middle & Over Tearooms			
Middle & Over Wallop 20 May – 1 July			
Middle & Over Wallop 4 July – 1 August			
Middle & Over Wallop 3 August – 26 August			
Nether Wallop Carvery			
Mildmay Hall 20 May – 1 July			
Mildmay Hall 4 July – 1 August			
Mildmay Hall 3 August – 26 August			
Light Summer Menu			
Summer Picnic			
Traditional Picnic			
Restaurant wine and drinks total			
		<b>Grand Total</b>	<b>£</b>

## Payment

• by credit card (MasterCard/Visa/Switch/Maestro) number: \_\_\_\_\_ (Switch/Maestro only)

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
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Expiry date   /

Start date   /    
(Switch/Maestro only)

Issue N<sup>o</sup>    
(Switch/Maestro only)

Security Code     
(last 3 digits on signature strip on reverse of card)

Signature \_\_\_\_\_

OR by cheque made payable to Leith's Ltd

If you wish to pay on the night, a deposit of £10 per person will be required with your order

£

## Pre-Performance

### Long Bar

Please insert the number of portions required in the box adjacent to the item

- Mixed Kalamata olives £3.50  
 Mixed nuts £3.50  
 Cheese straws £3.50  
 Smoked salmon canapés £10.00  
 English strawberries and cream £5.50

- SANDWICHES @ £5.50 each  
 Oak smoked salmon, lemon and black pepper  
 Prime English rare roast beef with horseradish  
 Free range egg and sun blushed tomato with mayonnaise

#### DRINKS ORDERS

Wines required from the wine list

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses  
*delete as appropriate*

Mineral Water

Sparkling  750ml  330ml

Still  750ml  330ml

Peartree Well  Sparkling  Still  
 (750ml)

### The Lawn Bar

Please insert the number required in the box adjacent to the item

*If weather is poor, pre-ordered drinks can be collected from the Long Bar*

- Ernest Rapeneau Champagne  £49.95 per bottle  £8.95 per 125ml glass  
 Glyndebourne House Sauvignon  £24.95 per bottle  £6.25 per 175ml glass  
 Glyndebourne House Merlot  £24.95 for bottle  £6.25 per 175ml glass  
 Pimm's  £21.50 per jug  £5.50 per glass

Smoked salmon sandwiches £5.50

Freshly baked scones, jam and clotted cream £4.95

English strawberries and cream £5.50

Mixed Kalamata olives £3.50

Mixed nuts £3.50

### Middle & Over Wallop Tearooms

**Our set tea includes freshly baked scones with clotted cream and jam, finger sandwiches, French pastries, coffee or tea of your choice.**

**£12.50 per person**

Please reserve a table for

persons on

(date/month) 2012

#### DRINKS ORDERS

Wines required from the wine list

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses  
*delete as appropriate*

Mineral Water

Sparkling  750ml  330ml

Still  750ml  330ml

Peartree Well  Sparkling  Still  
 (750ml)

**Sub total**

# Middle & Over Wallop Restaurant – Long interval

Please insert the number of portions required in the box adjacent to the item

**£60 per person** for three courses, coffee and chocolate

Please reserve a table for

persons

Please reserve a table for

persons

on \_\_\_\_\_ (date/month) 2012

on \_\_\_\_\_ (date/month) 2012

## 20 May – 1 July 2012

### Starter

- English asparagus with bone marrow croquette, Parma ham and chicken jus vinaigrette
- Cream of green peas, Zephyr of white onion, Comté cheese toasty (V)
- Hure of organic salmon, smoked salmon, crab and quail egg with watercress dressing
- Warm duck tourte, sauce Rouennaise
- Marinated grilled courgette salad with artichokes mousse, olives and capers Mimosa (V)

