



HISTORIC ROYAL PALACES

# AN EVENING AT THE HOUSE OF BOLEYN

**Members-Only Book Talk and Dinner**  
**Weston Pavilion,**  
**Hillsborough Castle and Gardens with Tracy Borman,**  
**Chief Historian, Historic Royal Palaces**

**£45 per person**

## **6:30 - 7:00 pm - Introduction and Welcome**

Tracy will talk about what it's like to be Chief Historian for Historic Royal Palaces and how she manages this alongside her career as an author and broadcaster. She will also set the scene for her new novel, *The House of Boleyn*.

## **7:00 - 7:30 pm - Who were the Boleyns**

The Boleyns were the most famous family in Tudor England and changed the course of history forever. But as Tracy will reveal, their story begins much earlier than Henry VIII's reign and is rooted in Irish nobility.

## **7:30 - 8:15 pm - The Rise of the family**

No family in British history has enjoyed such a meteoric rise as the Boleyns. Tracy will explore how Thomas Boleyn took the family to the apogee of their power and how his daughter Anne captured the heart of a king.

## **8:15 - 8:45 pm - Fall/afterlife**

When Anne Boleyn was crowned queen, she and her family seemed invincible. But in the space of just three years they had lost everything. Tracy will chart the course of their dramatic fall from grace and explore how their legacy continues to this day.

## **8:45 - 9:00 pm - Q&A**

Tracy will take questions from the audience before signing copies of *The House of Boleyn*.



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# MENU

## Canapé Reception

A selection of seasonal canapés

Dart Mountain whipped goat's cheese, parmesan shortbread, lemon curd  
Ewings smoked salmon roulade, dill cream cheese, chive blini  
Pressed pork belly, Armagh bramley apple glaze

## Apple Fizz

A smooth blend of Titanic Whisky, Long Meadow apple juice,  
and a twist of lemon, served over ice

Non-alcoholic options available

## Starter

Kilkeel prawn & Ewings smoked salmon cannon, pickled fennel, beetroot gel,  
Comber potato quenelle, toasted wheaten croûtes

(vegetarian option)

Golden tomato caponata, focaccia crostini, Burren balsamic glaze,  
toasted pine nuts, baby basil shoots

## Main Course

Thyme-crusting Rockvale chicken supreme, Abernethy butter champ,  
carrot purée, walled garden greens, rich chicken jus

(vegetarian option)

Beetroot & red onion tarte tatin, roasted baby Comber potatoes,  
pesto-glazed tenderstem broccoli, horseradish sauce

## Dessert

Draynes buttermilk panna cotta, dark cherry compote, apple crisp

(vegetarian option)

Grilled peaches, raspberry sorbet, Just Live A Little pecan granola crumb

## Coffee

Suki tea

JJ Darboven coffee