

MEETINGS, INCENTIVES, CONFERENCES & EVENTS



Tylney Hall

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DAILY BUFFET AND WORKING LUNCH MENUS

Available to delegates on inclusive rates.

MONDAY

Free Range Belly Pork,
Honey Glaze, Mash, Thyme Jus
Poached Fillets of Salmon,
Chive Cream
Pea and Mint Arancini,
Pecorino (v)

*

Beetroot and Balsamic
Mixed Leaf Salad,
Balsamic Olive Oil, Mayonnaise
Fennel Slaw, Dill
Cucumber, Minted Yoghurt

*

Honey Roast Ham, Hens' Eggs, Paprika

*

Potted Chocolate Mousse,
Chocolate Soil
Fruit Basket

*

Coffee

TUESDAY

Shepherds Pie
Rolled Fillets of Plaice, Heritage New
Potatoes, Browned Butter
Caramelised Red Onion
and Blue Cheese Omelette (v)

*

Vine Tomato, Baby Mozzarella,
Aged Balsamic
Mixed Leaf Salad,
Balsamic Olive Oil, Mayonnaise
Fennel Slaw, Dill

Spiced Couscous, Raisin, Apricot

*

Cured Meats Board, Olives

*

Mini Lemon Meringue Tartlets

Fruit Basket

*

Coffee

WEDNESDAY

Lamb Curry, Braised Rice
Grilled Mackerel,
Tarragon Sour Cream
Individual Leek
and Truffle Quiches (v)

*

Crème Fraîche and Potato Salad
Mixed Leaf Salad,
Balsamic Olive Oil, Mayonnaise
Fennel Slaw, Dill
Caesar Salad

*

Pork Pies, Chutney

*

Chocolate Brownie,
Vanilla Chantilly

Fruit Basket

*

Coffee

THURSDAY

Coronation Chicken, Coriander,
Spiced Couscous
Breaded Plaice
and Tartar Sauce Wraps
Mushroom Ravioli (v)

*

Tomato, Red Onion and Basil
Mixed Leaf Salad,
Balsamic Olive Oil, Mayonnaise
Fennel Slaw, Dill
Classic Greek Salad, Iceberg, Feta

*

Smoked Salmon Board,
Capers, Shallot, Lemon

*

Vanilla Panna Cotta, Raspberry Jelly,
Dipped Strawberries

Fruit Basket

*

Coffee

FRIDAY

Cottage Pie
Sole Goujons, Skin on Chips,
Lemon Mayonnaise
Filled Field Mushroom,
Garlic Cream Cheese, Bread Crumb (v)

*

Beetroot and Balsamic
Mixed Leaf Salad,
Balsamic Olive Oil, Mayonnaise
Fennel Slaw

Cucumber, Mint, Yoghurt

*

Somerset Brie, Artisan Biscuits

*

Richard's Sherry Trifle

Fruit Basket

*

Coffee

ADDITIONAL ITEMS TO COMPLEMENT THE BUFFETS

Skin on Chips £4.00pp; Minted New Potatoes £4.00pp; Bread Basket £2.00pp; British Cheese Board £12.50pp; Selection of Sandwiches and Wraps £8.00pp

Rotherwick, Nr Hook, Hampshire, RG27 9AZ
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LUNCH MENU SELECTOR

Available to delegates on inclusive rates.

STARTERS

Pea and Mint Soup (v)
Ham Hock and Chicken Terrine,
Pea and Mint Purée, Gherkin and Radish Salad
Award winning Smoked Salmon,
Lemon, Caper, Shallot, Mousse, Pea Shoots
Sun Blushed Tomato and Three Cheese Tart,
Watercress Purée, Truffle and Shallot Dressing (v)
Lightly Soused Fillet of Mackerel,
Caviar and Potato Salad, Grapefruit Gel

MAIN COURSES

Breast of Guinea Fowl,
Cream Baked Leeks
Fillet of Salmon,
Orange Poached Fennel, Tomato Beurre Blanc
Roasted Sirloin of 35 day aged Buccleuch Beef,
Yorkshire Pudding, Horseradish Sauce
(supplement £5.00pp)
Slow Roasted Belly of Pork, Nutmeg Savoy
Pea and Broad Bean Risotto,
Mint, Pecorino, Pea Shoot Salad (v)
Butternut and Goat's Cheese Pithivier,
Thyme Mash (v)
Puff Pastry Slice,
Onion Jam, Fig, Thyme, Shallot, Spinach (v)

