

Tylney Hall

HAMPSHIRE



Please select a menu of one starter, main course and dessert for all guests.

Alternative dishes can be provided for dietary requirements.

Please ensure your pre-order is returned to your event co-ordinator at least 2 weeks prior to your event.

NOTABLE ALLERGENS ARE INCLUDED ON THIS MENU AND ARE CODED AS:

Ce – celery | C – crustaceans | E – egg
| F – fish | G – cereals containing gluten | L – lupin | M – milk & dairy
| Mo – molluscs | Mu – mustard | N – tree nuts | P – peanuts | Se – sesame | Sh – shellfish | So – soybeans
| Su – sulphur dioxide & sulphites | V – vegetarian | PB – plant based

WEDDING MENU



STARTERS

Marbled Pressing of Pork, Slow Baked Granny Smith, Burnt Orange Gel, Chicory Leaf (Su)

Award Winning Smoked Salmon, Lemon, Caper, Shallot, Mousse, Pea Shoots (M, F, Su)

Sweet Potato and Tomato Soup, Rustic Herb Oil (PB)

Breast of Smoked Duck, Asparagus, Honey Glazed Fig, Whipped Duck Mousse (M, E, Su)

Butter Baked Plaice Fillet, Mint Crushed Peas, "Malted Batter Scraps", Tartar Butter Sauce (M, F, Su, G,)

Pea & Mint Risotto, Green Chilli Arancini, Mustard Frills (PB, Su, G, Mu)

Chicken & Leek Terrine, Pickled Shimeji, Leek, Shallot Puree (M, Su)

Black Truffle & Tunworth Tart, Tomato Oregano Sauce, Whipped Mascarpone, Watercress (M, E, G, So)

Prawn & Crab Cocktail, Marie Rose Sauce, Avocado Mousse, Lemon, Caviar (supp. £6) (Cr, Su)

Root Vegetable Roll, Pickled Shimeji, Shaved Radish, Girolles, Apple and Balsamic Puree (PB, Su)

MAINS

All meat and fish dishes served with seasonal vegetables and potatoes

Roasted Sirloin of 60 Day Dry Aged Beef Sirloin, Yorkshire Pudding, Horseradish Sauce (Su, M, G) (£8 supp)

7oz Scotch Beef Fillet, Béarnaise Sauce, Hand Cut Chips (M, E, G, Su) (£10 supp)

Herb Crumbed Squash, Moroccan Spice, Olive Oil Mash, Ratatouille (PB, G)

Devonshire Corn Fed Chicken Breast, Morel Cream Sauce (M, Su)

Wild Mushroom & Red Onion Puff Pastry Tart, Leeks, Pickled Shallot, Radish, Pea Shoot, Shaved Chestnut Mushroom (PB, G, Su)

Slow Roasted Rump of Lamb, Tomato Olive Jus (M, Su, Ce)

Slow Cooked Belly Pork, Braeburn Apple Puree, Crackling, Jus (M, Su, Ce)

Butter Grilled Sea Trout, Tomato & Anchovy Sauce (E, Su, M)

Seared Fillet of Stone Bass, Louis Roederer & Caviar Sauce, Freshly Steamed Clams (M, F, Su, Mo)

Cauliflower "Steak", Caper & Shallot Emulsion, Crushed Beetroot & Potato, Spinach (PB, Su)

DESSERTS

Dark Chocolate & Honey Marquise, Passionfruit & Mango Sauce, Coffee Meringue (M, E, G, So)

Kir Royale Cheesecake, Milk Chocolate Cremeaux, Mini Meringues (M, E, G, So)

Warm Apple, Pear & Blackberry Crumble Tart, Light Vanilla Custard (M, E, G)

Selection of Sorbets and Vegan Ice Creams, Fresh Berries and Coulis (PB)

Poached Pineapple, Caramel Ice "Cream", Blueberries in Blackcurrant Sauce (PB, So, Su)

Classic Lemon Tart, Sweetened Crème Fraiche, White Chocolate Soil, Meringue (M, E, G, So)

Orange Blossom Crème Brulee, Orange Mascarpone, Spiced Biscuit (M, E, G)

Milk Chocolate and Praline Delice, Crystalised Hazelnut, Caramel Cream (M, E, G, N)

Plate of Fine English Cheeses, Dorset Crackers, Quince, Chutney (M, E, Se, So, Ce, G, Mu) (£6 supp)

TYLNEY HALL HOTEL & GARDENS

Rotherwick, Hook,
Hampshire, RG27 9AZ
01256 764881
weddings@tylneyhall.com
www.tylneyhall.com

Prices are correct at the time of going to print, but the hotel reserves the right to change the prices at any time. Price includes VAT at current rate.

