



Christmas Eve Dinner

Tylney Hall Hotel Christmas House Party

Starters

Tomato and sweet potato soup

crushed sweet potato, red chilli, coriander (M,Su)

Pork pressing

poached quails egg, pickled girolle, artichoke puree (M,E,Su)

Salmon tartar

teriyaki soy, pickled ginger, coriander, malted sourdough (F,E,Su,So)

Main Courses

Guinea Fowl

truffle bubble and squeak, sweetcorn and paprika puree, pancetta, pan juices (M,Ce,Sul)

Sea trout cooked in beurre noisette

crab and mussel chowder, rock samphire, braised baby fennel (F,M,Mol,Cr,Su)

Portobello mushroom wellington

Wild mushroom casserole, spinach (V,M,E,G,Sul)

Desserts

“Hot chocolate” mousse

raspberry “sugar cube” (M,E,So)

Classic lemon tart

lime and lemon gel, crème fraiche, meringue (M,E,G)

English artisan cheeses

Dorset crackers, grapes, chutney, quince (M,E,G,Se,Ce)

Tea, Coffee & Petit Fours

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

and note the following menu content abbreviations for your information:

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 PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free