### Main course

- Fillet of sea bass marinated with black pepper and balsamic vinegar, English asparagus
- Lobster with penne pasta, fennel, red pepper and wild mushroom, lobster basil jus\*\*
- Loin of Cumbria fell bred lamb wrapped with saffron couscous, cumin ratatouille
- Supreme of free range chicken cooked with herb butter, garnish "à l'ancienne"
- Blanquette of veal with mint, baby onions, Chanteney carrots and basmati rice
- English asparagus risotto with pine nuts and ricotta cheese (V)

### Dessert

- Cherries Financier with fresh cherries and pistachio ice cream
- Millefeuille of Kent raspberry, raspberry mousse and raspberry coulis
- Rhubarb and strawberry up-side down cheese cake with pecan crust
- Chocolate terrine with vanilla custard sauce and caramelised hazelnut
- Tunworth cheese, Oakley baked onion with raisins and pine nuts

Do any of your party have any dining, dietary or mobility requirements?

## 4 July – 1 August 2012

### Starter

- Leek and potato cappuccino with organic smoked salmon
- Feuilleté of asparagus with girolles, light white wine butter sauce (V)
- Terrine of ox tail and ox tongue "à la Mode", sauce Ravigote
- Tian of Cornish crab and avocado with tomato and basil fondant
- Terrine of artichokes, green beans and oven dried tomato with watercress dressing (V)

### Main course

- Sea bream with fennel and baby gem tempura, red wine sauce and candied orange peel
- Baked lobster with garlic butter, shoe string potato, sauce béarnaise\*\*
- Roast breast of guinea fowl with peas, asparagus, broad beans, baby onions and lardons
- Cumbria fillet of beef, marrow bone and horseradish crust, French beans, fondant potato
- Navarin of fell bred lamb with summer vegetables
- Porcini and spinach cannelloni with tomato and rosemary fondue (V)

### Dessert

- Caramelised vanilla Chiboust cream with Kent strawberry and strawberry coulis
- Lemon tart with fresh blackberries and a blackberry coulis
- Poached white peach in Champagne, raspberry fool and pistachio macaroon
- Chocolate savarin with praline cream and caramel ice cream
- Selection of French cheeses, celery, grapes, chutney, quince and crispy walnut bread

Do any of your party have any dining, dietary or mobility requirements?

Please remember to complete drinks orders for Middle & Over Menus

\*\* £10.00 supplement

**Sub total**

Name \_\_\_\_\_

# Middle & Over Wallop Restaurant – Long interval

Please insert the number of portions required in the box adjacent to the item

£60 per person for three courses, coffee and chocolate

Please reserve a table for \_\_\_\_\_ persons

on \_\_\_\_\_ (date/month) 2012

## 3 August – 26 August 2012

### Starter

- Royale of lobster with fumet of celeriac and fresh herbs
- Galantine of chicken and veal sweetbread, apple cider jelly
- Treacle cured Organic salmon with apple, celery and crème fraîche
- Mackerel tartlet with a light white wine butter sauce
- Salad of fine French beans with Heirloom tomato tartare and chive oil (V)

### Main course

- Fillet of organic salmon confit in olive oil, bouquet of vegetables, Maxim potato, sauce Choron
- Grilled lobster Salad "façon Caesar"\*\*\*
- Loin of Cumbria fell bred lamb wrapped with mushrooms and herbs, gratin dauphinois\*
- Crêpinette of braised ox cheeks with onion and red pepper compote, mashed potato
- Fillet of Gressingham duck with caramelised endive tart with candied orange peel
- Dartois of chargrilled Mediterranean vegetables with basil sauce (V)

### Dessert

- Lemon charlotte with summer fruits, apricot coulis
- "Fraisier" with Kent strawberries and strawberry coulis
- Chocolate and praline croustillant, caramel and chocolate sauce
- Iced Nougat with fresh raspberries and raspberry coulis
- Selection of French cheeses, celery, grapes, chutney, quince and crispy walnut bread

Do any of your party have any dining, dietary or mobility requirements?

