

MEETINGS, INCENTIVES, CONFERENCES & EVENTS



Tylney Hall

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DAILY BUFFET AND WORKING LUNCH MENUS – Available to delegates on inclusive rates.

MONDAY

Shepherds Pie with Truffle Mash
Mil, fis, sul

Poached Fillets of Sea Trout,
Basil Butter Sauce
Fis, mil, sul

Three Cheese Tortellini (v)
Cer, mil
*

Beetroot and Balsamic
Sul

Mixed Leaf Salad,
Balsamic Olive Oil, Mayonnaise,
Croûtons
Sul, egg, mil

Salad Niçoise
Egg, sul

Anti Pasti Miniatures
Mil, sul
*

Honey Roast Ham, Hens' Eggs,
Paprika
Egg
*

Lemon and Tea Jelly, Mascarpone Mousse,
Poached Blueberries
Mil

Fruit Basket
*

Coffee

TUESDAY

Chicken Tikka, Braised Rice
Sul, mil

Rolled Fillets of Plaice,
Browned Butter
Fis, mil

Slow Baked Omelette, Sourdough
Crumb, Cream Cheese (v)
Egg, mil, cer
*

Tomato Mozzarella Stacks,
Basil
Mil, sul

Mixed Leaf Salad,
Balsamic Olive Oil, Mayonnaise,
Croûtons
Egg, mus, sul

Potato and Crème Fraîche Salad,
Spring Onion
Mil

Anti Pasti Miniatures
Mil, sul
*

Cured Meats Board, Olives
Sul
*

Pink Grapefruit Meringue Tarts
Cer, egg, mil

Fruit Basket
*

Coffee

WEDNESDAY

Free Range Belly Pork,
Honey Glaze, Mash, Thyme Jus
Mil, sul

Grilled Mackerel, Tarragon Sour Cream
Fis, mil

Mini Blue Cheese Quiches (v)
Mil, egg, cer
*

Caesar Salad, Anchovies,
Parmesan Dressing
Fis, mil, cer, egg, mus

Mixed Leaf Salad,
Balsamic Olive Oil, Mayonnaise,
Croûtons
Sul, egg, mus

Cucumber, Shallot, Dill
and Mint Marinade
Anti Pasti Miniatures
Mil, sul
*

Shaved Salt Beef, Pickled Gherkins,
Mustard Mayonnaise
Sul, egg, mus
*

Milk Chocolate and Passionfruit Eclairs
Mil, cer, egg

Fruit Basket
*

Coffee

THURSDAY

Chicken, Bacon and Leek Pie,
Puff Pastry Topping
Mil, egg, cer, mus

Breaded Plaice
and Tartar Sauce Wraps
Fis, cer, egg, mus

Mushroom Ravioli (v)
Mil, egg, cer
*

Tomato, Red Onion and Basil
Sul

Mixed Leaf Salad,
Balsamic Olive Oil, Mayonnaise,
Croûtons
Sul, egg, mus

Fennel Slaw, Dill
Egg, sul, mus

Anti Pasti Miniatures
Mil, sul
*

Smoked Salmon Board,
Capers, Shallot, Lemon
Fis, sul
*

Slow Baked White Chocolate Tart,
Mango Whipped Cream
Mil, egg, cer

Fruit Basket
*

Coffee

FRIDAY

Cottage Pie
Mil, fis, cer, mus

Sole Goujons, Skin on Chips,
Lemon Mayonnaise
Fis, egg, cer, mus

Filled Field Mushroom,
Garlic Cream Cheese,
Bread Crumb (v)
Mil, cer
*

Beetroot and Balsamic
Sul

Mixed Leaf Salad,
Balsamic Olive Oil, Mayonnaise
Sul, egg, mus

Fennel Slaw, Dill
Sul, egg, mus

Anti Pasti Miniatures
Mil, sul
*

Somerset Brie, Artisan Biscuits
Mil, cer
*

Vanilla Poached Pear,
Rum Pastry Cream
Cer, mil

Fruit Basket
*

Coffee

ADDITIONAL ITEMS TO COMPLEMENT THE BUFFETS

Skin on Chips £4.00pp; Minted New Potatoes *Mil* £4.00pp; Bread Basket *Cer* £2.00pp; British Cheese Board *Mil, cer, sul* £15.00pp;
Selection of Sandwiches and Wraps *Mil, cer, egg, fis, crus, mus, sul, ses* £8.00pp; Luxury Fish Board *Fis* £10.00pp

For more information contact our Events team on +44 (0)1256 764881

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LUNCH MENU SELECTOR

Available to delegates on inclusive rates.

