

MEETINGS, INCENTIVES, CONFERENCES & EVENTS MENUS



Tylney Hall

★★★★

DAILY BUFFET LUNCH MENUS

Available to delegates on inclusive rates.

MONDAY

Sautéed Strips of Beef Fillet
in a Brandy and Peppercorn Sauce

Braised Rice

Mushroom Ravioli with Parsley
and Garlic Cream Sauce

*

Poached Salmon
and Herb Mayonnaise

Cold Lemon and Thyme
Roasted Chicken

Tomato and Avocado Salad

Caesar Salad

Potato Salad with Parsley
and Crème Fraîche

*

Gooseberry Fool

Fresh Fruit Basket

*

Tea, Coffee and Fudge

TUESDAY

Breast of Chicken
stuffed with Garlic and Herb Butter
served with Tomato Vinaigrette

Sautéed Potatoes

Roast Vegetable Tart

*

Oak Smoked Salmon

Cold Roast Sirloin of Beef
with Creamed Horseradish

Green Salad with Feta Cheese
and Lemon Dressing

Apple Coleslaw

Pasta Salad with Yoghurt
and Basil Dressing

*

Passion Fruit and Crème Fraîche Tart

Fresh Fruit Basket

*

Tea, Coffee and Fudge

WEDNESDAY

Roast Loin of Pork
served with Apple Sauce

Parsley New Potatoes

Asparagus and Mushroom Risotto

*

Honey Glazed Gammon

Seafood Cocktail
with Marie Rose Sauce

Mixed Leaf Salad
with Herb Croutons

Waldorf Salad

Plum Tomato Salad
with Red Onions

*

White and Dark Chocolate
Truffle Torte

Fresh Fruit Basket

*

Tea, Coffee and Fudge

THURSDAY

Chicken, Mushroom and Leek Pie
Mashed Potatoes

Spinach and Ricotta Cannelloni
served with Tomato and
Mozzarella Sauce

*

Selection of Continental Meats

Smoked Mackerel Paté

Green Salad
with an Italian Dressing

Roast Vegetable
and Cous Cous Salad

Baby Beetroot and
Spring Onion Salad

*

Classic Lemon Tart

Fresh Fruit Basket

*

Tea, Coffee and Fudge

FRIDAY

Salmon and Tiger Prawn
Thai Green Curry

Coconut and Coriander Rice

Roast Vegetable Lasagne

*

Hand Raised Chicken
and Ham Pie

with Onion Marmalade

Selection of Italian Meats

Potato Salad

Green Salad with
Coriander Dressing

Coleslaw and Pineapple Salad

*

Eton Mess

Fresh Fruit Basket

*

Tea, Coffee and Fudge

Rotherwick, Nr Hook, Hampshire, RG27 9AZ

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LUNCH MENU SELECTOR

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STARTERS

Cream of Tomato Soup with Cheese,
Croûtons and Pesto

Smoked Trout Mousse with
Creamed Horseradish, Glazed Baby
Beetroot and Melba Toast

Ham Hock Lentil Terrine
with Pea Purée and Lemon Oil

Home Cured Gravdax of Salmon
with Mustard and Dill Dressing

Parma Ham with Olives, Tomatoes,
Marinated Artichokes and Rocket

Roasted Butternut Squash
with Smoked Buffalo Mozzarella

Seared Fillet of Sea Bass
with Spiced Lentil Salsa

MAIN COURSES

Seared Fillet of Salmon with
Tomato, Thyme and Olive Vinaigrette

Breast of Chicken
with Leeks and Cannelloni Beans

Pan Fried Loin of Pork glazed with
Tomato Confit, Ham and Cheese
served with a Mustard Cream Sauce

Pan Fried Breast of Honey Glazed Duck
with Creamed Cabbage

Saltimbocca of Sea Bass with Sage Butter
served with a Ratatouille of Vegetables
and Sun Dried Tomato Vinaigrette

Slow Roasted Belly of Pork
with Red Cabbage and Glazed Apples

Roast Sirloin of Beef served with
Yorkshire Pudding and Horseradish Sauce

(supplement £5.50pp)

DESSERTS

Seasonal Fruit Fool

Warm Rice Pudding
with Red Berry Compote

Strawberry Pavlova

Classic Lemon Tart
with Raspberry Sorbet

Chocolate and Amaretto Mousse
with Almond Biscotti

Sticky Toffee Pudding

Seasonal Fruit Crumble
served with Clotted Cream

Because of the type of service and cuisine we offer, we respectfully request that the same choice of one starter, one main course and one dessert is chosen for the entire group from the selection shown.

