

BOOKING AND ORDER FORM

Please complete this form and send RELEVANT PAGES to:

DINING AT GLYNDEBOURNE
Glyndebourne Opera House
New Road
Lewes
East Sussex
BN8 5UU

Additional copies can be downloaded from the website.

Making your reservation confirms acceptance of the terms and conditions stated on *diningatglyndebourne.com*

PLEASE COMPLETE IN BLOCK CAPITALS

HOST/COMPANY

ADDRESS

POSTCODE

EMAIL

TELEPHONE

OPFRA ATTENDING

Compass Group collects and processes information for the purpose of fulfilling your dining order(s). For further information please visit <https://www.compass-group.co.uk/about/privacy-policy/>

| DINING VENUE ATTENDING | Date | Nº Required | Food total | Drinks total | Total |
|------------------------|------|-------------|------------|--------------|-------|
| | | | | | |
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| | | | | | |
| | | | | | |
| | | | | | |
| Grand Total | | | £ | £ | £ |

Please see page 10 for space to detail your special dining and dietary requirements

☐ I wish to join a table with other diners - please tick

Availability of sharing tables is subject to demand

PAYMENT

We require payment in advance of either a deposit of £20 per person or payment in full, to secure your booking. Pre-performance, short interval and picnic services require full payment in advance.

Supplementary items, ordered on the day of the performance, will be added to your final bill, which will be presented at the end of dinner. A VAT receipt will also be provided.

Payment can be made either by card or cheque made payable to "Compass Services", returned with your booking form.

For card payments, you can either complete your booking online by visiting diningatglyndebourne.com, or by placing a tick in the box below you will be contacted by telephone.

For your security, please do not send us card details in the post or via email.

☐ Please contact me by telephone for payment

PRE-PERFORMANCE LONG BAR

Insert the number required in the appropriate box adjacent to the item

| CHAMPAGNE & HOUSE WINES | *DELETE AS APPLICABLE | Nº REQUIRED | SANDWICHES AND APPETISERS: | *DELETE AS APPLICABLE | Nº REQUIRED |
|--|--|-------------|---|-----------------------|-------------|
| Nyetimber Classic Cuvee | *£85 per bottle / *£15 per 125ml glass | | Scottish smoked salmon, lemon dill butter | £6.50 | |
| Pannier, Brut | *£65 per bottle / *£11 per 125ml glass | | Wiltshire ham & mustard | £6.50 | |
| Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna | *£25 per bottle / *£6.75 per 175ml glass | | Cucumber and mint cream cheese | £6.25 | |
| Glyndebourne Sauvignon | *£29 per bottle / *£7.75 per 175ml glass | | Free-range egg mayonnaise and cress | £6.25 | |
| Sangiovese IGT Rubicone, Rometta | £25 per bottle / £6.75 per 175ml glass | | Marinated mixed olives | £4.10 | |
| Glyndebourne Merlot | *£29 per bottle / *£7.75 per 175ml glass | | Mixed salted nuts | £3.95 | |
| OTHER WINES (PLEASE SPECIFY): | | Nº REQUIRED | Traditional pretzels | £3.95 | |
| | | | House salmon canapés*** | £15 | |
| | | | House mixed canapés*** | £15 | |

***9 pieces per portion

| OTHER DRINKS: | *DELETE AS APPLICABLE | Nº REQUIRED |
|-----------------------------------|---|-------------|
| Pimm's | *£24.50 per jug / *£6.25 per glass | |
| Orange Juice | £2.95 per 250ml bottle | |
| Elderflower Fizz | £3.25 per 250ml bottle | |
| Non alcoholic beer | £3.95 per 330ml bottle | |
| Mineral water Sparkling / Still * | *£4.40 per 750ml bottle / *£3.10 per 330ml bottle | |

MILDMAY TEAROOMS

Our 'Ha-Ha Tea' at £27 per person includes freshly baked scones with Cornish clotted cream and summer fruit jams, finger sandwiches, French pastries and a selection of teas or coffees. Why not add a glass of Nyetimber Cuvee Chérie MV for the inclusive price of £41.

| PLEASE INDICATE NUMBER REQUIRED | *DELETE AS APPLICABLE |
|-----------------------------------|--|
| Ha-Ha Afternoon Tea | covers @£27.00 per person covers @ £41.00 including glass of Nyetimber Cuvee Chérie |
| Pannier | *£65 per bottle/*£11 per 125ml glass |
| Nyetimber Classic Cuvee | *£85 per bottle/*£15 per 125ml glass |
| Bin No: | |
| Bin No: | |
| Mineral water Sparkling / Still * | *£4.40 per 750ml bottle/£3.10 per 330ml bottle |

Nyetimber is the official English sparkling wine partner to the Festival.

