

# Booking and Order Form PLEASE COMPLETE IN BLOCK CAPITALS

Making your reservation confirms acceptance of the terms and conditions stated on *diningatglyndebourne.com*. Additional copies can be downloaded from the website.

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

NAME HOST/COMPANY

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ADDRESS

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POSTCODE

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EMAIL

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TELEPHONE OPERA ATTENDING

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## HOW WE USE YOUR DATA

Leith's Limited/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
<b>Please see page 12 for space to detail your special dining and dietary requirements</b>		<b>Grand Total</b>	<b>£</b>	<b>£</b>

I wish to join a sharing table – please tick

## Payment

We require payment in advance of either a deposit of £10 per person or payment in full, to secure your booking. 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 "Leith's Ltd", 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

Name

Date of visit

## Pre-Performance Long Bar

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

Champagne & House Wines	*Delete as applicable	Number. Required
Pannier, Brut	*£60 per bottle /*£10.50 per 125ml glass	
Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna	£24 per bottle /£6.25 per 175ml glass	
Glyndebourne Sauvignon	*£28 per bottle /*£7.25 per 175ml glass	
Sangiovese IGT Rubicone, Rometta	£24 per bottle /£6.25 per 175ml glass	
Glyndebourne Merlot	*£28 per bottle /*£7.25 per 175ml glass	
<b>Other wines (please specify):</b>		<b>Number. Required</b>
Bin No: **		
Bin No: **		

Sandwiches and appetisers:		Number. Required
Scottish smoked salmon, lemon dill butter	£6.50	
Wiltshire ham & mustard	£6.50	
Cucumber and mint cream cheese	£6.25	
Free range egg mayonnaise and cress	£6.25	
Marinated mixed olives	£4.10	
Mixed salted nuts	£3.95	
Traditional pretzels	£3.95	
House salmon canapés	£15	
House mixed canapés	£15	

9 pieces per canapés order

Other drinks:	*Delete as applicable	Number. Required
Pimm's	*£23.50 per jug / *£6 per 210ml glass	
Orange Juice	£2.30 per 250ml glass	
Elderflower Fizz	£3.10 per 175ml glass	
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 £26.00 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 Champagne for an inclusive price of **£35.00**.

<b>Please reserve a table</b>		covers @£26.00 per person covers @ £35.00 Including Glass Champagne
Pannier, Brut		*£60.00 per bottle/*£10.25 per 125ml glass
Bin No:		*Bottle / *Glass / * Carafe
Bin No:		*Bottle / *Glass / * Carafe
Mineral water Sparkling / Still *		*£4.40 per 750ml bottle / *£3.10 per 330ml bottle

Name

Date of visit

## Short Interval Drinks

<b>Champagne &amp; House Wines</b>	<b>*Delete as applicable</b>	<b>Number. Required</b>
Pannier, Brut	*£60 per bottle /*£10.50 per 125ml glass	
Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna	£24 per bottle /£6.25 per 175ml glass	
Glyndebourne Sauvignon	*£28 per bottle /*£7.25 per 175ml glass	
Sangiovese IGT Rubicone, Rometta	£24 per bottle /£6.25 per 175ml glass	
Glyndebourne Merlot	*£28 per bottle /*£7.25 per 175ml glass	

<b>Other wines (please specify):</b>	<b>Number. Required</b>
Bin No: **	
Bin No: **	

<b>Other drinks:</b>	<b>*Delete as applicable</b>	<b>Number. Required</b>
Pimm's	*£23.50 per jug / *£6 per 210ml glass	
Orange Juice	£2.30 per 250ml glass	
Elderflower Fizz	£3.10 per 175ml glass	
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 / / \_\_\_\_\_

## Middle & Over Wallop

£53 pp for 2 courses incl. coffee & chocolate

£67 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

18 May — 9 June

### Starters

- Chilled cucumber, apple & horseradish soup, toasted almonds (**vegan**)
- Steamed Sussex asparagus with sauce Hollandaise (**v**)
- Roasted king prawns and scallop with lemon & herb risotto
- Duck and pork rillettes, radicchio, rhubarb chutney
- Cured salmon tartare with a dill & beetroot mayonnaise and cucumber

### Mains

- Chickpea & corn cakes with caponata and an orange & thyme dressing (**vegan**)
- Ricotta dumplings with a squash & celeriac terrine, lentil purée and a tarragon dressing (**v**)
- Roast monkfish with mash, green beans and a lobster & brandy sauce
- Roast chicken breast with cauliflower purée, fondant potato with peas, bacon and lettuce
- Fillet of Sussex beef, pressed ox rib & potato with watercress purée and a Madeira sauce

