



START 2026 IN STYLE

New Year's
CELEBRATIONS

Tylney Hall
HOTEL, HAMPSHIRE

★★★★

New Year's Celebrations

Ring in the New Year in unforgettable style at Tylney Hall. Set within the grandeur of the historic Mansion House, this elegant celebration features fine dining, live entertainment, and festive cheer, the perfect way to welcome 2026.

SCAN THE QR CODE
TO VIEW OUR
ENTIRE CHRISTMAS
AND NEW YEAR
PROGRAMME



30TH DECEMBER - 1ST JANUARY 2026

Black Tie Gourmet Celebration

YOUR TWO NIGHT NEW YEAR PACKAGE

30TH DECEMBER

Arrive during the afternoon and check into your luxurious accommodation. You can then enjoy a delicious platter of savoury snacks and sweet treats in the elegant lounge. Celebrate the penultimate evening of the year with a three course dinner in our Oak Room Restaurant, accompanied by our resident pianist.

31ST DECEMBER

Indulge on a tempting selection of savoury bites and sumptuous sweet delights and a welcome drink in the lounge.

Start the New Year's Eve black tie celebrations in style with Champagne cocktails and canapés in our Italian Lounge, accompanied by our resident harpist. An innovative five-course black tie Gourmet dinner will be served at Captain style tables in our Oak Room Restaurant, while our pianist 'tinkles the ivories'. Coffee will be served in the Tynney Suite followed by dancing to a live band and, of course, at midnight we will welcome in 2026. Dance the night away until 1.00am at the disco.

1ST JANUARY 2026

Enjoy a sumptuous breakfast in the Oak Room Restaurant.

For those leaving us today, we wish you a fond farewell and a very Happy New Year! However, we would highly recommend staying with us until the following day, to enjoy the peace and tranquillity of New Year's Day.

For those who joined us on the 31st, there will be delightful assortment of savoury nibbles and decadent sweet treats in the lounge for the afternoon and a three course dinner is served in the Oak Room Restaurant.



31ST DECEMBER

New Year's Eve Menu

STARTER

Foraged Wild Mushroom and Black Winter

Truffle Soup (V,M)

Truffle infused cream, fresh basil

MAINS COURES

Cold cut Roast Beef Fillet 60 day dry aged West country gold (M,E,G,Su)

Onion and maple syrup puree, garlic aioli, sweet beer pickled onion, English watercress, round radish

Ceviche of Hampshire Chalk Stream Sea Trout

(M,F,Su,Mo,Cr)

Beetroot, crème fraîche, grated Italian bottarga, anchovy bonbon

Loin of Wiltshire Estate Venison (M,Su)

Blackberries, duchesse potatoes, confit haunch lightly curried, marinated yoghurt, coriander, winter greens

DESSERT

Fresh Cranberry Mousse (M,E,G,So)

Thick orange curd, liquid gel, fine Belgian milk chocolate crémeux

Birchall Tea, Bridge Coffee and handmade Petits Fours

MANSION HOUSE

Mansion Classic Bedroom £665.00

Mansion Superior Classic Bedroom £775.00

Junior Suites £818.00

Suite / Studio Suites £895.00

Master Suites £1,025.00

State Suite £1,125.00

COURTYARD AND GARDEN

Classic Bedroom £595.00

Superior Classic Bedroom £665.00

Junior Suites £755.00

Garden Suites £795.00

Orangery Suites £875.00

Prices are per person, based on two people sharing the room type selected, including the programme specified and VAT. Single supplement £95.00 per person per night.

