

*Tylney Hall*

HAMPSHIRE



NOTABLE ALLERGENS ARE INCLUDED ON THIS MENU AND ARE CODED AS:

Cel=celery; cer=cereals containing gluten; cru=crustaceans; egg=eggs; fis=fish; lup=lupin; mil=milk; mol=molluscs; mus=mustard; nut=nuts; pea=peanuts; ses=sesame seeds; soy=soya; sul=sulphur dioxide

## SUMMER MENU



### STARTER

- Marbled pressing of pork, celeriac purée, crackling, paprika (*mil, mus*)  
Smoked salmon John Ross, crab rillettes roll, shallot, caper (*fis, sul, cru, mil, cel*)  
Fillet of stone bass, tomato, anchovy and olive sauce, brandade (*fis, mil, sul*)  
Asparagus, hollandaise, watercress, quails eggs (*v*) (*mil, egg*)  
Prawn cocktail, Marie Rose sauce, avocado mousse, lemon (**sup £3**) (*cru, mil, egg, mus, sul*)  
Pea and mint soup (*v*) (*mil*)

### MAIN

- Roasted Sirloin of 60 day aged English beef, Yorkshire pudding, horseradish sauce (**£4 supp**) (*mil, sul, cer*)  
Herb crumbed cutlets of lamb, thyme jus (**£4 supp**) (*sul, mil, cer*)  
Fillet of sea bream, olive and sun blushed tomato butter sauce (*fis, mil, sul*)  
Charred and glazed belly pork, crackling, apple sauce (*mil, sul*)  
Devonshire corn fed chicken breast, café au lait sauce (*mil, sul*)  
Seared fillet of halibut, Champagne sauce (**sup £8**) (*fis, mil, sul*)  
Pea and broad bean risotto, mint, pecorino, pea shoot salad (*v*) (*mil, sul*)  
Mushroom and spinach Wellington, rosemary cream (*v*) (*cer, mil, egg*)  
Puff pastry slice, onion jam, fig, thyme, shallot, spinach (*v*) (*cer, egg, mil, sul*)

### DESSERT

- Crème patissiere and mixed berry tart, chocolate sphere, lime caramel (*cer, mil, egg*)  
Classic lemon tart, sweetened crème fraîche, white chocolate soil, pistachio, meringue (*mil, cer, egg*)  
White chocolate panna cotta, strawberries in elderflower syrup (*mil, egg, sul*)  
Dark chocolate and honey marquise, passionfruit and mango sauce, coffee meringue (*mil, egg, cer, sul*)  
Blueberry cheesecake, gin and tonic crème Chantilly (*mil, egg, sul, cer*)

## WINTER MENU



### STARTER

- Game pressing, red onion chutney, baby melba (*mil, sul, cer, egg*)  
Sun blushed tomato and three cheese tart, watercress puree, truffle and shallot dressing (*v*) (*cer, mil, sul, egg*)  
Paprika pork rillettes, toffee apple purée, sourdough croutes (*cer, sul, mus*)  
Award winning smoked salmon, lemon, caper, shallot, mousse, pea shoots (*fis, mil*)  
Seared plaice, "batter scraps", crushed mint peas, tartar butter sauce (*mil, sul, fis, cer*)  
Slow roasted parsnip and honey soup (*v*) (*mil*)

### MAIN

- Roasted Sirloin of 60 day aged English beef, Yorkshire pudding, horseradish sauce (**£4 supp**) (*mil, sul, cer*)  
7oz Scotch beef fillet, béarnaise sauce (**£10 supp**) (*mil, egg, sul*)  
Rack 28 day aged Orchard Farm pork, honey mustard glaze, crackling, apple sauce (*mus, mil*)  
Glazed breast of Gressingham duck, port jus (*mil, sul*)  
Pavé of stone bass, mussel butter sauce (*mil, sul, mol*)  
Wild mushroom mascarpone and black truffle risotto (*v*) (*mil, sul*)  
Butternut and goat's cheese Wellington, rosemary cream (*v*) (*cer, egg, mil, sul*)  
Puff pastry slice, onion jam, fig, thyme, shallot, spinach (*v*) (*cer, egg, mil, sul*)

### DESSERT

- Apricot and crème fraiche mousse, vanilla crème Anglaise (*mil, egg, cer*)  
Mirror glazed dark chocolate delice, caramelised stem ginger cream (*mil, egg, cer*)  
Warm raspberry and oat lattice, raspberry coulis (*mil, egg, cer*)  
Orange blossom crème brûlée, orange mascarpone, spiced biscuit (*mil, egg, cer*)  
Crème caramel, flambé oranges, vanilla shortbread (*mil, egg, cer*)

TYLNEY HALL HOTEL  
& GARDENS

Rotherwick, Hook,  
Hampshire, RG27 9AZ  
01256 764881  
weddings@tylneyhall.com  
www.tylneyhall.com