### Cold option dishes

- Steamed local lobster with an avocado & heritage tomato salad and Jersey Royals (£10 supplement)

### Desserts and cheese

- Tiramisu (**v**)
- Sussex strawberries, meringue, basil cream (**v**)
- Summer pudding, Sussex berries, clotted cream ice cream
- Caramelised choux bun filled with peanut cream, bitter chocolate mousse with passion fruit (**v**)
- Selection of British cheeses with quince jelly and crackers

I wish to join a sharing table – please tick

Name \_\_\_\_\_ Date of visit / / \_\_\_\_\_

## Middle & Over Wallop

£53 pp for 2 courses incl. coffee & chocolate

£67 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

12 June — 21 July

### Starters

- Watermelon gazpacho with wasabi cashews (**vegan**)
- Steamed Sussex asparagus with goat's curd and a garlic aioli (**v**)
- Citrus-cured salmon, crisp quail eggs, cucumber and a caper dressing
- Crab cake with a lemon butter sauce
- Home-smoked pigeon breast, beetroot purée and an orange dressing

### Mains

- Pea and parsley pikelets, seared gem lettuce with a potato, shallot & mint salad (**vegan**)
- Twice-baked wild mushroom soufflé with summer truffle and charred broccoli (**v**)
- Sussex fillet of beef, ox cheek dumpling, with creamed potato, roast carrots and runner beans
- Sea bass on wilted spinach, Jersey Royals with lemon & parsley dressing
- Roast saddle of lamb, potato gratin, pea purée, salsify

### Cold option dishes

- Poached local lobster, samphire, green bean and hazelnut salad, bisque Hollandaise, caviar (£10 supplement)

### Desserts and cheese

- Summer pudding, Sussex berries, clotted cream ice cream
- Banoffee parfait (**v**)
- Strawberry & white chocolate cheesecake with macerated strawberries,
- Lemon Artic Roll with toasted meringue (**v**)
- Selection of British cheeses with quince jelly and crackers

I wish to join a sharing table – please tick

Name \_\_\_\_\_ Date of visit / / \_\_\_\_\_

## Middle & Over Wallop

£53 pp for 2 courses incl. coffee & chocolate

£67 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

24 July — 25 August

### Starters

- Chilled cucumber & tomato soup (**vegan**)
- Goat's cheese with heritage beets, apple and caramelised walnuts (**v**)
- Rabbit rillettes with gooseberry chutney
- Charred soused mackerel, cucumber with creamed avocado & fennel pollen
- Roast quail breast, pea & pancetta risotto

### Mains

- Tart fine of vine tomatoes and courgettes with carrot hummus (**vegan**)
- Roast cod, charred broccoli, dauphine potato, lobster sauce
- Traditional Beef Wellington with fondant potato, summer greens and a red wine sauce
- Corn-fed chicken, herb dumplings, sweetcorn and a tomato vinaigrette
- Red wine poached halibut with creamed leeks, sea herbs and toasted quinoa, verjus sauce (£5 supplement)

### Cold option dishes

- Poached local lobster, potato salad, mango & cucumber salsa and a lime dressing (£10 supplement)

### Desserts and cheese

- Coconut rice pudding with poached apricots and toasted seeds (**vegan**)
- Bitter Chocolate & hazelnut slice with passion fruit (**v**)
- Summer pudding, Sussex berries and clotted cream ice cream
- Treacle tart, yoghurt sorbet (**v**)
- Selection of British cheeses with quince jelly and crackers

I wish to join a sharing table – please tick

Name \_\_\_\_\_ Date of visit / / \_\_\_\_\_

## Nether Wallop

£50 pp for main course & dessert, coffee and chocolate

£8.00 for optional starters

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

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

18 May — 25 August

### Optional Starters

- Sussex asparagus, Parmesan custard, almond granola (May-June) (**v**)
- Ham hock terrine, Sussex watercress, sauce gribiche, sour dough toast
- Beetroot and orange soup, horseradish cream, toasted caraway seeds (**v**)
- Grilled goats cheese, chicory pear and walnut salad, dressed rocket (**v**)
- Scottish smoked salmon, keta caviar, blini
- Prawn and crayfish cocktail
- Cold carvery self-service starter

