Platinum Menu

STARTERS

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

Porcini Mushroom and Black Truffle Soup
(M)

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)

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

Prawn and Crab Cocktail, Marie Rose Sauce,
Avocado Mousse, Lemon, Caviar
(Cr, Su)
£4.00 supplement per person

MAIN COURSES

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

7oz Scotch Beef Fillet (served med-rare), Béarnaise Sauce,
Hand-Cut-Chips
(M, E, G, Su)
£10.00 supplement per person

Halibut and Caviar, Orange Cream Sauce
(M, Su, F)

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

Herb-Crumbed Cutlets of Lamb, Olive Tapenade
(M, Su, Ce, Mu, G)
£10.00 supplement per person

Slow-Cooked Belly Pork from Orchard Farm, Braeburn
Apple Purée, Crackling, Jus
(M, Su, Ce)

Breast of Guinea Fowl Wrapped in Pancetta, Blackberry Jus
(M, Su, Ce)

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

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.

Tylney Hall
HOTEL, HAMPSHIRE
★★★★