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## ADDITIONAL MENU ITEMS



### CANAPÉS – COLD

Foie gras bites, crumble (*mil, cer, egg*)  
Smoked salmon and caviar blinis (*egg, fis, cer, mil*)  
Honey whipped goat's cheese on rosemary toast (*v, mil, cer*)  
Minted crab mayonnaise tartlets (*cru, mil, egg, mus*)  
Beef tartar, gherkin, shallot, chive, served on teaspoon (*sul, mil*)  
Chicken and sweetcorn bouchee (*cer, egg, mus, mil*)

### CANAPÉS – HOT

Mini Barkham blue tartlets, cream cheese (*v, cer, egg, mil*)  
Mini cheese burgers, buttermilk burger sauce (*cer, egg, mil, mus, sul*)  
Mascarpone and truffle tarts (*v, mil, cer, egg*)  
Emmental gougere, cheese filling, poppy seed (*v, mil, cer, egg*)  
Wild mushroom and truffle arancini, parmesan custard (*mil, cer, egg*)  
Rope grown mussel, red wine and shallot vinegar, herb crumb (*mil, cer, mil, sul*)  
Crisps, nuts and olives **£4.00 per person** (*nut, sul, pea*)

### SORBET COURSE

Elderflower and lemon (*sul*)  
Kir Royale (*sul*)  
Garden mint (*sul*)  
Apple and pear (*sul*)  
**£5.00 per person**

### CHEESE COURSE

Selection of award winning cheeses from the British Isles  
Served with quince jelly, artisan crackers, grapes, chutney (*mil, cer, sul*)

**£16.00 per person individual plates**

**£150.00 per slate (for 10 persons)**

### WEDDING BUFFET MENU – OPTION 1

Danish style open sandwiches and wraps (*cer, cel, cru, egg, fis, mil, mus, ses, sul*)  
Leek and Black Truffle Quiche (*v, mil, egg, cer*)  
Tomato mozzarella stacks, baby basil (*v, mil*)  
DOP mortadella ham (*sul*)  
Pea and mint arancini, pecorino (*v, mil, sul, cer*)  
Salmon fishcakes with tartar sauce (*fis, cer, mil, sul*)  
Somerset brie, Artisan crackers, grapes (*v, mil, seas, cer*)  
Chocolate millionaires short cake tarts (*mil, egg, cer*)  
Apple and salt caramel choux buns (*mil, egg, cer*)

**£29.50 per person**

### WEDDING BUFFET MENU – OPTION 2

Large sausage rolls wrapped in sweet cure bacon, tomato chutney (*mil, egg, cer, sul*)  
Chilli tomato salsa on wholemeal garlic baguette (*v, mil, cer, sul*)  
Mini hotdogs, onion marmalade, Dijon mustard (*mil, sul, cer, egg, mus*)  
Curried chicken tartlets (*sul, mil, egg, cer*)  
Skin-on chips, buttermilk burger sauce (*v, mil, egg, mus*)

**£21.00 per person**

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## ENHANCE YOUR WEDDING

Please choose from the selection below should you wish to further personalise your "Special Day"



### ARRIVAL AND DRINKS RECEPTION

Chair covers with coloured sashes.....	£5.50ea (plus delivery)
Dipped Strawberries (2 per person).....	£4.00pp
Additional Canapés.....	£2.50ea
Canard-Duchêne Champagne upgrade from Prosecco.....	£7.00pp
Additional glass of Prosecco.....	£8.00
Glass of Champagne.....	£12.00
Jug of Summer or Winter Pimms.....	£35.00
Glass of Kir Royale or Bellini.....	£13.00
Jug of fruit juice.....	£9.00
Jug of non alcoholic fruit cocktail.....	£15.00
Jug of sparkling elderflower cordial.....	£9.00

### WEDDING BREAKFAST

Sorbet course.....	£5.00pp
Fish course .....	£15.00pp
Cheese course.....	£16.00pp
Cheese slate (for 10 persons).....	£150.00
Additional wine from.....	£29.00 bottle
Whisky, Port or Liqueurs from.....	£9.00
Additional chair covers for children.....	£5.50ea
Additional guests for food tasting.....	£45.00pp

### EVENING RECEPTION

Classic Beef Burger or Chicken Burger (not with fries).....	£14.50ea
Finger Buffet option 1.....	£29.50pp
Finger Buffet option 2.....	£21.00pp
Ciabatta Roll with Smoked Back Bacon.....	£6.00ea
Cones of French Fries.....	£6.00ea
Tea or Coffee .....	£2.00pp
Bailey's Hot Chocolate.....	£6.00pp

### ENTERTAINMENT AND DECORATION

We are pleased to assist you in the arranging of the following:

- Disco
- Live entertainment
- Floral arrangements
- Photo booth
- Mood lighting
- Outdoor lighting
- Celebration cakes
- Transportation
- Make up and hair

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