I wish to join a sharing table – please tick

Name \_\_\_\_\_ Date of visit / / \_\_\_\_\_

## Mildmay

£59 pp for three courses

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

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

18 May – 30 June

### Starters

- White onion soup, confit sherry onions (**vegan**)
- Steamed Sussex asparagus, charred tenderstem, parmesan, lemon (**v**)
- Pressed Ham hock, pickled vegetables
- Beetroot gravadlax, dill mayonnaise, radish & mustard leaf
- Smoked mackerel pâté, soused samphire, beetroot, toasted sourdough

### Mains

- Spiced corn cakes, chicory and spring onion, avocado and lime salsa (**vegan**)
- Smoked haddock, creamed leeks, grain mustard rarebit, poached egg, Jersey Royals
- Sussex sirloin steak, triple cooked chips, onion rings, vine tomato, herb butter
- Corn fed chicken, pancetta, mushroom, asparagus, creamed potato, lemon & tarragon

### Cold option dishes

- Tea smoked salmon 'Nicoise'

### Desserts and cheese

- Summer pudding, Sussex berries & vanilla cream (**v**)
- Chocolate and olive oil mousse, cinnamon biscuit, smoked salt (**v**)
- Buttermilk cream, Sussex strawberries & sorrel (**v**)
- Rhubarb tart, seeded honey granola, stem ginger ice cream (**v**)
- Selection of British cheeses, quince, celery and crackers

Name \_\_\_\_\_ Date of visit / / \_\_\_\_\_

## Mildmay

£59 pp for 3 courses

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

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

03 July – 25 August

### Starters

- Lettuce and cucumber gazpacho (**vegan**)
- Pea and leek tart, poached egg, parmesan Hollandaise (**v**)
- Prawn and cured salmon cocktail, heritage tomato, horseradish
- British charcuterie, balsamic onions, sourdough
- Chicken 'Caesar' croquettes, spinach and gem purée

### Mains

- Portobello mushroom and ratatouille burger, polenta chips, chilli jam, saffron-dressed tomatoes (**vegan**)
- Grilled calf's liver, grain mustard mash, pancetta, cider sauce
- Confit duck leg, potato gratin, summer beans, Madeira jus
- Baked hake, charred courgette, ratte potato, lemon & parsley

### Cold option dishes

- Herb crusted Sussex beef sirloin, bulgur wheat and heritage beets, green beans & chicory

### Desserts and cheese

- Summer pudding, Sussex berries and vanilla cream (**v**)
- Mildmay cream tea trifle
- Chocolate and hazelnut fondant, salted caramel ice cream (**v**)
- Vanilla pannacotta, blueberry & almond cake
- Selection of British cheeses, quince, celery crackers

Name \_\_\_\_\_ Date of visit / / \_\_\_\_\_

## The Leith's Picnic

from £54 pp for 3 course per person

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

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

18 May — 9 June

- £54 pp for 3 courses
- £77.50pp includes 3 courses plus ½ bottle of Champagne per person
- £87.50 pp includes 3 courses plus ½ bottle of Nyetimber Classic Cuvée per person
- £92.50 pp includes 3 courses plus ½ bottle of Nyetimber Rosé per person

### First Courses

- Chilled cucumber, green apple and horseradish soup, toasted almonds, pickled white radish (**vegan**)
- Smoked mackerel paté, gooseberry compote, sour dough
- Sussex asparagus, beetroot hummus, peanut pesto (**v**)
- Cured salmon tartare, Sussex rapeseed and dill mayonnaise, pumpernickel crumb
- Ham hock terrine, quail eggs, fennel slaw

### Mains

- Courgette spelt and cumin fritters, tender-stem, parsley and cashew salad (**vegan**)
- Nutbourne tomato and Golden cross tarte fine, shaved summer vegetables (**v**)
- Corn-fed chicken supreme, spiced pearl barley, kale and cauliflower salad
- Smoked salmon crab and leek quiche, samphire and spring onion salad, squid ink mayonnaise
- Marinated lobster and squid salad, chargrilled yellow courgettes, spiced avocado dressing (supp £5)

All main courses served with seasonal salads

### Desserts and cheese

- Sussex strawberries and cream (**v**)
- Crème caramel, Sussex berries, lavender shortbread (**v**)
- Chocolate brownie, almond cream, chocolate biscotti (**v**)
- Summer pudding, Sussex berries clotted cream (**v**)
- Selection of British cheeses, quince, celery and crackers

