



FESTIVE *Dining*

ENJOY SEASONAL FAYRE

Tylney Hall
HOTEL, HAMPSHIRE



A WARM

Festive Welcome

Festive Celebrations at Tylney Hall

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 themed afternoon tea. Whether dining or joining one of our popular seasonal events, it's the perfect way to enjoy Christmas.

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



30TH 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

30TH 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 enjoy the company of close friends or family.

Served daily between 1.00pm – 4.30pm

£45.00 per person (Monday – Thursday)

£48.00 per person (Friday – Saturday)

6TH, 13TH & 20TH DECEMBER

Festive Afternoon Tea with Live Music

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

£55.00 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 glass of Champagne, followed by a delectable four-course luncheon, culminating with coffee and mince pies, all accompanied by the melodious tunes of our resident pianist.

£180.00 per person / £90.00 per child (3 - 12 years old)

STARTER

Caramelised Parsley Root Soup (V,M,G)
parsley oil, rye croutons

Poached Faroe Island Salmon Rilletes
(E,G, So,C,F,M,Su)
Dorset crab mayonnaise and bonbon, lightly smoked caviar, roasted lemon gel, watercress

Brown Sugar Cured Pork Pressing (M,E,Su)
poached quail's egg, sweet pickled girolle mushroom, artichoke purée

MAIN COURSE

Roast Norfolk Bronze Turkey (C,Ce,E,M,Su,N)
fondant potato, Savoy cabbage, honey roast carrot, maple parsnip, Cumberland pig in blanket, stuffing, cranberry jelly, classic turkey gravy, brioche sauce

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

Fillet of Wild Line Caught Turbot
(F,M,G,Su,C,Mo)
brown shrimp and mussel chowder, wilted spinach, "spice of angels"

Portobello Wellington (V,M,E,G,Su)
creamed maris piper potato, sauté wild mushrooms, purple sprouting broccoli

Creamed Brussel sprouts served for your table

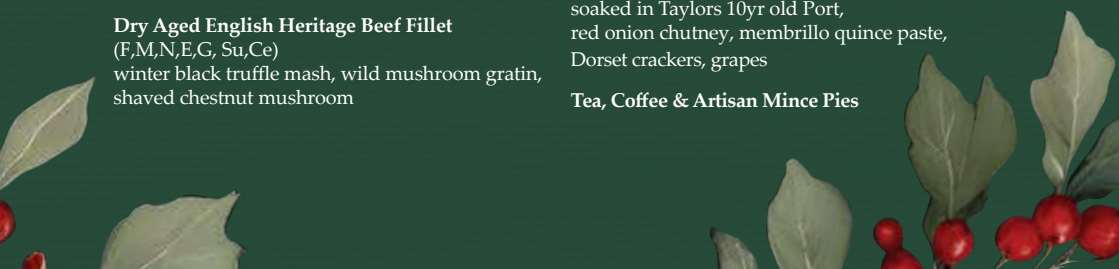
DESSERT

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

Baked Blonde Chocolate Tart (M,E,G,So,N)
hazelnut, salted caramel, ice cream

Colston Bassett Stilton (M,E,G,Se,Ce)
soaked in Taylors 10yr old Port,
red onion chutney, membrillo quince paste,
Dorset crackers, grapes

Tea, Coffee & 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 (3-12 years)

STARTER

Cep Velouté (V,M,Su)
Black truffle cream

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

Ham Hock & Chicken Terrine (M,Su)
sweetcorn paprika puree, aerated pork crackling,
pickled baby onion, sorrel

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

MAIN COURSE

Slow Roast West Country Gold Sirloin Beef
(M,E,G,Su)
dry aged 60 days, Yorkshire pudding

Anise Cured Orchard Farm Belly Pork
(M,E,G,Su)
dry aged 28 days, Braeburn apple sauce, aerated
crackling

Fillet of Halibut (F,M,Su,Mo)
herb-crushed potato, garlic wilted spinach,
orange braised fennel, lightly smoked caviar and
clam butter sauce

Foraged Mushroom & Black Truffle Risotto
(V,M,Su)
mascarpone, 36-month aged parmesan, chives

**Family served vegetables, freshly cooked for
your table**

DESSERT

Fine Belgian Bitter Chocolate Marquise
(M,E,G,So)
popping candy, raspberry Chantilly

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

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

Tea, Coffee & Handmade Petit Fours

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:

3RD, 4TH & 19TH DECEMBER

'Night at the Movies' Christmas Joiner Parties

Enjoy a pre-Christmas celebration with friends or colleagues with a blend of great food and 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 'Night at the Movies', adding a touch of nostalgia and fun to the evening.

From £79.00 per person

STARTER

Cep Velouté (V,M,Su)
black truffle cream

Smoked Salmon John Ross (F,M,Su)
whipped mousse, lemon, caper, shallot

Ham Hock & Chicken Terrine (M,Su)
sweetcorn paprika purée, aerated pork crackling,
pickled baby onion, sorrel

Driftwood Tart (M,E,G,N,So,Su)
goat's cheese and red onion tartlet, chicory and
walnut salad

MAIN COURSE

Roast Norfolk Bronze Turkey (G,Ce,E,M,Su,N)
pork stuffing, pig in blanket, cranberry sauce

Fillet of Stonebass (F,M,Su)
herb crushed ratte potato, spinach, fine beans,
lightly smoked caviar sauce

Portobello Wellington (V,M,E,G,Su)
creamed maris piper potato, sauté wild
mushrooms, purple sprouting broccoli

DESSERT

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,Su)
cherry gel, griottines, black cherry Chantilly

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

Tea, Coffee & Artisan Mince Pies

*Ce - celery / C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk / 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.



DECEMBER 2026

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 dedicated 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.





Tylney Hall

HOTEL, HAMPSHIRE



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

tylneyhall.co.uk

*We reserve the right to amend any information contained in
this brochure without prior notice.*