**Sub total**

## Middle & Over Drinks

Date \_\_\_\_\_ (date/month) 2012

### Wines required from the wine list

- Bin No.   No. of bottles/carafes/glasses
- Bin No.   No. of bottles/carafes/glasses
- Bin No.   No. of bottles/carafes/glasses  
*delete as appropriate*

### Mineral Water

- Sparkling  750ml  330ml
- Still  750ml  330ml
- Peartree Well (750ml)  Sparkling  Still

## Middle & Over Drinks

Date \_\_\_\_\_ (date/month) 2012

### Wines required from the wine list

- Bin No.   No. of bottles/carafes/glasses
- Bin No.   No. of bottles/carafes/glasses
- Bin No.   No. of bottles/carafes/glasses  
*delete as appropriate*

### Mineral Water

- Sparkling  750ml  330ml
- Still  750ml  330ml
- Peartree Well (750ml)  Sparkling  Still

## Middle & Over Drinks

Date \_\_\_\_\_ (date/month) 2012

### Wines required from the wine list

- Bin No.   No. of bottles/carafes/glasses
- Bin No.   No. of bottles/carafes/glasses
- Bin No.   No. of bottles/carafes/glasses  
*delete as appropriate*

### Mineral Water

- Sparkling  750ml  330ml
- Still  750ml  330ml
- Peartree Well (750ml)  Sparkling  Still

\*\* £10.00 supplement

# Mildmay Hall Restaurant – Long interval

Please insert the number of portions required in the box adjacent to the item

£51.50 per person *for three courses*

£41.50 per person *for two courses*

Please reserve a table for \_\_\_\_\_ persons

on \_\_\_\_\_ (date/month) 2012

Please reserve a table for \_\_\_\_\_ persons

on \_\_\_\_\_ (date/month) 2012

## 20 May – 1 July 2012

### Starter

- Shrimp cocktail with a tarragon and tomato sauce, sourdough toast
- Kent asparagus, duck egg sauce
- Shaved smoked duck, almond Waldorf
- Scottish smoked salmon, capers, gherkins and lemon
- Glazed goat's cheese and beetroots, baby herbs, beetroot dressing (V)

### Main course

- Best end of lamb, butter poached potatoes, spinach, tomato fondue, lamb sauce
- Sirloin steak, duck fat chips and salad
- Roasted cod, creamed leeks, broad beans and chervil
- Spice dusted corn cake, avocado and lime mayonnaise, chilli jam (V)

### Dessert

- Baked egg custard tart with rhubarb sorbet
- Classic English strawberries with cream
- Poached white peach 'Melba'
- Summer pudding with clotted cream
- English cheese platter

## 4 July – 1 August 2012

### Starter

- English pea soup, ham bon-bons
- Smoked trout, salad of Jersey Royals, sorrel
- Chargrilled asparagus with basil dressing
- Scottish smoked salmon, capers, gherkins and lemon
- Feta, beetroot and walnut salad, honey, lemon and maple glazed walnuts (V)

### Main course

- Fillet of sea bass, young spinach, almond butter
- Herb crusted lamb, honey and mustard glaze, garden beetroots, rosemary jus
- Corn fed chicken, tarragon butter, English peas, Jersey Royals, light chicken jus
- Spelt risotto, roasted summer squash, Girolles and truffle oil (V)

### Dessert

- Pistachio and cherry tart, pistachio ice cream
- Panna cotta, spiced strawberry salad, hazelnut wafer
- Passion fruit jelly, raspberries and crème fraîche
- Summer pudding with clotted cream
- St George's cheese with celery and apple salad

Do any of your party have any dining, dietary or mobility requirements?

Do any of your party have any dining, dietary or mobility requirements?