Name \_\_\_\_\_ Date of visit / / \_\_\_\_\_

## The Leith's Picnic

from £54 pp for 3 course per person

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

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

12 June — 21 July

- £54 pp for 3 courses
- £77.50pp includes 3 courses plus ½ bottle of Champagne per person
- £87.50 pp includes 3 courses plus ½ bottle of Nyetimber Classic Cuvée per person
- £92.50 pp includes 3 courses plus ½ bottle of Nyetimber Rosé per person

### First Courses

- Watermelon gazpacho with wasabi cashews (**vegan**)
- Sussex asparagus, goat's cheese mousse and pea shoots (**v**)
- Pork pie with house made piccalilli
- Dill cured salmon and asparagus tartlet with beetroot mayonnaise
- Prosciutto ham, honey roasted figs and caramelised walnuts

### Mains

- Moroccan spiced beetroot muffin, carrot hummus, mixed radishes (**vegan**)
- Poached sea trout, asparagus and sesame seeds, pickled mouli and a miso mayonnaise
- Cheddar, apple & grain mustard scotch egg with a kale pesto (**v**)
- Coronation king prawn and lobster salad, with mango salsa (£5 supplement)
- Treacle marinated Sussex sirloin with beluga black lentils, watercress and a stilton dressing

All main courses served with seasonal salads

### Desserts and cheese

- Lemon tart with lemon curd cream and a blackberry sauce (**v**)
- Sussex strawberries and cream (**v**)
- Chocolate and hazelnut slice with coffee diplomat cream (**v**)
- Summer pudding, local berries clotted cream (**v**)
- Selection of British cheeses with quince jelly and crackers

Name \_\_\_\_\_ Date of visit / /

## The Leith's Picnic

*from £54 pp for 3 courses per person*

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

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

24 July — 25 August

- £54 pp for 3 courses
- £77.50pp includes 3 courses plus ½ bottle of Champagne per person
- £87.50 pp includes 3 courses plus ½ bottle of Nyetimber Classic Cuvée per person
- £92.50 pp includes 3 courses plus ½ bottle of Nyetimber Rosé per person

### First Courses

- Chilled cucumber & tomato soup (**vegan**)
- Chargrilled purple sprouting broccoli with Romesco salsa (**vegan**)
- Buffalo mozzarella, pea and edamame, mint & lemon (**v**)
- Smoked trout tian, soft herb and potato salad with a horseradish vinaigrette
- Chicken and tarragon scotch egg with mushroom ketchup and celeriac remoulade

### Mains

- Tofu with chickpea potato and sweetcorn fritters, chilli and avocado (**vegan**)
- Roast corn-fed chicken Niçoise
- Sweet potato pea and feta turnover with beetroot hummus (**v**)
- Mackerel escabeche with horseradish and fennel seed blini, dill crème fraiche
- Sussex fillet of beef with shallot Tatin and caramelised walnut dressing

### Desserts and cheese

- Mixed Sussex berries and cream (**v**)
- White chocolate and raspberry tart with yuzu chocolate sauce (**v**)
- Lemon meringue pie and fruit coulis (**v**)
- Summer pudding, local berries clotted cream (**v**)
- Selection of British cheeses with quince jelly and crackers

Name \_\_\_\_\_ Date of visit / /

## Garden Picnic

*£39.95 pp for 3 courses*

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

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

18 May — 30 June

- The Garden Picnic**
- The Vegetarian Garden Picnic**

Name \_\_\_\_\_ Date of visit / /

## Garden Picnic

*£39.95 pp for 3 courses*

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

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

3 July — 25 August

- The Garden Picnic**
- The Vegetarian Garden Picnic**



Name

Date of visit

# Picnic furniture and portorage

- Porter set-up £13.00 *one porter per 4 guests and multiples thereof*
- Picnic Waiter £26.00 *Pre-performance one waiter per 10 guests and multiples thereof*
- Picnic Waiter £36.00 *Long Interval one waiter per 10 guests and multiples thereof*
- Picnic table (up to 8 persons) £10.00 per table
- Picnic chair £5.00 each

# Long interval restaurant and picnic drinks

Date (date/month) 2019

Wines required from the wine list

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

Date (date/month) 2019

Wines required from the wine list

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

## DRINKS ORDERS

Wine

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

Date (date/month) 2019

Wines required from the wine list

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

Date (date/month) 2019

Wines required from the wine list

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

## Access Requirements

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

## Dietary Requirements

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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

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ALLERGEN/INTOLERANCES

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STARTER

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MAIN COURSE

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DESSERT

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## Special instructions

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