



CORPORATE & PRIVATE EVENTS

at Nutbourne Vineyards

On a Weekday

Summer 2025





A SPECIAL DAY

We combine the highest standards of hospitality with a unique vineyard experience tailored to your own wishes, on a weekday, throughout the Summer.

Nutbourne is a boutique wine producer set in a beautiful location in the heart of West Sussex. It is a family run farm where visitors are treated to a full insight into the growing, sustainability and fermenting of award winning Sussex wines. Our wider family business includes the much acclaimed Local & Wild restaurants across London.

In the following pages we have detailed an example format, menus and costs, for an event or celebration. Please contact us if you would like more information.

With best wishes,
Olivia Thomas, Hospitality Manager



Example Format and Timings

11.30am Guests arrive and assemble at the platform, with stunning views across the vines to the South Downs. A welcoming glass of Nutty Wild is served.

12noon Introduction to the vineyard and a walking tour through the vines including lakes and wild flowers. A tasting of the terroir wine along the way.

1pm Return to the winery to learn about our winemaking, including opportunities to taste wines directly from barrel.

1.30pm Guests seated in Wine Lodge for lunch prepared and cooked in the outside kitchen. Three courses served together with a selection of Nutbourne wines.

Around 3pm If appropriate, speeches and toasts.

3.30pm Guests invited to wander in the vines or just stay and relax in the Lodge, where teas & coffees are served.

4.30pm Guests depart.



LOCAL & WILD FOOD

Menus are seasonal, designed around the best English produce on offer at the time of year. We rear our own livestock; source our fish and cheese from local suppliers; grow our own herbs and salads, and will often forage in the woods and hedgerows for dressings and mushrooms, to complement dishes cooked in a vine-wood fired oven.

We invite you to choose a single menu for all guests, On request we will provide a vegetarian and a pescatarian alternative as appropriate.





FIRST COURSE IDEAS

Plated Individually

Chalk Stream Smoked Trout Fillet
Nutbourne Heritage Tomatoes, Horseradish Dressing

Home-grown Tomato & Basil Salad
Cucumber Mouselline, Gazpacho Shot

Duck Liver and Bacchus Parfait
Blueberry Compote, Smokey Foccacia

Sharing Salads

Heritage Carrot Carpaccio
Pickled Walnuts, Pumpkin Seeds, Honey Thyme Dressing

Beetroot, Goats Cheese and Quail Eggs
Rose Geranium Dressing

Chargrilled Tenderstem Broccoli
Tahini Yoghurt, Toasted Kentish Cobnuts



MAIN COURSE IDEAS *with vegetarian alternatives*

Gregory's Sussex Beef, Cooked 3 ways

Vinewood Roasted Sirloin, Slow Cooked Brisket & Oxtail Croquette,
Celeriac Puree, Pinot Noir Jus

or

***Double Baked Brighton Blue and Leek Soufflé,
Hazelnut Romesco***

Vinewood Roasted Sussex Lamb

Local Asparagus, Wild Herb Salsa, Rowan Berry Jelly

or

Stuffed Courgette Flowers

Local Asparagus, Courgette Ribbons, Aubergine Caponata, Wild Herb Salsa

Vinewood Roasted Saddle of Sussex Venison

King Oyster 'Toadstools', Hispi Cabbage, Elderberry Game Jus

or

Baked Woodland Mushrooms

Quince Jelly, Hazelnuts & Red Onion, Foragers Herb Salsa

Fillet of Seabass

Purple Cauliflower, Samphire, Cockles,
Sussex Reserve Butter Sauce, Dill Oil

or

Celeriac Schnitzel with Capers & Pickled Cucumber

Purple Cauliflower, Wild Garlic, Honey & Fennel Seeds

All accompanied by polytunnel seasonal fresh vegetables

For the whole table to share



DESSERT IDEAS

Raspberry Sorbet, Nutbourne Summer Berries
Drenched in Nutty Wild

Wild Strawberry & Elderflower Posset
Hazelnut Tuille

Meadow Sweet Set Cream
Blackberries, Plums, Rosemary Shortbread

Dark Chocolate & Caramel Torte
Kentish Cherry Compote, Crumb

Selection of Sussex Cheeses
Quince Jelly, Crackers and Fresh Fruits

Followed by

Fair Trade Coffee
Mini Dark Chocolate Brownies



WINES

On Arrival

Nutty Wild NV

On the Tour

Sussex Reserve NV

Barrel Samples

Wine Tasting with Lunch

Nutbourne Blush 2023

Nutbourne Bacchus 2023

Nutbourne Pinot Noir 2020

Nutbourne Hedgerow 2018

Available Throughout

Chilled Tap Water

Sparkling Elderflower





COSTS

Based on a minimum of 20 guests

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| Vineyard & Winery Tour <i>@ £25 per person</i> | £ 500 |
| Three Course Lunch <i>@ £58 per person</i> | £ 1,160 |
| Drinks Throughout <i>@ £20 per person</i> | £ 400 |
| TOTAL <i>Plus VAT @ 20%</i> | £ 2,060 |



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