Please remember to complete drinks for Mildmay Hall menus

**Sub total**

Name \_\_\_\_\_

# Mildmay Hall Restaurant – Long interval

Please insert the number of portions required in the box adjacent to the item

£51.50 per person for three courses

£41.50 per person for two courses

Please reserve a table for \_\_\_\_\_ persons

on \_\_\_\_\_ (date/month) 2012

## 3 August – 26 August 2012

### Starter

- Salad of shaved fennel, Pink Lady apples and Sussex Blue (V)
- Cow's milk mozzarella, heritage tomato salad, basil cress, 10 year old balsamic vinegar
- Asparagus, summer herbs, mustard and egg dressing (V)
- Scottish smoked salmon, capers, gherkins and lemon
- Salad of white crab, spiked avocado, Bloody Mary jelly

### Main course

- Rosemary infused fillet of sea bream, niçoise garnish
- Breast of Gressingham duck, cherries and lamb's cress
- Best end of lamb, French beans, tarragon salsa
- Chargrilled and Tempura Halloumi, triple cooked chips, sauce Grubiche (V)

### Dessert

- Gooseberry and brown sugar meringues
- Lemon posset, blackberries and butter biscuits
- Summer pudding with clotted cream
- Raspberries and blueberries with cream
- English cheese platter

Do any of your party have any dining, dietary or mobility requirements?

## Mildmay Hall Drinks

Date \_\_\_\_\_ (date/month) 2012

### Wines required from the wine list

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses  
*delete as appropriate*

### Mineral Water

Sparkling  750ml  330ml

Still  750ml  330ml

Peartree Well (750ml)  Sparkling  Still

## Mildmay Hall Drinks

Date \_\_\_\_\_ (date/month) 2012

### Wines required from the wine list

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses  
*delete as appropriate*

### Mineral Water

Sparkling  750ml  330ml

Still  750ml  330ml

Peartree Well (750ml)  Sparkling  Still

## Mildmay Hall Drinks

Date \_\_\_\_\_ (date/month) 2012

### Wines required from the wine list

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses  
*delete as appropriate*

### Mineral Water

Sparkling  750ml  330ml

Still  750ml  330ml

Peartree Well (750ml)  Sparkling  Still

**Sub total**

Name \_\_\_\_\_

# Nether Wallop Restaurant – Long interval

Please insert the number of portions required in the box adjacent to the item

**£41.50 per person** for main course, dessert, coffee and chocolate

Please reserve a table for \_\_\_\_\_ persons on \_\_\_\_\_ (date/month) 2012

OPTIONAL STARTERS @ £7.50 each

- |   |  |
|---|--|
| <input type="checkbox"/> Chargrilled asparagus with balsamic dressing (V) | <input type="checkbox"/> Vichyssoise (V) 20 May to 1 July 2012 |
| <input type="checkbox"/> Marinated herring with potato and dill salad     | <input type="checkbox"/> Gazpacho (V) 4 July-26 August         |
| <input type="checkbox"/> Ham hock and parsley terrine with warm toast     |  |

**Service Assisted Carvery Menu** see page 12 for details

## DRINKS ORDERS

Wines required from the wine list

Mineral Water

- |   |                                |                       |                                    |                                |
|---|--------------------------------|-----------------------|------------------------------------|--------------------------------|
| Bin No. <input type="checkbox"/> <input type="checkbox"/> | No. of bottles/carafes/glasses | Sparkling             | <input type="checkbox"/> 750ml     | <input type="checkbox"/> 330ml |
| Bin No. <input type="checkbox"/> <input type="checkbox"/> | No. of bottles/carafes/glasses | Still                 | <input type="checkbox"/> 750ml     | <input type="checkbox"/> 330ml |
| Bin No. <input type="checkbox"/> <input type="checkbox"/> | No. of bottles/carafes/glasses | Peartree Well (750ml) | <input type="checkbox"/> Sparkling | <input type="checkbox"/> Still |
- delete as appropriate*

Do any of your party have any dining, dietary or mobility requirements?