STARTERS

Pea and Mint Soup (v)
Mil

Marbled Terrine of Pork,
Celeriac Purée, Crackling, Paprika
Cel

Award winning Smoked Salmon,
Lemon, Caper, Shallot, Mousse, Pea Shoots
Fis, mil

Sun Blushed Tomato and Three Cheese Tart,
Watercress Purée, Truffle and Shallot Dressing (v)
Cer, mil, sul, egg

Scorched Mackerel, Smoked Mackerel Flakes in
Purple Potato Salad, Tomato Salsa
Fis, mil, cer

MAIN COURSES

Breast of Guinea Fowl,
Café au Lait Sauce
Mil, sul

Fillet of Salmon,
Tomato, Olive and Anchovy Beurre Blanc
Fis, mil, sul

Roasted Sirloin of 35 day aged Buccleuch Beef,
Yorkshire Pudding, Horseradish Sauce
Mil, cer, sul
(supplement £6.00pp)

Rack 28 day aged Orchard Farm Pork,
Honey Mustard Glaze, Crackling, Apple Sauce
Mil, sul, mus

Pea and Broad Bean Risotto,
Mint, Pecorino, Pea Shoot Salad (v)
Sul, mil

Mushroom and Spinach Wellington,
Rosemary Cream (v)
Cer, egg, mil, sul, mus

Puff Pastry Slice,
Onion Jam, Fig, Thyme, Shallot, Spinach (v)
Cer, egg, mil, sul

DESSERTS

Dark Chocolate and Honey Marquise,
Passionfruit and Mango Sauce, Coffee Meringue
Mil, egg, cel, sul

Apricot and Crème Fraîche Mousse, Vanilla Crème Anglaise
Mil, egg, cer

Mirror Glazed Milk Chocolate Delice, Caramelised Stem
Ginger Cream
Mil, egg, cer

Warm Raspberry and Oat Lattice, Raspberry Coulis
Mil, cer, egg

White Chocolate Panna Cotta, Strawberries in Elderflower Syrup
Mil, egg, sul

Classic Lemon Tart, Sweetened Crème Fraîche,
White Chocolate Soil, Meringue
Mil, cer, egg

Orange Blossom Crème Brûlée, Orange Mascarpone,
Spiced Biscuit
Mil, egg, cer

Crème Patissiere and Mixed Berry Tart, Chocolate Sphere,
Lime Caramel
Mil, cer, egg

3 Award Winning Cheeses from the British Isles,
Grapes, Chutney, Artisan Biscuits
Mil, cer, sul

(£5.50 in place of dessert or £12.50 as an additional course)

*

Coffee and Petits Fours

Please select a total of 3 dishes per course, to include a vegetarian option if required, and offer these to your guests to pre order their menu in advance.

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BANQUETING DINNER MENU – Available to delegates on inclusive rates.

STARTERS

- Marbled Pressing of Pork, Celeriac Purée,
Crackling, Paprika
Mil, mus
- Award winning Smoked Salmon,
Lemon, Caper, Shallot, Mousse, Pea Shoots
Fis, mil
- English Penny Bun Mushroom Soup (v)
Mil
- Breast of Smoked Duck, Honey Glaze,
Confit Tomato Couscous, Frisée Salad
Cer, sul
- Fillet of Stone Bass, Tomato, Anchovy and Olive Sauce,
Brandade
Fis, mil
- Asparagus, Hollandaise, Watercress, Quail Eggs (v)
Mil, egg
- Chicken and Leek Terrine, Pickled Shimeji, Leek,
Truffle Mascarpone
Mil, sul, cer
- Sun Blushed Tomato and Three Cheese Tart,
Watercress Purée, Truffle and Shallot Dressing (v)
Cer, mil, sul, egg
- Prawn Cocktail, Marie Rose Sauce,
Avocado Mousse, Lemon
Cru, mil, egg, mus, sul
(supplement £3.00pp)

MAIN COURSES

- Roasted Sirloin of 35 day aged Buccleuch Beef,
Yorkshire Pudding, Horseradish Sauce
Mil, cer, sul (supplement £4.00pp)
- 7oz Scotch Beef Fillet, Béarnaise Sauce
Mil, egg, sul (supplement £10.00pp)
- Belly of Wiltshire Pork, Honey Mustard Glaze,
Crackling, Port Sauce
Mil, egg, sul, mus
- Devonshire Corn Fed Chicken Breast, Café au Lait Sauce
Mil, sul
- Herb Crumbed Cutlets of Lamb, Thyme Jus
Mil, sul, cer, mus (supplement £4.00pp)
- Slow Roasted Rump of Lamb, Tomato Olive Jus
Mil, fis, sul
- Glazed Breast of Gressingham Duck, Port Jus
Mil, sul, fis
- Fillet of Sea Bream, Mussel Butter Sauce
Fis, mil, sul, mol
- Seared Fillet of Halibut, Champagne Sauce
Fis, mil, sul (supplement £8.00pp)
- Pea and Broad Bean Risotto, Mint, Pecorino, Pea Shoot Salad (v)
Mil, sul
- Butternut and Goat's Cheese Pithivier, Thyme Mash (v)
Cer, mil, egg
- Puff Pastry Slice, Onion Jam, Fig, Thyme, Shallot, Spinach (v)
Cer, egg, mil, sul

