

Classic Menu

STARTERS



Asparagus Spears, Hollandaise,
Poached Hen Egg, Watercress
(M, E, Su)

Cauliflower and Oat Soup, Capers
(PB)

Chorizo and Tomato Bruschetta, Parmesan, Basil
(Su, G)

Scorched Fillet of Mackerel, Potato and Horseradish Salad,
Watercress, Herb Oil
(M, F, E, Ce, Mu)

Smooth Chicken Pâté, Caramelised Onion Jam
(M, E, Su)

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

MAIN COURSES



*All meat and fish dishes are served with
seasonal vegetables and potatoes*

Roasted Fillet of Salmon, Clam and Chive Butter Sauce
(M, Su, F, Mo)

Open Ravioli, Spinach, Ratatouille
(PB, G)

Roasted Sirloin, Yorkshire Pudding, Horseradish
(M, Su, Ce, Mu, G)
£8.00 supplement per person

28-day Dry-Aged Pork Loin, Braeburn Apple Puree,
Crackling, Jus
(M, Su, Ce)

Corn-fed Chicken Supreme, Thyme Emulsion Sauce
(M, Su, Ce)

Lemongrass Steamed Bream,
Pink Ginger and Coriander Sauce
(M, F, Su, Mo)

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

DESSERTS



Dark Chocolate and Honey Marquise,
Black Forest Garnish, Chantilly, Cherry
(M, E, G, So, Su)

Earl Grey Panna Cotta, Orange and Lemon Curd
(M, G, So)

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

Vegan Chocolate Torte, Gold-Dusted Blackberries
(PB, So, Su, G)

Raspberry and Almond Frangipane Tart, Toasted Oats,
Raspberry Anglaise, Fresh Raspberry
(M, E, G, So, N)

Vanilla Crème Brûlée with Passionfruit Chantilly,
Shortbread Finger
(M, E, G)

A plate of 3 Fine English Cheeses with Dorset Crackers,
Quince, Chutney
(M, E, Se, So, Ce, G, Mu)

Upgrade to 5 cheeses - £6.00 supplement per person

TEA, COFFEE & PETIT FOURS

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements.

Please refer to the following key for food allergens.

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

Tylney Hall

HOTEL, HAMPSHIRE

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