

DECEMBER 2025

Private Christmas Parties

For more intimate and private Christmas parties, the Grade II Listed Mansion House provides the perfect setting. Whether for a private work function, a family celebration or even just an evening with friends, we have a variety of function spaces available. Our Executive Head Chef and his team will provide you with a sumptuous meal, served to you by our banqueting team, who will be on hand to assist and make your evening a night to remember.

To find out more, please contact our Events Team on 01256 745519 or events@tylneyhall.com

1ST JANUARY 2026

New Year's Day Traditional Afternoon Tea

Enjoy our Traditional Afternoon Tea of sweet and savoury treats served in the Oak Room Restaurant. Get the family together or simply escape with friends to start the New Year in style, and then walk it off with a stroll through our beautiful gardens.

£55.00 per person

Tylney Hall
HOTEL, HAMPSHIRE
★★★★

Tylney Hall Hotel & Gardens
Rotherwick, Hook, Hampshire RG27 9AZ

tylneyhall.co.uk

ENJOY SEASONAL FAYRE

Festive DINING

Tylney Hall
HOTEL, HAMPSHIRE
★★★★

Festive Dining

Celebrate the festive season at Tylney Hall with friends, family, or colleagues. Savour seasonal lunches and dinners in the award-winning Oak Room Restaurant, or relax by the fire with a festive afternoon tea. Whether dining or joining one of our popular seasonal events, it's the perfect way to enjoy Christmas.

SCAN THE QR CODE FOR
FULL FESTIVE DINING
MENUS, ALLERGEN
INFORMATION AND
TO BOOK



28TH NOVEMBER -
23RD DECEMBER

Oak Room Restaurant

Join us in the 2 AA Rosette Oak Room Restaurant, nestled within the Mansion House, for a truly festive experience. If you are looking for a relaxing festive lunch or dinner with friends, family, or colleagues, we have a tantalising selection of festive dining delights for every occasion.

Festive Luncheon From £45.00 per person
Festive Dinner From £65.00 per person

28TH NOVEMBER -
23RD DECEMBER

Festive Afternoon Tea

Kick the festive season off with a seasonal afternoon tea, served in the cosy lounge with a roaring log fire and close friends or family for company.

Served daily between 1.00pm – 4.30pm
£43.50 per person (Monday – Thursday)
£46.50 per person (Friday – Sunday)

Add a glass of Champagne for £16.00pp

7TH, 14TH AND
21ST DECEMBER

Festive Afternoon Tea with Live Music

We're delighted to present a series of enchanting Festive Afternoon Teas in the grand Baronial Tylney Suite, complete with seasonal treats, twinkling surroundings, and the soothing sounds of live music to set the perfect festive mood.

£54.00 per person

25TH DECEMBER

Christmas Day Luncheon

Delight in a sumptuous Christmas Day luncheon, brimming with all your festive favourites, in our Oak Room Restaurant and Newnham Suite. The pinnacle of indulgence awaits as you commence your feast with a Champagne reception, followed by a delectable four-course luncheon, culminating with coffee and mince pies, all accompanied by the melodious tunes of our resident pianist.

£175.00 per person / £87.50 per child (3 - 12 years old)

STARTER

Cauliflower and Tunworth Soup (V,M,E,G,So)
Deep fried Tunworth bonbon, cauliflower 'couscous'

Poached and smoked Faroe Island Salmon Roll (F,M,Su)
Roasted lemon gel, crème fraîche, lightly smoked caviar, caper

Wiltshire Game Pressing (M,Su,E)
Whipped duck pate, scorched onion gel, quail egg, beer pickled shallot

MAIN COURSES

Roast Norfolk Bronze Turkey (G,Ce,E,M,Sul,N)
Fondant potato, savoy cabbage, honey roast carrot, maple parsnip, Cumberland pigs in blanket, stuffing
Sauces: cranberry jelly, classic turkey gravy, brioche sauce

Dry aged English Heritage Beef Fillet (F,M,E,G,Su,Ce)
Winter black truffle mash, wild mushroom gratin, shaved chestnut mushroom

Fillet of Wild Line Caught Halibut (F,M,G,Su)
Basil crumb, Champagne sauce, salt cod brandade potatoes, wilted sea vegetables

Marinated Portobello Mushroom Wellington (V,M,E,G,Su,So)
Sauté wild mushrooms, cream sauce, buttered tenderstem broccoli

Creamed Brussel sprouts served for your table

DESSERTS

Warm Cherry Amaretto Christmas Pudding (M,E,G,N,Su,So)
Madagascan vanilla and French brandy custard

