

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 ^o 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			
Grand Total			£ <input type="text"/>

Payment

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

Expiry date / Start date /
(Switch/Maestro only)

Issue N^o Security Code
(Switch/Maestro only) (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

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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

on

(date/month) 2012

Please reserve a table for

persons

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

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

Middle & Over Drinks

Date _____

(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

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

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

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?

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

- Chargrilled asparagus with balsamic dressing (V) Vichyssoise 20 May to 1 July 2012
- Marinated herring with potato and dill salad Gazpacho 4 July-26 August
- 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
<i>delete as appropriate</i> | Peartree Well
(750ml) | <input type="checkbox"/> Sparkling | <input type="checkbox"/> Still |

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

- 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

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
<i>delete as appropriate</i> | Peartree Well
(750ml) | <input type="checkbox"/> Sparkling | <input type="checkbox"/> Still |

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

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)

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