All mains served with seasonal vegetables and potatoes

DESSERTS

- Dark Chocolate and Honey Marquise,
Passionfruit and Mango Sauce, Coffee Meringue
Mil, egg, cer, sul
- Apricot and Crème Fraîche Mousse, Vanilla Crème Anglaise
Mil, egg, cer
- Mirror Glazed Milk Chocolate Delice,
Caramelised Stem Ginger Cream
Mil, egg, cer
- Warm Raspberry and Oat Lattice, Raspberry Coulis
Mil, egg, cer
- White Chocolate Panna Cotta,
Strawberries in Elderflower Syrup
Mil, egg, sul
- Classic Lemon Tart, Sweetened Crème Fraîche,
White Chocolate Soil, Meringue
Mil, cer, egg
- Orange Blossom Crème Brûlée,
Orange Mascarpone, Spiced Biscuit
Mil, egg, cer
- Crème Patissiere and Mixed Berry Tart,
Chocolate Sphere, Lime Caramel
Mil, egg, cer

3 Award Winning Cheeses from the British Isles,
Grapes, Chutney, Artisan Biscuits
Mil, cer, sul

(£5.50 in place of dessert or £12.50 as an additional course)

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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 a teaspoon
Sul, mil

Chicken and Sweetcorn Bouchée
Cer, egg, mus, mil

HOT

Mini Barkham Blue Tartlets, Cream Cheese (v)
Cer, egg, mil

Mini Cheese Burgers, Buttermilk Burger Sauce
Cer, egg, mil, mus, sul

Baby Baked Potatoes, Chive Cream Cheese, Black Truffle (v)
Mil

Emmental Gougère, 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
Mol, cer, mil, sul

Crisps, Nuts and Olives £3.00 per person
Nut, pea, sul

Selection of 3 Canapés @ £9.00 per person; Additional Canapés @ £2.50 each per person

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BARBECUE MENU SELECTIONS

STARTERS

Please select One Starter
from the following

- Hot and Spicy King Prawns
Cru
- Platter of Parma Ham,
Mango, Basil and Figs
Sul
- Duck and Pork Rilette,
Toasted Onion Bread
Cer
- Vegetable Terrine,
Tomato Dressing
Sul

MAIN DISHES

Please select Three Main Dishes
from the following

- Pork and Apple Sausages
Cer, egg
- 6oz Fillet Steak, Béarnaise Sauce
Mil, sul, egg
(£9.00pp supplement)
- 8oz Rib Eye Steak, Smokey Mesquite
Sul
(£7.50pp supplement)
- Lamb and Pepper Kebabs
Piri Piri Chicken
Sul
- Supreme of Salmon,
Ginger, Lemon Grass and Coriander
Fis, sul
- Homemade Beef Burgers, Tomato Relish
Cer, mus, egg
- Prawn and Monkfish Kebabs, Rosemary, Garlic
Fis, cru
(£5.00pp supplement)
- Cajun Chicken Drumsticks
Cer
- Lamb Steak, Mint Balsamic Marinade
Sul
- Hickory flavoured Beef Kebabs
Sul
- Sweet Pepper, Onion, Panneer Brochettes (v)
Mil
- Aubergine, Mediterranean Vegetables,
Couscous (v)
Cer
- Vegetarian Sausages (v)
Cer, soy, ses

SALAD DISHES

All the following
served with Main Dishes

- Salad Leaves, Bacon
Sul
- Tomato and Mozzarella
Mil
- Caesar Salad
Mil, fis, egg, sul
- Roast Mediterranean Vegetables,
Couscous, Feta
Cer, mil
- Roasted New Potatoes,
Sea Salt, Thyme

DESSERTS

Please select a total of Two Desserts
from the following

- Milk Chocolate Mousse,
Popping Candy, Raspberry Chantilly
Mil, egg
 - Individual Zested Brioche Treacle Tart,
Clotted Cream, Caramel Sauce
Mil, cer, sul
 - Mirror Glazed Dark Chocolate Delice,
Caramelised Stem Ginger Cream
Mil, egg, cer
 - Apple, Pear and Blackberry Crumble,
Toasted Oats, Vanilla Ice Cream
Mil, cer, egg
 - Yoghurt and Elderflower Panna Cotta,
Strawberries and Cream, Meringue
Mil, egg
 - Classic Lemon Tart, Sweetened Crème Fraîche,
White Chocolate Soil, Meringue
Mil, cer, egg
 - Vanilla Crème Brûlée,
Strawberry Mascarpone Shortbread
Mil, cer, egg
 - Crème Patissiere and Mixed Berry Tart,
Chocolate Sphere, Lime Caramel
Mil, cer, egg
 - Selection of Cheese from the British Isles,
Quince Jelly, Grapes, Chutney, Artisan Biscuits
Mil, cer, sul
- (£5.50 in place of dessert or £12.50 as an additional course)
*
Coffee

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