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WORKING LUNCHES

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We would be delighted to assist with any individual dietary requirements with prior notice.

MONDAY

Hot Beef and
Tomato Baguette
Leek and Blue Cheese Tart
Prawn Cocktail
Caesar Salad

DESSERT

Gooseberry Fool
Fresh Fruit Basket
Tea, Coffee and Fudge

TUESDAY

Chicken Avocado Deli Wraps
Vegetable Spring Rolls
Scrambled Egg and
Smoked Salmon Tart
Tomato Mozzarella Salad

DESSERT

Passion Fruit and
Crème Fraîche Tart
Fresh Fruit Basket
Tea, Coffee and Fudge

WEDNESDAY

Selection of Antipasti
Warm Tomato Focaccia
Goujons of Sole
Greek Salad
with Feta Cheese

DESSERT

White and Dark Chocolate
Truffle Torte
Fresh Fruit Basket
Tea, Coffee and Fudge

THURSDAY

BBQ Chicken Wrap with Red Onion,
Lettuce and Tomato
Wild Mushroom Risotto Cakes
Rocket, Blue Cheese and Pear Salad
Selection of Cheese
with French Bread

DESSERT

Classic Lemon Tart
Fresh Fruit Basket
Tea, Coffee and Fudge

FRIDAY

Grilled Sirloin Steak Sandwich
Platter of Parma Ham
and Melon
Homemade Fishcakes
Char-Grilled
Vegetable Salad

DESSERT

Strawberry Eton Mess
Fresh Fruit Basket
Tea, Coffee and Fudge

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BANQUETING MENU

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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

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 Provençal 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

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

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SPECIALITY DISHES

STARTERS

Mediterranean Fish Soup served with Gruyere Cheese and Saffron Rouille
(supplement £2.00)

Trio of Salmon:
'Gravadlax',
Smoked Salmon,
Salmon Roulade served with Caviar and Crème Fraîche
(supplement £2.00)

Gateau of Hand Picked Portland Crab served with Avocado and Gazpacho Sauce
(supplement £3.00)

Spears of Asparagus served with Hollandaise Sauce
(supplement £2.00)

Beef Tartare served with Capers, Gherkins and Quail Eggs
(supplement £4.00)

INTERMEDIATES

Monk Fish wrapped in Parma Ham served with Tomato Confit
(supplement £12.50)

Warm Chicken Mousse served with Wild Mushrooms and Baby Leeks
(supplement £8.50)

Warm Lobster Mousse served with Caviar and Chervil Butter Sauce
(supplement £12.50)

Crispy Scallops served with Sweet and Sour Cabbage
(supplement £10.00)

Salmon Ceviche served with Poached Quails Eggs
(supplement £8.50)

Wild Mushroom and Barkham Blue Risotto
(supplement £7.50)

MAIN COURSES

Fillet Steak served with Glazed Onions, Mushrooms, Pancetta Bacon and Rich Red Wine Sauce
(supplement £8.00)

Pan Fried Medallion of Venison served with Glazed Chestnuts, Onions and Celeriac Gratin
(supplement £4.00)

Rack of Lamb roasted with Mustard and Herb Crust served with Ratatouille of Mediterranean Vegetables
(supplement £5.00)

Seared Fillet of Turbot served with Lobster Salpicon
(supplement £4.00)

Poached Lemon Sole and Smoked Salmon Roulade served with Caviar Cream Sauce
(supplement £2.00)

Beef Wellington served with Madeira Sauce
(supplement £10.00, maximum 25 covers)

DESSERTS

Blackcurrant Delight served with Champagne Jelly
(supplement £2.00)