Fine Belgian Dark Chocolate and Morello Cherry Tart (M,E,G,So)
Morello cherry ripple ice cream
Colston Bassett Stilton – soaked in Taylors 10yr old Port (M,E,G,Se,Ce)
Red onion chutney, Membrillo quince paste, Dorset crackers, grapes

Birchall Tea, Bridge Coffee and artisan Mince Pies

26TH DECEMBER

Boxing Day Luncheon

Relax with us after the excitement of the big day and allow the Tylney Hall team to look after you in style. We invite you to enjoy a chilled glass of Bucks Fizz on arrival, and a splendid three course luncheon in the Oak Room Restaurant, finished off with coffee and petit fours.

£75.00 per person / £37.50 per child (up to 12 years)

STARTERS

Wild Mushroom and Black ruffle Soup (V,M)
Mushroom duxelles, reduced truffle cream, fresh basil

Smoked Salmon John Ross (F,M,Su)
Lime crème fraîche, caramelised lemon gel, 'heritage egg gribiche'

Slow roasted Devonshire Corn-fed Chicken Pressing (M,Su)
Artichoke puree, aerated pork crackling, pickled baby onion, sorrel

Golden Cross Goat's Cheese, East Sussex (V,M,G, N,Su,Ce)
Compressed celery, crystalised walnut, truffle infused honey, sweet pickled shallot, tarragon crumb

MAIN COURSES

Slow roast West Country Gold Sirloin Beef dry aged 60 days (M,E,G,Sul)
Roasting garnish, Yorkshire pudding

Anise cured Orchard Farm Belly Pork dry aged 28 days (M,E,G,Sul)
Roasting garnish, Braeburn apple sauce, aerated crackling

Fillet of Wild Seabass (F,M,Su)
Herb crushed ratte potato, garlic wilted spinach, fine beans, lightly smoked caviar butter sauce

Butternut and Goat's Cheese Wellington (V,M,E,G,Su)
Creamed Maris Piper potato, chilli and tomato split dressing

Family served vegetables, freshly cooked for your table

DESSERTS

Fine Belgian Bitter Chocolate Marquise (M,E,G,So)
Popping candy, sour raspberry marshmallow

Bramley Apple and Blackberry Oat Crumble Tart (M,E,G,Su)
Blackberry and Madagascan vanilla seed custard

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

Birchall Tea, Bridge Coffee and handmade Petits Fours

4TH, 19TH & 20TH DECEMBER

Masquerade Christmas Party Nights

Enjoy a pre-Christmas celebration with friends or colleagues with a blend of great food and a glass of prosecco. Great music and a festive atmosphere, in addition to a welcome drinks reception, delicious three course dinner, coffee and mince pies, and disco until 1am, make for a festive party to remember! This year's parties will be 'Masquerade Ball' themed, adding a touch of mystery and elegance to the evening.

From £75.00 per person

STARTERS

Caramelised Cauliflower Soup (V,M,Su)
Lilliput capers, soft herb oil

Smoked Salmon John Ross (F,M,Su)
Lime crème fraîche, caramelised lemon gel, "heritage egg gribiche"

Slow roasted Devonshire Corn-fed Chicken Pressing (M,Su)
Artichoke puree, aerated pork crackling, pickled baby onion, sorrel

Tunworth Tart (M,G,E,So,Su)
Red onion puree, winter leaf salad, whipped mascarpone, shaved radish

MAIN COURSES

Roast Norfolk Bronze Turkey (G,Ce,E,M,Sul,N)
Roasting garnish, pork stuffing, pig in blanket, cranberry Sauce

Fillet of Wild Seabass (F,M,Su)
Herb crushed ratte potato, spinach, fine beans, lightly smoked caviar sauce

Butternut and Goat's Cheese Wellington (V,M,E,G,Su)
Creamed Maris Piper potato, chilli and tomato split dressing

Duo of West Country Lamb (supplement £7)
(M,Su,Ce)
Confit of shoulder, slow cooked rump, basil infused lamb jus

DESSERTS

Warm Cherry Amaretto Christmas pudding (M,E,G,N,Su,So)
Madagascan vanilla and French brandy custard

Fine Dark Belgian Chocolate Mousse 'Yule Log' (M,E,G,So)
Sweet chestnut and Madagascan vanilla puree, black cherry Chantilly

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

Birchall Tea, Bridge Coffee and artisan Mince Pies

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team. 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 / Se - sesame / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based
The menu and allergens are subject to change.