

Golden Arrow - Sussex Cheese & Wine Train Saturday 2nd August

Board the Golden Arrow Pullman at Sheffield Park for a return journey to East Grinstead during which you will be served a selection of Sussex cheeses from the High Weald Dairy based at Horsted Keynes, accompanied by artisan breads. The Sussex theme extends to the selection of wines served to accompany the cheeses courtesy of the Bluebell Vineyard based at Sheffield Park.

Representatives from High Weald Dairy and Bluebell Vineyard will be on hand to talk about the cheeses and wines during the journey and there will be an opportunity to purchase them to take home.

<u>Menu</u>

A selection of tapas for the table to enjoy upon boarding
Nocarella olives
Filled vine leaf
Mixed biltong
Stuffed marinated baby peppers

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Seven Sister Hindleap Blanc de Blanc

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Brighton Blue Hindleap Rose

---0---

Sussex Floral Ashdown Estate Blend

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Saint Giles Ashdown Rose



Dishes and their allergen content

Regretfully on this service we cannot offer a vegan or dairy free option.

This information is provided as a guide and subject to change, if you have an allergy or special dietary requirement, please make us aware at time of booking.

Whilst every effort is made in our procedures, all our products are made in a kitchen that handles celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, mollusc, mustard, nuts, peanuts, sesame seeds, soya and sulphur dioxide and may contain traces.

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Dishes					D°2	Lupin	Milk		MUSTARD			HIM		Gaer WNE
A ✓indicates the allergen is present.	Celery	Cereals containing gluten*	Crustace ans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	N uts [†]	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Artisan bread		√wheat					✓						✓	
Nocarella olives														
Filled vine leaf	*													*
Mixed biltong									/					✓
Stuffed baby peppers							>							
Seven Sister cheese							>							
Brighton Blue cheese							>							
Sussex Floral cheese							>							
Saint Giles cheese							✓							

Reviewed by: Head Chef | Review date: 16/05/25