Selection of Miniature Chocolate Desserts:
Chocolate and Honeycomb Torte,
White Chocolate Ice Cream,
Chocolate and Raspberry Mousse,
Chocolate and Irish Cream Milk Shake
(supplement £5.00)

Carpaccio of Pineapple served with Caramelised Lime and Coconut Ice Cream
(supplement £2.00)

Selection of Miniature English Desserts:
Egg Custard Tart,
Sherry Trifle,
Fruit Crumble
(supplement £4.00)

Apple Tart Tatin with Calvados Sorbet
(supplement £2.00)

Selection of British Cheese with Walnut Bread
(supplement £9.50)

SORBETS

Elderflower
Mandarin

Peach and Champagne
Lemon and Lime

Strawberry and Basil
Vodka and Pink Grapefruit
(supplement £4.50)

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*Supplement prices are based on the Banqueting Menu.
Speciality dishes are available for lunch, supplement prices are available on request.*

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VEGETARIAN MENU

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

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

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CANAPÉS

COLD

Smoked Salmon, Caviar and Sour Cream
Prosciutto Ham, Melon and Date
Duck Rillettes with Black Pepper and Pineapple Relish
Tomato Consomme
Salmon Tartare with Chive Yoghurt
Mushroom Pate with Rosemary Toast
Crab, Spring Onion and Ginger
Oysters with Pickled Cucumber
Beef Tartare and Quail Eggs
Creamed Blue Cheese and Quince Jelly
Smoked Salmon Sushi Roll
Carpaccio of Tuna with Lentil Salsa

HOT

Seafood Dimsums
Chicken, Chilli and Avocado Tartlet
Mini Cheese Burgers with Tomato Relish
Barkham Blue Cheese Tart
Coconut Chicken Goujons with Sweet Chilli Dip
Vegetables Samosas
Salmon and Basil Bouches
Beef Consomme
Ham and Cheese Paninis
Grilled Chicken Satay
Wild Mushroom Risotto Cakes
Duck Spring Rolls

Selection of 4 @ £9.00 per person; Selection of 6 @ £13.00 per person

Nuts, Olives and Crisps @ £2.75 per person

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BARBECUE MENU SELECTIONS

STARTERS

Please select One Starter
from the following

- Hot and Spicy King Prawns
- Platter of Parma Ham
served with Mango, Basil and Figs
- Duck and Pork Rilette
with Toasted Onion Bread
- Vegetable Terrine
with Tomato Dressing

MAIN DISHES

Please select Three Main Dishes
from the following

- Pork and Apple Sausage
- 6oz Fillet Steak served with Béarnaise Sauce
(£9.00 supplement charge)
- 8oz Rib Eye Steak seasoned with Smokey Mesquite
(£7.50 supplement charge)
- Lamb and Pepper Kebabs
- Piri Piri Chicken
- Supreme of Salmon marinated in Ginger,
Lemon Grass and Coriander
- Homemade Beef Burgers served with Tomato Relish
- Prawn and Monkfish Kebabs
flavoured with Rosemary and Garlic
(£5.00 supplement charge)
- Cajun flavoured Chicken Drumsticks
- Lamb Steak with Mint Balsamic Marinade
- Hickory flavoured Beef Kebabs
- Sweet Pepper, Onion and Panneer Brochettes
- Aubergine filled with Mediterranean Vegetables
and Couscous
- Vegetarian Sausages
- 4oz Sirloin Steaks with Crushed Black Peppers

SALAD DISHES

All the following
served with Main Dishes

- Green Salad with Bacon and Walnuts
- Tomato and Mozzarella Salads
- Caesar Salad
- Roast Mediterranean Vegetable Salad
with Couscous and Feta Cheese
- Roasted New Potatoes
with Sea Salt and Thyme

DESSERTS

Please select Two Desserts
from the following

- Raspberry Pavlova
- Strawberry Tart
- Trio of Chocolate
and Orange Truffle
- Summer Pudding
with Clotted Cream
- Eton Mess
- Coffee, Vanilla
and Chocolate Bavaois
- Summer Fruits
with Mulled Wine Jelly
- Chocolate Marquise
- *
- Coffee and Petits Fours

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