

BUFFET MENU MONDAY

Pork and fresh herbs in a mustard cream sauce with mashed potatoes (Mu, M, Su)

Poached fillets of sea trout in a basil butter sauce (F, M, Su)

Leek and wild mushroom casserole with spinach and new potatoes (V, M, G, E, Su)

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Beetroot and balsamic salad (Su)

Mixed leaf salad, served with balsamic olive oil, mayonnaise and croutons (Su, E, G, Ce)

Salad niçoise (E, Su)

Antipasti miniatures

Bread rolls (M, G, So)

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Vanilla yoghurt panna cotta with passion fruit jelly (M, Su)

Bowl of fresh fruit

Alternative dishes can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event.
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.

BUFFET MENU TUESDAY

Beef lasagne with basil béchamel and parmesan gratin (M, E, G, Su)

Sea bream with a tomato dressing (F, M, Su)

Basil gnocchi with tomato mascarpone ragout (V, M, G, E)

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Cherry tomato and bocconcini mozzarella salad with red onion and basil (M, Su)

Mixed leaf salad, served with balsamic olive oil, mayonnaise and croutons (Su, E, G, Ce)

Potato and crème fraîche salad, chives, spring onion (M)

Antipasti miniatures

Garlic bread slices (M, G, So)

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Baked salt caramel tart with a dark chocolate crumb (M, G, E, So)

Bunches of grapes and fresh oranges

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BUFFET MENU WEDNESDAY

Shepherd's pie with truffle mash (Mu, M, Su)

River Exe Mussels served in a white wine cream sauce (F, M, Su)

Mushroom ravioli (V, M, G, E)

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Couscous and Mediterranean vegetable salad (M, F, G, E)

Mixed leaf salad, served with balsamic olive oil, mayonnaise and croutons (Su, E, G, Ce)

Cucumber salad with a shallot, dill and mint marinade (Su)

Antipasti miniatures

Sliced malted sourdough (M, G, So)

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Potted dark chocolate and orange mousse with popping candy (M, E, So)

Pineapple and raspberry fruit platter

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BUFFET MENU THURSDAY

Traditional chicken tikka in a mixed nut and cream tikka sauce served with basmati (M, N, Ce)

Fillet of white fish in rustic herb oil with bok choi (F, M, Su)

Vegetable lasagne (V, M, G, E, Su)

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Orzo salad with roasted tomatoes, olives and cucumber (M, G, So, Su)

Mixed leaf salad, served with balsamic olive oil, mayonnaise and croutons (Su, E, G, Ce)

Mixed bean salad of butterbean, red kidney and haricot with a cider vinegar dressing (Su)

Antipasti miniatures

Garlic and coriander naan (M, G, So)

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Slow-baked white chocolate tart with mango whipped cream (M, E, G, So, Su)

Sliced melon and blackberry platter

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BUFFET MENU FRIDAY

Beef rump stroganoff served with pilaf rice (Mu, M, Su)

Breaded plaice goujons, skin-on chips and tartar sauce (M, G, Su, E, F)

Leek and wild mushroom casserole with spinach and new potatoes (V, M, G, E, Su)

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Tomato, red onion and basil salad (Su)

Mixed leaf salad, served with balsamic olive oil, mayonnaise and croutons (Su, E, G, Ce)

Classic Greek salad with iceberg and feta (Su, M)

Antipasti miniatures

Mixed bread rolls (M, G, So)

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Vanilla yoghurt panna cotta with passion fruit jelly (M, Su)

Bowl of fresh fruit

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CONFERENCE AND MEETING BREAKS

MORNING BREAK

Freshly baked muffins
offering a selection of flavours to cater to a
variety of tastes

Served with tea and coffee

MID-MORNING BREAK

Hydration station
featuring a range of refreshing, house-made
infused drinks such as:

Ginger and lemon
Cucumber, mint and tarragon
Anise and winter berries

These drinks can be elegantly presented in Kilner
jugs or jars, providing a visually appealing and
functional touch.

AFTERNOON BREAK

A delightful selection of bite-sized cakes and
sandwich squares, presented on afternoon tea stands
to create a sophisticated, eye-catching display.

This arrangement will not only elevate the
experience of your attendees but also encourage a
more relaxed and enjoyable break.

Served with tea and coffee.