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MENU ENHANCEMENTS



CHEESE

Selection of award-winning Cheeses from the
British Isles

£160 per slate (whole cheeses to serve 10 persons)
(M, E, G, Se, So, Ce, Mu)

Cheese towers available and can be made bespoke to
suit your group size – please enquire

SORBET COURSE

An additional palate cleanser for your wedding party

Elderflower and Lemon (Su)

Louis Roeder Champagne and Strawberry (Su)

Kir Royale with Frozen Blackcurrant (Su)

Garden Mint with Cucumber and Gin (Su)

Apple and Pear - Tylney Orchard Special (Su)

£6.00 per person

CANAPÉS



CANAPES – COLD

Aerated Duck Pate, Caramelised Red Onion Tart
(M, E, G, So, Su)

Smoked Salmon Mousse, Malted Croute, Caviar
(M, F, G, Su)

Honey Whipped Goat's Cheese on Rosemary Toast
(V, M, G)

Minted Crab Mayonnaise Tartlets (G, M, E, So, Cr)

Beef Tartar, Teriyaki Gel, Gherkin, Shallot, Chive,
Edible Spoons (So, Su, G, E, M)

Chicken and Sweetcorn Bouchée (E, M, G)

Savoury Palmiers of Parmesan and Paprika (V, G, E, M)

Pork and Fig Roulade, Toffee Apple Puree,
Prosciutto Ham, Crackling (Su)

Garlic Marinated King Prawn, Cucumber, Chilli
Mayonnaise, Coriander (M, Cr, E)

CANAPES – WARM

Mini Beauvale Tartlets, Cream Cheese (V, M, G, E, So)

Mini Cheeseburgers, Buttermilk Burger Sauce
(M, E, G, Ce, So, Mu)

Wild Mushroom and Truffle Arancini, Parmesan
Custard (V, M, E, G, Ce, Mu, Su)

Crisps Nuts and Olives (N, Su)

£6.50pp

3 Canapes

£10.50pp

Additional Canapes

£3pp

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WEDDING EVENING



WEDDING EVENING FINGER BUFFET

Selection of finger sandwiches and wrap rounds
(M, E, G, F, Cr, Su, Ce)

Chargrilled asparagus, garlic aioli (E, Su)

Smoked salmon John Ross, capers, lemon shallot,
granary bread (M, F, G)

Parma ham, mini scotch eggs, truffle mayonnaise
(M, Su, G, E)

Bocconcini mozzarella, cherry tomato salad, basil
(M, Su)

Handmade Gala pie (M, E, G, Su)

Turkish style hummus, paprika, fresh lemon, cucumber,
carrot, Grissini sticks (Se, G)

Somerset brie, chutney, Artisan crackers, grapes
(M, E, G, So, Se, Su)

Mini pavlova nests, peach, blueberry (M, E)

£38pp

WEDDING EVENING ADDITIONAL ITEMS

Souvlaki style lamb kebab wrap, salad, chilli and mint
yoghurt sauce (M, E, G, Su)

£13pp

4oz beef burger, Applewood smoked cheddar, tomato,
lettuce, buttermilk burger relish (M, E, G, So)

£10pp

Ciabatta Filled Bacon Roll (M, E, G, So)

£7pp

Skin on chip cones, buttermilk burger relish (E, Mu)

£6.50pp

Somerset brie, chutney, Artisan crackers, grapes
(V, M, E, G, So, Se, Su)

£12pp

Individual asparagus and ricotta quiche tartlets
(V, M, E, G, So)

£10pp

Selection of finger sandwiches, bridge rolls
and wrap rounds (M, E, G, F, Cr, Su, Ce)

£11pp

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