

Evening Menu

FINGER BUFFET



Please choose three items, plus one dessert.

Souvlaki style wraps, lamb kofta, salad, mint yoghurt & relish (M, G, E, Su)

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

Ciabatta filled bacon roll (M, E, G, So)

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

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

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

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

DESSERTS



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

Chocolate and cherry Swiss roll, cherry whipped cream (M, E, G, So)

GRAZING TABLES



Please choose a Grazing Table, plus one dessert.

CHEESE

Selection of British cheeses with grapes, chutney, quince jelly and crackers (G, M)

CHARCUTERIE & PATES

Selection of cured meats & pates with baked breads, pickles and hummus (G, Se, E)

MIXTURE OF THE ABOVE

DESSERTS



Potted chocolate mousse, chocolate soil (M, E, So)

Dipped macaroons (M, E, G, So)

Working with one of our trusted partners, a range of bespoke offerings are available. Please ask for details.
Street Food | Fish & Chips | Mexican | Hog Roasts | Burgers & Artisan Pizzas | Alternative Themed Options

CATERING IS REQUIRED FOR ALL EVENING GUESTS

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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