MENU ENHANCEMENTS

CANAPES

Platter of three assorted canapes
£11.00 per person

Crisps, nuts and olives
(N, M)
£7.00 per person

SORBET COURSE

Elderflower and lemon
Louis Roeder Champagne and strawberry (Su)
Kir royale and blackcurrant (Su)
Raspberry and mint (Su)
Apple and pear, Tylney Orchard special
£7.00 per person

CHEESE COURSE

Selection of award-winning cheeses from the British
Isles
(M, E, Se, So, Ce, G, Mu)
£160.00 per slate (serve 10 persons)
Cheese Towers –
Bespoke options available on request

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CLASSIC MENU

STARTERS

Asparagus spears with hollandaise, a poached hen egg and watercress (M, E, Su)

Cauliflower and oat soup topped with capers (PB)

DOP buffalo mozzarella and tomato "caprese bruschetta" with parmesan and basil (Su, G, So, M)

John Ross smoked salmon served with lemon, caper, shallot, mousse and pea shoots (M, F, Su)

Smooth chicken pâté with caramelised onion jam and sliced sourdough (M, E, Su, G)

Mediterranean vegetable tart with sundried tomato salad (PB, Su, G, So)

MAIN COURSES

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

Roasted fillet of salmon in a clam and chive butter sauce (M, Su, F, Mo)

Spinach and ricotta tortellini with truffle cream sauce (G, M, So, E)

Roasted sirloin served with Yorkshire pudding and horseradish (M, Su, Ce, Mu, G)

Slow-cooked belly pork from Orchard Farm, with Braeburn apple purée, crackling and jus (M, Su, Ce)

Corn-fed chicken supreme with thyme emulsion sauce (M, Su, Ce)

Root vegetable wellington with Tenderstem broccoli, maple-glazed carrot, olive oil mash and onion gravy (PB, G, Su)

Lemongrass steamed bream in a chilli and coriander sauce (M, F, Su, Mo)

DESSERTS

Chocolate and tonka bean tart with dark chocolate crumb and stem ginger Chantilly (M, E, G, So, Su)

Mango and kalamansi delice with citrus curd and coconut meringue (M, E, G, So)

Selection of sorbets and vegan ice "creams" with fresh berries and coulis (PB)

Vegan chocolate slice with vanilla ice "cream" and gold-dusted blackberries (PB, So, Su, G)

Warm Tylney orchard apple crumble tart with toasted oats, clotted cream (M, E, G, So)

Vanilla crème brûlée served with raspberry Chantilly and shortbread finger (M, E, G)

Colston Basset Stilton, Westcombe Cheddar and Driftwood goat's cheese with Dorset crackers, quince and chutney (M, E, Se, So, Ce, G, Mu)

Tea, coffee and petit fours

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event. 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.

PLATINUM MENU

STARTERS

Lightly smoked halibut ceviche with a caper and shallot dressing, crème fraîche and pickled mussels (M, F, Su, Mo)

Porcini mushroom and black truffle soup (M)

Breast of smoked duck with asparagus, honey-glazed fig and whipped duck mousse (M, E, Su)

Brown sugar cured pork terrine with spiced Braeburn puree, aerated crackling and balsamic pickled onion (M, Ce, Su)

Individual tomato and Manchego quiche with an asparagus, watercress and radish salad (M, E, G, So)

Prawn and crab cocktail in a Marie Rose sauce served with an avocado mousse, lemon and caviar (Cr, Su, E)

MAIN COURSES

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

7oz Scotch beef fillet (served medium-rare) with béarnaise sauce and hand-cut chips (M, E, G, Su)

Halibut and caviar in an orange cream sauce (M, Su, F)

“Shicken” Breton pieces with a mushroom and leek casserole and heritage new potatoes (PB, So, Su)

Herb-crumbed cutlets of lamb with olive tapenade (M, Su, Ce, Mu, G)

Marinated pork tenderloin with truffle bubble and squeak and apple jus (M, Su, Ce, Mu)

Breast of guinea fowl wrapped in pancetta with a blackberry jus (M, Su, Ce)

Seared fillet of stone bass in a Louis Roederer and caviar sauce with freshly steamed clams (M, F, Su, Mo)

DESSERTS

Chocolate and tonka bean tart with dark chocolate crumb and stem ginger Chantilly (M, E, G, So, Su)

Mango and kalamansi delice with citrus curd and coconut meringue (M, E, G, So)

Selection of sorbets and vegan ice “creams” with fresh berries and coulis (PB)

Vegan chocolate slice with vanilla ice “cream” and gold-dusted blackberries (PB, So, Su, G)

Warm Tylney orchard apple crumble tart with toasted oats, clotted cream (M, E, G, So)

Vanilla crème brûlée served with raspberry Chantilly and shortbread finger (M, E, G)

Colston Basset Stilton, Westcombe Cheddar and Driftwood goat's cheese with Dorset crackers, quince and chutney (M, E, Se, So, Ce, G, Mu)

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