



Christmas Eve Dinner

Tylney Hall Hotel Christmas House Party

Starters

Wild Mushroom and Black Truffle Soup

Mushroom duxelles, reduced truffle cream, fresh basil (V, M)

Smoked Salmon John Ross

Lime crème fraiche, caramelised lemon gel, "heritage egg gribiche" (F, M, Su)

Slow Roasted Devonshire Corn-fed Chicken Pressing

Artichoke puree, aerated pork crackling, pickled baby onion, sorrel (M, Su)

Main Courses

Breast of Wiltshire Pheasant

Truffle bubble and squeak, sweetcorn and paprika puree, cured pancetta, pan juices (M, Ce, Su)

Fillet of Wild Seabass

Lightly crushed herb and Ratte potato, garlic wilted spinach, fine beans, smoked caviar sauce (F, M, Su)

Butternut and Goat's Cheese Pithivier

Creamed Maris Piper potato, chilli and tomato split dressing (V, M, E, G, Su)

Desserts

Fine Belgian Dark Chocolate Tart

Mango, pineapple (M, E, So, G)

"Baked Alaska"

Iced passionfruit parfait, chocolate sponge (G, M, E, So)

English Artisan Cheeses

Dorset crackers, grapes, confit of red onion marmalade, Membrillo quince (M, E, G, Se, Ce)

Birchall Tea, Bridge Coffee and handmade Petits 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



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Starters

Cauliflower and Tunworth Soup

Deep fried Tunworth bonbon, cauliflower "couscous" (V, M, E, G, So)

Main Courses

Roast Norfolk Bronze Turkey

Fondant potato, savoy, honey roast carrot, maple parsnip, Cumberland pig in blanket, stuffing, cranberry jelly, turkey gravy, brioche sauce (G, Ce, E, M, Su, N)

Dry-aged English Beef Fillet

Black truffle mash, wild mushroom gratin, shaved chestnut mushroom (F, M, E, G, Su, Ce)

Desserts

Trio of Festive Desserts

Fine Belgian chocolate yule log, Morello cherry pudding mousse, mince pie ice cream (M, G, E, Su, N)

Birchall Tea, Bridge Coffee & Handmade Mince Pies

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Boxing Day Dinner

Tylney Hall Hotel Christmas House Party

Starter

Modena Balsamic Beetroot Carpaccio

Crumbled Somerset Driftwood, walnut, sorrel, shallot dressing (Su, M, N)

Fish Course

Cornish Scallop

Warm scallop mousse, seared scallop, sauce Nantais, lightly smoked caviar, lemon balm (E, M, F, Mo, Su)

Main Course

Duo of Welsh Lamb

Shoulder and rack, basil crumb, ratatouille, creamed Maris Piper potato, soft herb oil (M, Su, Ce, Mu)

Dessert

Fine Belgian Dark Chocolate Mousse

Black Forest garnish, cherry (M, Su, E, G, So)

Birchall Tea, Bridge Coffee & Handmade Petits Fours

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