

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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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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CHILDREN'S MENU

STARTERS

Dinosaur scrambled eggs with mild Cheddar served on granary toast
(M, E, G, So)

Cherry tomato and mozzarella sticks
(M, Su)

Fresh watermelon and mixed berries

Bowl of soup served with a fresh bread roll
(see server for allergens)

£8.00 per person

MAIN COURSES

Penne pasta with tomato ragout and grated Cheddar
(M, E, G)

Spaghetti bolognese with grated Cheddar
(M, E, G)

Line-caught cod and chips served with mushy peas
(M, G, F, Su)

Hand-link sausages and mash with onion gravy
(G, Su, M)

4oz Prime beef burger and skin-on chips
(M, E, G, So)

£12.00 per person

DESSERTS

Two scoops of Jude's ice cream
(So, M, E)

Yoghurt with blueberries, grapes, honey, raspberry, and grated chocolate
(M)

Chocolate brownie sundae with vanilla ice cream, caramel sauce and whipped cream
(M, E, G, N)

Banana-filled pancake with caramel sauce
(M, E, G)

£8.00 per person

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CELEBRATION & LIFE EVENTS MENU

SAVOURIES

Selection of finger sandwiches:

Smoked salmon and cream cheese on wholemeal bread (M, F, So, G)

Cucumber and crème fraîche on beetroot bread (M, So, G)

Ham and onion relish on caramelised onion bread (M, Su, So, G)

Cheese and tomato chutney on seeded granary bread (M, Su, So, G)

Egg and cress bridge roll (M, G, E, So)

Tylney handmade mini quiches (M, E, G, Su, So)

Asparagus with shallot dressing and truffle mayonnaise (Su, Ce, E)

PASTRIES

Warm fruit and plain buttermilk scones with Cornish clotted cream,
strawberry and vanilla jam (Su, M, E, G)

Selection of delicate cakes and fancies from our pastry (M, E, G, Se, So)

Served with tea and coffee

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CHOICE BARBECUE MENU

£50.00 per person - Choose one from each main option and one dessert

Your meat and fish will be cooked on a charcoal Kamado grill for added flavour

BURGER OPTIONS

4oz Beef burgers | 4oz Pork sweet chilli (G) | 4oz chicken butterfly
Served with brioche glazed baps (G, E, M, So)

SAUSAGE OPTIONS

Pork spiced Cumberland (G) | Classic pork smokey barbecue (G) | pork garlic and herb (G)
| Pork honey mustard (G) | Moroccan spiced lamb (G)

MEAT OPTIONS

3 oz Lamb kofta (G) | Tenderised 4oz beef steaks | Barbecue chicken drumsticks
| 5oz Beef fillet with béarnaise sauce (M, E, Su) - £6 supplement per person
| 6oz 50 Day aged sirloin steak, peppercorn sauce (M, Su) - £4 supplement per person

FISH OPTIONS

Squid and chorizo skewers (Mo) | Butterflied Cajun salmon (F)
| King prawn, sea trout and octopus skewers (F, Mo, Cr)

VEGETABLE OPTIONS

Cajun jacket potato, sour cream (M) | Paneer pepper kebabs (M)
| Corn on the cob, paprika butter (M)

SALADS- ALL SERVED

Platter of sliced tomato, cheeses, cucumber, red onion and
gem lettuce (M)

Tomato mozzarella stacks with basil, aged balsamic (M, Su)

Cheesy coleslaw (M, E)

Tylney relish, caramelised red onion and mustard
(M, E, Su, Mu)

Soft salad leaves with red wine dressing (M, Su)

Spring onion and truffle potato salad (M, E, Su)

DESSERTS

Sticky toffee slice (M, E, G, So) | Handmade macaroons (Me, E,
G, So) | Eton mess strawberries & cream (M, E) | Chocolate
tart, fresh raspberry (M, E, G, So) | Fresh fruit display | Cheese
board (M, E, Se, So, Ce, G, Mu) - £7 supplement per person

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