SHORT INTERVAL DRINKS

Insert the number required in the appropriate box adjacent to the item

| CHAMPAGNE & HOUSE WINES | *DELETE AS APPLICABLE | Nº REQUIRED |
|---|---|----------------|
| Nyetimber Classic Cuvee | *£85 per bottle / *£15 per 125ml glass | |
| Pannier, Brut | *£65 per bottle / *£11 per 125ml glass | |
| Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna | *£25 per bottle / *£6.75 per 175ml glass | |
| Glyndebourne Sauvignon | *£29 per bottle / *£7.75 per 175ml glass | |
| Sangiovese IGT Rubicone, Rometta | £25 per bottle / £6.75 per 175ml glass | |
| Glyndebourne Merlot | *£29 per bottle / *£7.75 per 175ml glass | |

| OTHER WINES (PLEASE SPECIFY): | Nº REQUIRED |
|-------------------------------|----------------|
| Bin No: | |
| Bin No: | |

| OTHER DRINKS: | *DELETE AS APPLICABLE | Nº REQUIRED |
|--------------------------------------|---|----------------|
| Pimm's | *£24.50 per jug / *£6.25 per glass | |
| Orange Juice | £2.95 per 250ml bottle | |
| Elderflower Fizz | £3.25 per 250ml bottle | |
| Non alcoholic beer | £3.95 per 330ml bottle | |
| Mineral water Sparkling / Still * | *£4.40 per 750ml bottle / *£3.10 per 330ml bottle | |

NAME

DATE OF VISIT / /

GALVIN AT GLYNDEBOURNE

MIDDLE & OVER WALLOP

£56 pp for 2 courses incl. coffee & chocolate

£71 pp for 3 courses incl. coffee & chocolate

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

Please reserve a table for _____ persons

21 May to 14 June 2020

FIRST COURSE

- ☐ Salad of local asparagus, truffle emulsion & shaved summer truffle (v)
- ☐ Pressed terrine of Sussex chicken, ham hock & leek, burnt apple purée
- ☐ Cured Loch Duart salmon, fennel salad, avocado & pink grapefruit
- ☐ Chilled charentais melon soup, Bayonne ham & fresh almonds

MAIN COURSE

- ☐ Seared cauliflower 'steak', oyster mushrooms, hispi cabbage & polenta croutons (v)
- ☐ Roast fillet of seabass, crushed Jersey Royals, cauliflower puree, light curry & raisin dressing
- ☐ Breast of Cotswold chicken, grilled gem, broad beans, St George mushroom & rosemary sauce
- ☐ Roast stuffed saddle of Cumbrian lamb with baby spinach and pancetta, olive oil mash & thyme jus
- ☐ Fillet of local beef Wellington, celeriac puree, watercress salad & Madeira reduction

DESSERT

- ☐ Apple tarte tatin, Normandy crème fraîche (v)
- ☐ Strawberry & Nyetimber jelly, black pepper meringue & basil sorbet
- ☐ Valrhona chocolate marquise, fresh honeycomb, banana & yogurt ice cream (v)
- ☐ Broad oak cheddar, pear & grape chutney, walnut & raisin bread (v)
- ☐ Galvin's summer pudding, clotted cream ice-cream
- ☐ Additional cheese board £15

NAME

DATE OF VISIT / /

GALVIN AT GLYNDEBOURNE

MIDDLE & OVER WALLOP

£56 pp for 2 courses incl. coffee & chocolate

£71 pp for 3 courses incl. coffee & chocolate

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

Please reserve a table for _____ persons

17 June to 26 July 2020

FIRST COURSE

- ☐ Salad of heritage beetroot, burrata and caramelised walnuts (v)
- ☐ Escabeche of yellowfin tuna with aubergine puree & herbs
- ☐ Duck confit and potato terrine, red onion marmalade
- ☐ Gazpacho with goats' cheese and black olive (v)

