



*Tylney Hall*

HOTEL, HAMPSHIRE



## WEDDING BREAKFAST MENUS

Please select one appetiser, one main course  
and one dessert for your party.

Sorbet and Cheese courses are an addition to the  
Wedding Package and are priced per person.



Please contact our Event Co-ordinators on  
+44 (0)1256 764881 for further details and prices.



### STARTERS

Cured Salmon with Crab,  
Pink Grapefruit and Coriander

Leek and Potato Soup  
with Crème Fraîche and Chives

Confit Duck Terrine  
with Fig Jam and Melba Toast

Roquefort Cheese,  
Walnut and Pear Salad

Potted Salmon with Green  
Peppercorns, Red Peppers and Lime

Roast Tomato and Red Pepper Soup  
with Mozzarella and Pesto

Classic Prawn Cocktail

Potted Ham Hock with Potato,  
Carrot, Parsley and Gherkins

### VEGETARIAN STARTERS

Wild Mushroom Tart

Broad Bean and Pea Risotto  
served with Crispy Onion Rings

Goats Cheese Bruschetta glazed  
with Honey served with Rocket and  
Tomato Salad

Salad of Avocado, Beetroot,  
Chargrilled Artichoke and Peppers  
with a Lemon Dressing

Pea and Mint Soup

Asparagus baked in Filo Pastry  
served with Almond Butter Sauce

### MAIN COURSES

Loin of Pork wrapped with  
Parma Ham and Sage served with  
Spicy Aubergine Caponata and  
Marsala Sauce

Pan Fried Breast of Guinea Fowl  
with Bacon, Cabbage, Onions and  
Madeira Jus

Noisettes of Lamb with Provencal  
Vegetables and Oregano Jus

Breast of Chicken filled with  
Wild Mushrooms and Leek and  
Tarragon Butter Sauce

Seared Fillet of Sea Bass with  
Spinach and Warm Tomato and  
Basil Vinaigrette

Honey Glazed Breast of Gressingham  
Duck with Orange and Green  
Peppercorn Sauce

Traditional Roast Sirloin of  
Scottish Beef served with  
Yorkshire Pudding, Creamed  
Horseradish and Red Wine Jus

### VEGETARIAN MAIN COURSES

Wild Mushroom and Asparagus  
Risotto served with Glazed Onions  
and Baby Leeks

Leek, Potato and Cheddar Cheese  
Croquette served with Creamed Carrots

Mushroom and Garlic Ragout baked in  
Filo Pastry and served with Pea Purée

Moroccan Vegetable Casserole served  
with Spiced Cous Cous, Toasted Almonds  
and Yoghurt

Open Ravioli with Mushrooms  
and Spinach dressed with a Tomato  
and Basil Vinaigrette

Goats Cheese Wellington served with  
Spinach, Red Pepper and Pesto

### DESSERTS

Treacle Tart with Clotted Cream

Rich Chocolate Marquise  
with Mandarin Jelly

Vanilla Pannacotta with  
Fresh Raspberries

Warm Apricot and Almond Tart  
with Fresh Vanilla Custard

White and Dark Chocolate Truffle Torte  
with Baileys' Milk Shake

Traditional Crème Brûlée with  
Lemon and Almond Biscotti

Eton Mess

### SORBETS

Elderflower  
Mandarin

Peach and Champagne  
Lemon and Lime  
Strawberry and Basil  
Vodka and Pink Grapefruit

AVAILABLE AS AN ADDITIONAL COURSE FOR A  
SUPPLEMENT OF £4.50 PER PERSON

### CHEESE

Selection of British Cheeses,  
Celery & Walnut Bread

AVAILABLE AS AN ADDITIONAL COURSE FOR A  
SUPPLEMENT OF £9.50 PER PERSON



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★★★★

## EVENING CELEBRATIONS

### PREFERRED ACCOMMODATION RATES

For family or friends wishing to stay overnight, we can offer preferential accommodation rates.



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Tylney Hall

Rotherwick, Nr Hook, Hampshire RG27 9AZ

Telephone: +44 (0)1256 764881 Facsimile: +44 (0)1256 768141

E-mail: [weddings@tylneyhall.com](mailto:weddings@tylneyhall.com)

Website: [www.tylneyhall.com](http://www.tylneyhall.com)



## FINGER BUFFETS

Enjoy a finger buffet, with hot and cold dishes served throughout the evening.

Choose from the menu ideas below – any five items £15.50, seven items £18.50, ten items £22.50.

DISHES HIGHLIGHTED WITH (V) ARE CONSIDERED SUITABLE FOR VEGETARIANS

Cheese & Ham Croissants	Mini Jacket Potato & Sour Cream (v)
Vegetable Samosas (v)	Salmon Cakes with Herb Mayonnaise
Beef Kebab with Black Bean Dip	Chicken Saté Parma Ham & Melon
Bacon & Onion Quiche	Deep Fried Langoustine with Tartare Sauce
Chicken & Mango Barquettes	*
Deep Fried Chicken Drumsticks in Parmesan Herb Crust	Brandy Snaps with Strawberries & Cream
Goat's Cheese & Red Onion Parcels (v)	Chocolate & Coffee Eclairs
Open Sandwiches	Assorted Fruit Tartlets
Prawn Parcels with Oriental Sauce	Cheese & French Bread with Apple & Raisin Chutney (v)
Chicken & Mushroom Roulade	
Lamb Kofta with Chilli Sauce	

## CANAPÉS

SELECTION OF 4 CANAPÉS £9.00 PER PERSON

SELECTION OF 6 CANAPÉS £13.00 PER PERSON

COLD	HOT
Smoked Salmon, Caviar and Sour Cream	Seafood Dimsums
Prosciutto Ham, Melon and Date	Chicken, Chilli and Avocado Tartlet
Duck Rillettes with Black Pepper and Pineapple Relish	Mini Cheese Burgers with Tomato Relish
Tomato Consomme	Barkham Blue Cheese Tart
Salmon Tartare with Chive Yoghurt	Coconut Chicken Goujons with Sweet Chilli Dip
Mushroom Pate with Rosemary Toast	Vegetables Samosas
Crab, Spring Onion and Ginger	Salmon and Basil Bouches
Oysters with Pickled Cucumber	Beef Consomme
Beef Tartare and Quail Eggs	Ham and Cheese Paninis
Creamed Blue Cheese and Quince Jelly	Grilled Chicken Satay
Smoked Salmon Sushi Roll	Wild Mushroom Risotto Cakes
Carpaccio of Tuna with Lentil Salsa	Duck Spring Rolls

Prices are correct at the time of going to print, but the hotel reserves the right to change the menu and prices at any time  
Price includes VAT at 20%