# Mildmay Hall Restaurant – Light Summer Menu

Please insert the number of portions required in the box adjacent to the item

**£30 per head** for two courses and coffee **SUNDAY PERFORMANCES ONLY**

Please reserve a table for \_\_\_\_\_ persons on \_\_\_\_\_ (date/month) 2012

MAIN COURSE

- |   |   |
|---|---|
| <input type="checkbox"/> Cold roasted corn fed chicken breast, tomato, bean and pancetta salad                        | <input type="checkbox"/> Asparagus, marinated Mozzarella and tarragon salad (V) |
| <input type="checkbox"/> Poached fillet of Scottish salmon, lemon and black pepper with cucumber and poppy seed salad | DESSERT   |
|   | <input type="checkbox"/> English strawberries and cream                         |

## DRINKS ORDERS

Wines required from the wine list

Mineral Water

- |   |                                |                       |                                    |                                |
|---|--------------------------------|-----------------------|------------------------------------|--------------------------------|
| Bin No. <input type="checkbox"/> <input type="checkbox"/> | No. of bottles/carafes/glasses | Sparkling             | <input type="checkbox"/> 750ml     | <input type="checkbox"/> 330ml |
| Bin No. <input type="checkbox"/> <input type="checkbox"/> | No. of bottles/carafes/glasses | Still                 | <input type="checkbox"/> 750ml     | <input type="checkbox"/> 330ml |
| Bin No. <input type="checkbox"/> <input type="checkbox"/> | No. of bottles/carafes/glasses | Peartree Well (750ml) | <input type="checkbox"/> Sparkling | <input type="checkbox"/> Still |
- delete as appropriate*

Do any of your party have any dining, dietary or mobility requirements?

**Sub total**

Name \_\_\_\_\_

# Glyndebourne Picnic/Summer Picnic

Please insert the number of portions required in the box adjacent to the item

**SUMMER PICNIC £29.50 per person on (date/month)**

**2012**

Cold roasted corn fed chicken breast, tomato, bean and pancetta salad

Asparagus, marinated Mozzarella and tarragon salad (V)

## DRINKS ORDERS

Wines required from the wine list

Bin No.   No. of bottles/carafes/glasses

Mineral Water

Sparkling  750ml  330ml

Bin No.   No. of bottles/carafes/glasses

Still  750ml  330ml

Bin No.   No. of bottles/carafes/glasses  
*delete as appropriate*

Peartree Well  Sparkling  Still  
(750ml)

**TRADITIONAL PICNIC on (date/month)**

**2012**

**£47.50 per person for three courses**

**£64.00 per person for three courses, with 1/2 bottle of Champagne, porter service and furniture included**

## Starter

Smoked Scottish salmon, capers, gherkins and lemon

Chargrilled peach and Parma ham, endive and watercress

Terrine of ham and chicken, celeriac remoulade and blackberry chutney

Heritage beetroot with mint and Golden Cross goat's cheese, red wine vinegar dressing (V)

Chargrilled asparagus with balsamic dressing (V)

## Main course

Lobster salad with roasted yellow courgette, broad bean and snap peas

Poached fillet of Scottish salmon with lemon and black pepper, cucumber and poppy seed salad

Dressed crab with French beans and tomato with hazelnut vinaigrette

Roast fillet of Cumbrian beef, watercress and horseradish cream with shaved fennel, pickled pepper and parmesan

Chicken and pancetta Caesar salad

Chargrilled Mediterranean vegetables, goat's cheese and olive salad with puy lentils (V)

## Dessert

English strawberries with cream

Summer pudding

Vanilla panna cotta with summer berry compote

Eton Mess

Citrus and passion fruit tart, cinnamon cream

Selection of English cheese, cheese straws and water biscuits

## Picnic Drinks

**Date** \_\_\_\_\_ (date/month) 2012

Wines required from the wine list

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses

Bin No.   No. of bottles/carafes/glasses  
*delete as appropriate*

Mineral Water

Sparkling  750ml  330ml

Still  750ml  330ml

Peartree Well  Sparkling  Still  
(750ml)

## Furniture

Porter service @ £25 for parties up to eight, thereafter £4 per additional person

Large picnic table (6 to 8 persons) @ £10.00 per table

Medium picnic table (2 to 4 persons) @ £7.50 per table

Picnic chair @ £3.50 each

Do any of your party have any dining, dietary or mobility requirements?

**Sub total**