

Restaurant



# Interlude



COUNTRY HOUSE  
MICHELIN STARRED  
DINING 

—  
inspired by  
—

*'The Finest Woodland Gardens  
in England'*





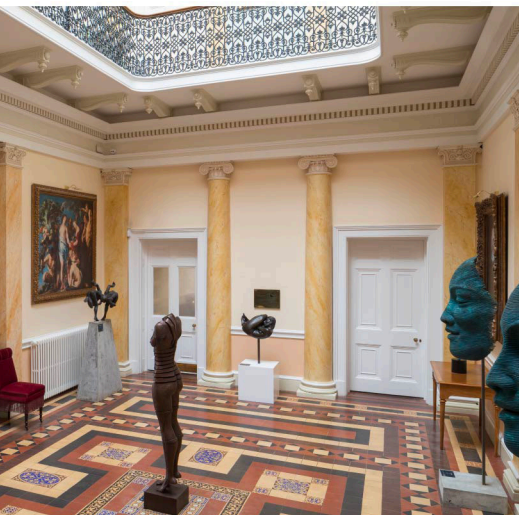


## WHAT MAKES IT SPECIAL?

**Executive Chef Jean Delport's** focus is on culinary creativity and sustainability, to create a superb, and unique dining experience. The seasonal tasting menu has a hunter-gatherer theme - inspired by **Leonardslee Lakes & Gardens**, the stunning setting for **Restaurant Interlude** - and includes ingredients foraged or grown on the Grade I Listed woodland estate or sourced from selected local farms.



The ambience at **Restaurant Interlude** is of an intimate dining experience, a country house dinner party at **Leonardslee House**, with welcoming, helpful staff. On arriving at the **Grade II Listed Italianate mansion**, guests are greeted in the grand hallway with music from a self-playing piano, and beautiful sculptures by **Anton Smit**. Following **cocktails** and **snacks** in the bar, specially **foraged** and **curated** at **Leonardslee Lakes & Gardens**, guests are seated together at around 7pm in the restaurant for a delightful **culinary journey** that is sure to surprise and delight.



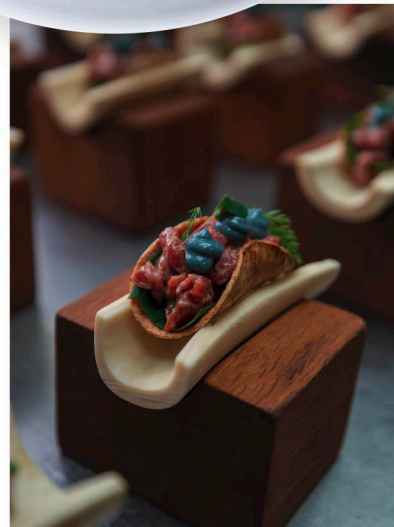


# ON THE MENU

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The **seasonal multi course dining degustation menu** takes inspiration from the **historic English estate**.

Delicacies may include estate rabbit, winter purslane, hogweed cider and charcoal; also fallow deer with local braai and sour raspberry; or oyster, foraged greens and juniper.



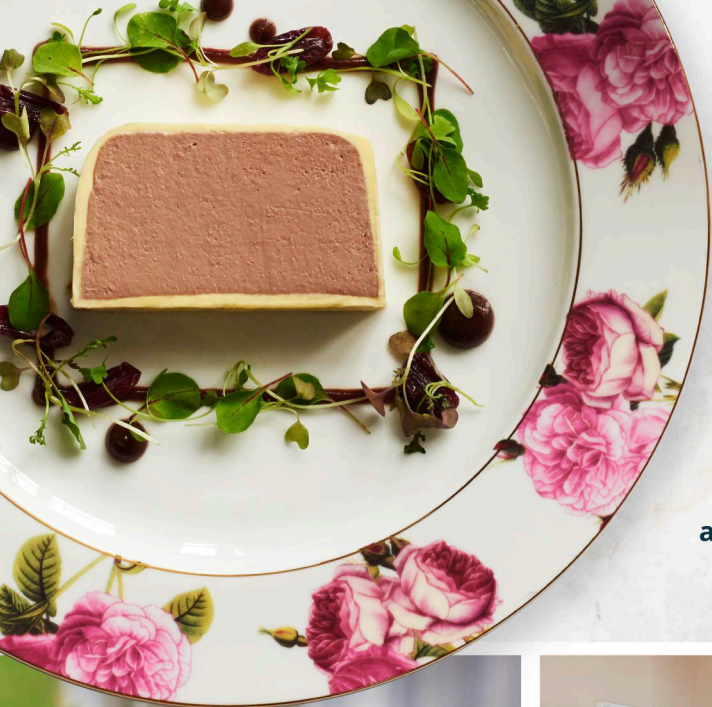
# STAY THE NIGHT

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After dinner, **luxury overnight accommodation** completes the perfect evening. There are **ten charming en-suite bedrooms**, each featuring the fabric and wallpaper style of quintessential **British interior design** houses. The designers have sourced **antiques** to **reduce environmental impact** and commissioned **furniture suppliers** who make their **products** in the **UK**.







## TIME FOR TEA

A classic **Afternoon Tea** at **Leonardslee House**, with many ingredients **foraged** from the estate, all baked and prepared by **Executive Chef Jean Delport** and his **Michelin star** team.



## ABOUT THE CHEF

**South African Jean Delport** is winning an international reputation, including a first **Michelin Star**, as one of the most **innovative chefs** in the world today, changing and even surpassing his own menus and selection of ingredients, with a deep passion for **sustainability**.

He previously worked with estate owner **Penny Streeter OBE** at her restaurant in Somerset West, Cape Town. She invited him to the UK to create **Restaurant Interlude**, which opened in 2018 and won him a **Michelin Star** in less than 12 months, a rare achievement.







## LOCATION

Enjoy wonderful walks in **Leonardslee Lakes & Gardens**, set in the **Sussex Weald**, through 240-acres of protected woodlands and parkland. Created by the great Victorian plant collector **Sir Edmund Loder**, **Leonardslee** is home to **rare flora and fauna**, with many species near extinction. The estate was rescued and restored in **2017** by owner **Penny Streeter OBE** after nearly **10 years** of neglect and closure.



Attractions include an extensive new **Sculpture Park** by **Anton Smit** around the seven interlaced lakes; cute **wallabies** roaming wild, with mothers and their **joey**s in a protected enclosure; a popular **Dolls' House Museum**, featuring an Edwardian estate and neighbouring villages in miniature; and **gift shops** and **tours** of the experimental **Pinotage vineyard**.



Restaurant



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**Restaurant Interlude, Leonardslee Lakes & Gardens,  
Brighton Road, Lower Beeding, Horsham RH13 6PP**

*(One hour from London by car or train)*

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