MAIN COURSE

- ☐ Supreme of sea trout, petit pois à la Française & Jersey Royals
- ☐ Poached native lobster, baby leeks, charlotte potatoes & samphire
- ☐ Courgette & basil risotto, confit tomatoes & salad of summer flowers (v)
- ☐ Breast of guinea fowl with broad beans, fresh morels, herb gnocchi & rosemary sauce
- ☐ Roast Sussex lamb cannon, boulangère potato & runner beans

DESSERT

- ☐ Apple tarte tatin, Normandy crème fraîche (v)
- ☐ Strawberry Eton mess (v)
- ☐ Dark chocolate mousse, white chocolate marshmallow & praline biscuit
- ☐ Broad oak cheddar, pear & grape chutney, walnut & raisin bread (v)
- ☐ Galvin's summer pudding, clotted cream ice-cream
- ☐ Additional cheese board £15

NAME

DATE OF VISIT / /

GALVIN AT GLYNDEBOURNE

MIDDLE & OVER WALLOP

*£56 pp for 2 courses incl. coffee & chocolate**£71 pp for 3 courses incl. coffee & chocolate*

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

Please reserve a table for _____ persons

29 July to 30 August 2020

FIRST COURSE

- ☐ Rillettes of sea trout, pickled cucumber
and horseradish cream
- ☐ Salad of heritage tomato, white almond
gazpacho and black olive crumb (v)
- ☐ Parfait of chicken liver, puffed rice and
port reduction, toasted sour dough
- ☐ Chilled pea and mint soup with
smoked duck

MAIN COURSE

- ☐ Supreme of South coast brill, summer
vegetable minestrone
- ☐ Cold poached lobster, herb mayonnaise,
buttered new potatoes
- ☐ Roast Italian aubergine, miso glaze, bok
choy and shitake mushrooms (v)
- ☐ Best end of Herdwick lamb, herb crust, glazed
shallot, fondant potato & roast lamb jus
- ☐ Roast Sussex fillet & slow cooked rib of beef,
truffle mash and rainbow chard

DESSERT

- ☐ Apple tarte tatin, Normandy crème
fraîche (v)
- ☐ Strawberry & champagne trifle
- ☐ Hot Valrhona chocolate fondant,
raspberry coulis (v)
- ☐ Galvin's summer pudding, clotted cream
ice-cream
- ☐ Montgomery cheddar, apple chutney,
walnut & raisin bread
- ☐ Additional cheese board £15

NAME

DATE OF VISIT / /

NETHER WALLOP

£54 pp for 3 course buffet incl. coffee & chocolate

Please insert the number of people in
your party

Please reserve a table for _____ persons

☐ I would like to dine at the
Nether Wallop carvery

NAME

DATE OF VISIT / /

MILDMAY

£62 pp for 3 courses incl. coffee & chocolate

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

Please reserve a table for _____ persons

21st May to 5th July 2020

STARTERS

- ☐ Steamed Sussex asparagus, hollandaise, watercress (v)
- ☐ Prawn and lobster cocktail, Marie Rose sauce
- ☐ Bresaola, celeriac rémoulade
- ☐ Smoked salmon, avocado and cucumber

MAIN COURSE

- ☐ Herb ricotta cake, squash puree, baby courgette, sumac (v)
- ☐ Sussex sirloin steak, triple cooked chips, onion rings, vine tomato
- ☐ Hake fillet, shellfish and chorizo risotto
- ☐ Corn-fed chicken, Kiev croquette, Jersey Royals, green beans

DESSERT

- ☐ Summer pudding, Sussex berries and vanilla cream (v)
- ☐ Rhubarb and almond cake, crème fraîche (v)
- ☐ Glyndebourne chocolate orange, white chocolate cookie (v)
- ☐ Selection of British cheese, house chutney, celery and crackers
- ☐ Additional cheese board £14

Please indicate how you would like your steak cooked and your preferred sauce.

- ☐ Béarnaise Sauce
- ☐ Peppercorn Sauce
- ☐ Smoked bone marrow butter

NAME

DATE OF VISIT / /

MILDMAY

£62 pp for 3 courses incl. coffee & chocolate

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

Please reserve a table for _____ persons

8th July to 30th August 2020

STARTERS

- ☐ Prawn and lobster cocktail, Marie Rose sauce
- ☐ Smoked salmon rilette, capers, toast
- ☐ Burrata, heritage tomato, black olive tapenade
- ☐ Chicken and pistachio terrine, sourdough croute

MAIN COURSE

- ☐ Roast cauliflower, Tenderstem broccoli, polenta with salsa verde (Ve)
- ☐ Sussex rib eye steak, triple cooked chips, onion rings, vine tomato
- ☐ House smoked haddock, Jersey Royals, little gem, peas, caper sauce
- ☐ Lamb rump, fondant potato, summer vegetables, jus

DESSERT

- ☐ Summer pudding, Sussex berries and vanilla cream (v)
- ☐ Lemon meringue pie, malted ice cream (v)
- ☐ Glyndebourne chocolate orange, white chocolate cookie (v)
- ☐ Selection of British cheese, house chutney, celery and crackers
- ☐ Additional cheese board £14

Please indicate how you would like your steak cooked and your preferred sauce.

- ☐ Béarnaise Sauce
- ☐ Peppercorn Sauce
- ☐ Smoked bone marrow butter

NAME

DATE OF VISIT

/ /

GLYNDEBOURNE PICNIC

*The Glyndebourne Picnic, £57 pp for
3 courses incl. coffee & chocolate*

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

Please reserve a picnic for _____ persons

21 May to 5 July 2020

☐ £57pp for 3 courses

☐ £82pp includes 3 courses, furniture plus
1/2 bottle of Champagne per person

☐ £92pp includes 3 courses, furniture plus
1/2 bottle of Nyetimber Classic Cuvee
per person

STARTERS

☐ Sussex asparagus, cold pressed rapeseed
oil mayonnaise, toasted hazelnuts (v)

☐ Burrata, orange and fennel salad (v)

☐ Smoked salmon, cucumber and radish
salad, dill mascarpone

☐ Bresaola, celeriac remoulade,
roquette pesto

☐ Crab and cheddar tart, nori mayonnaise

MAIN COURSE

All mains served with seasonal salads

☐ Squash, spinach and cashew
wellington, caramelised red onion (ve)

☐ Sussex beef sirloin, horseradish
potato salad

☐ Poached salmon, artichoke, watercress
mayonnaise

☐ Chicken Caesar salad

☐ Pea, spring onion and ricotta tart (v)

DESSERTS

☐ Summer pudding, Sussex berries and
vanilla cream (v)

☐ Lemon and elderflower posset,
blueberry jam, granola (v)

☐ Sussex strawberries and cream (v)

☐ Rhubarb and almond cake, rhubarb and
ginger compote (v)

☐ Selection of British cheese, homemade
chutney celery and crackers

NAME

DATE OF VISIT

/ /

GLYNDEBOURNE PICNIC

*The Glyndebourne Picnic, £57 pp for
3 courses incl. coffee & chocolate*

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

Please reserve a picnic for _____ persons

8 July to 30 August 2020

☐ £57pp for 3 courses

☐ £82pp includes 3 courses, furniture plus
1/2 bottle of Champagne per person

☐ £92pp includes 3 courses, furniture plus
1/2 bottle of Nyetimber Classic Cuvee
per person

STARTERS

☐ Herb and feta cakes, beetroot humous (v)

☐ Kiln smoked salmon, sauerkraut and
potato salad, caper dressing

☐ Pork and fennel seed Scotch egg,
homemade piccalilli

☐ Melon and cucumber soup (ve)

☐ Chicken and apricot terrine, tomato relish

MAIN COURSE

All mains served with seasonal salads

☐ Sweet potato and lentil pie, salsa verde (ve)

☐ Sussex beef sirloin, beetroot quinoa

☐ Chalk stream trout, cucumber and dill
salad, citrus crème fraîche

☐ Broadbean falafel, cauliflower
tabbouleh, raita (ve)

☐ Chicken coronation salad, little gem

DESSERTS

☐ Summer pudding, Sussex berries and
vanilla cream (v)

☐ Glyndebourne chocolate orange, white
chocolate cookie (v)

☐ Sussex raspberries and cream (v)

☐ Pistachio tart, peach compote (v)

☐ Selection of British cheese, homemade
chutney, celery and crackers

NAME

DATE OF VISIT / /

TRADITIONAL PICNIC

The Traditional Picnic, £42 pp incl. coffee & chocolate for a minimum of two people.

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

Please reserve a picnic for _____ persons

21st May to 30th August 2020

☐

MEAT

- Heritage grain breads and Netherend butter
- Salmon rilette
- Cheese selection (v)
- Glyndebourne pork and sage sausage roll
- British charcuterie selection
- Homemade piccalilli (v)
- Olives (v)
- Nutbourne tomato and mozzarella salad (v)
- Quinoa chickpea and roasted carrot salad (v)
- Potato spinach and pesto salad (ve)
- Sussex strawberries, meringues and cream (May-June)
- Sussex raspberries, meringues and cream (July-Aug)

☐

VEGETARIAN

- Heritage grain breads and Netherend butter
- Artichoke and white bean dip (ve)
- Cheese selection (v)
- Glyndebourne leek and thyme sausage roll (ve)
- Squash spinach and cashew pithivier, caramelised red onion (ve)
- Homemade piccalilli (v)
- Olives (v)
- Nutbourne tomato and mozzarella salad (v)
- Quinoa chickpea and roasted carrot salad (ve)
- Potato spinach and pesto salad (ve)
- Sussex strawberries, meringues and cream (May-June)
- Sussex raspberries, meringues and cream (July-Aug)

☐

PICNIC FURNITURE FOR £13 PER PERSON

PICNIC FURNITURE AND WAITERS

Furniture hire £13 per person (to include table, chairs and set up for your group, in your chosen location).

Group size

Picnic area

Waiter pre-performance £35. One waiter per 10 guests and multiples thereof

Waiter long interval £45. One waiter per 10 guests and multiples thereof

LONG INTERVAL RESTAURANT AND PICNIC DRINKS

| NAME | DATE OF VISIT | / | / |
|--|--------------------------------|----------------------------|---|
| WINES REQUIRED FROM THE WINE LIST | | | |
| Bin No. <input type="text"/> | No. of bottles/carafes/glasses | | |
| Bin No. <input type="text"/> | No. of bottles/carafes/glasses | | |
| <i>delete as appropriate</i> | | | |
| MINERAL WATER | | | |
| Sparkling | <input type="text"/> 750ml | <input type="text"/> 330ml | |
| Still | <input type="text"/> 750ml | <input type="text"/> 330ml | |

| NAME | DATE OF VISIT | / | / |
|--|--------------------------------|----------------------------|---|
| WINES REQUIRED FROM THE WINE LIST | | | |
| Bin No. <input type="text"/> | No. of bottles/carafes/glasses | | |
| Bin No. <input type="text"/> | No. of bottles/carafes/glasses | | |
| <i>delete as appropriate</i> | | | |
| MINERAL WATER | | | |
| Sparkling | <input type="text"/> 750ml | <input type="text"/> 330ml | |
| Still | <input type="text"/> 750ml | <input type="text"/> 330ml | |

| NAME | DATE OF VISIT | / | / |
|--|--------------------------------|----------------------------|---|
| WINES REQUIRED FROM THE WINE LIST | | | |
| Bin No. <input type="text"/> | No. of bottles/carafes/glasses | | |
| Bin No. <input type="text"/> | No. of bottles/carafes/glasses | | |
| <i>delete as appropriate</i> | | | |
| MINERAL WATER | | | |
| Sparkling | <input type="text"/> 750ml | <input type="text"/> 330ml | |
| Still | <input type="text"/> 750ml | <input type="text"/> 330ml | |

| NAME | DATE OF VISIT | / | / |
|--|--------------------------------|----------------------------|---|
| WINES REQUIRED FROM THE WINE LIST | | | |
| Bin No. <input type="text"/> | No. of bottles/carafes/glasses | | |
| Bin No. <input type="text"/> | No. of bottles/carafes/glasses | | |
| <i>delete as appropriate</i> | | | |
| MINERAL WATER | | | |
| Sparkling | <input type="text"/> 750ml | <input type="text"/> 330ml | |
| Still | <input type="text"/> 750ml | <input type="text"/> 330ml | |

ACCESS REQUIREMENTS

If you have any specific seating requests or anyone in your party has restricted mobility please provide detail(s) below. Please note Middle & Over Wallop cannot be accessed by electric wheelchairs; a push wheelchair is available.

DIETARY REQUIREMENTS

We take allergies, intolerances and special dietary requests very seriously. Where possible we will amend a dish or devise an alternative – provided we are given reasonable notice. Please be as specific as possible when outlining your requests and if in doubt please email the reservations team for more assistance. Please notify us of the diner’s menu choices, starters, main course and desserts in the box below.

Guest Name(s): _____

Allergen/Intolerances:

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

Starter

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

Main Course

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

Dessert

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

SPECIAL INSTRUCTIONS

If you have any other requests in regard to your booking please detail below.