DESSERTS

Milk Chocolate Mousse,
Brownie Pieces, Popping Candy, Raspberry Chantilly
Individual Zested Brioche Treacle Tart,
Clotted Cream, Caramel Sauce
Mirror Glazed Dark Chocolate Delice,
Caramelised Stem Ginger Cream
Apple, Pear and Blackberry Crumble,
Toasted Oats, Vanilla Ice Cream
Yoghurt and Elderflower Panna Cotta,
Strawberries and Cream, Meringue
Classic Lemon Tart, Sweetened Crème Fraîche,
White Chocolate Soil, Pistachio, Meringue
Praline Crème Brûlée, Nibbed Hazelnuts
Crème Patissiere and Mixed Berry Tart,
Chocolate Sphere, Lime Caramel
Selection of Cheese from the British Isles,
Quince Jelly, Grapes, Chutney, Artisan Biscuits
£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

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STARTERS

Ham Hock and Chicken Terrine,
Pea and Mint Purée, Gherkin and Radish Salad,
Poached Quail Egg

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

Slow Roasted Vine Tomato and Red Pepper Soup,
Baby Mozzarella (v)

Breast of Smoked Duck, Honey Glaze,
Confit Tomato Couscous, Frisée Salad

Fillet of Seabass, Clam Risotto, Watercress Salad
Asparagus, Hollandaise, Watercress, Quails Eggs (v)

Game Pressing, Red Onion Chutney, Baby Melba
(supplement £4.00pp)

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

Prawn Cocktail,
Marie Rose Sauce, Avocado Mousse, Lemon

MAIN COURSES

Roasted Sirloin of 35 day aged Buccleuch Beef,
Yorkshire Pudding, Horseradish Sauce

7oz Beef Fillet, Caramel Shallots,
Chestnut Mushrooms, Béarnaise Sauce
(supplement £9.00pp)

Rib Eye of Pork, Honey Mustard Glaze, Poached Pear and Pistachio

Corn Fed Chicken Breast, Sauté Wild Mushrooms,
Tarragon, Café au lait Sauce

Herb Crumbed Cutlets of Lamb, Truffle Ratatouille

Noisettes of Lamb, Roasted Broken Cherry Tomato, Balsamic
(supplement £5.00pp)

Glazed Breast of Gressingham Duck, Pancetta Savoy

Pavé of Stone Bass, Mussel Butter Sauce

Fillet of Halibut, Crab and Scallop Crust, Champagne Sauce
(supplement £6.00pp)

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

Butternut and Goat's Cheese Pithivier, Thyme Mash (v)

Puff Pastry Slice, Onion Jam, Fig, Thyme, Shallot, Spinach (v)

DESSERTS

Milk Chocolate Mousse,
Brownie Pieces, Popping Candy, Raspberry Chantilly

Individual Zested Brioche Treacle Tart,
Clotted Cream, Caramel Sauce

Mirror Glazed Dark Chocolate Delice,
Caramelised Stem Ginger cream

Apple, Pear and Blackberry Crumble,
Toasted Oats, Vanilla Ice Cream

Yoghurt and Elderflower Panna Cotta,
Strawberries and Cream, Meringue

Classic Lemon Tart, Sweetened Crème Fraîche,
White Chocolate Soil, Pistachio, Meringue

Praline Crème Brûlée, Nibbed Hazelnuts

Crème Pâtissiere and Mixed Berry Tart,
Chocolate Sphere, Lime Caramel

*

Coffee and Petits Fours

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CANAPÉS

COLD

Mini Barkham Blue Tartlets (v)

Smoked Salmon and Caviar Blinis

Honey Whipped Goat's Cheese on Rosemary Toast (v)

Minted Crab Mayonnaise Tartlets

Beef Tartar, Gherkin, Shallot,
Chive, served on teaspoon

Chicken and Sweetcorn Bouchée

WARM

Balsamic Glazed Fig wrapped in Parma Ham

Mini Cheese Burgers, Buttermilk Burger Sauce

Baby Baked Potatoes, Chive Cream Cheese (v)

Emmental Gougère, Poppy Seed (v)

Wild Mushroom and Truffle Arancini, Parmesan Custard

Rope Grown Mussel,
Red Wine and Shallot Vinegar, Herb Crumb

Crisps, Nuts and Olives £3.00 per person

Selection of 4 @ £9.00 per person; Selection of 6 @ £13.00 per person

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BARBECUE MENU SELECTIONS

STARTERS

Please select One Starter
from the following

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

MAIN DISHES

Please select Three Main Dishes
from the following

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

SALAD DISHES

All the following
served with Main Dishes

Salad Leaves, Bacon, Walnuts
Tomato and Mozzarella
Caesar Salad
Roast Mediterranean Vegetables,
Couscous, Feta
Roasted New Potatoes,
Sea Salt, Thyme

DESSERTS

Please select a total of Two Desserts
from the following

Milk Chocolate Mousse,
Brownie Pieces, Popping Candy,
Raspberry Chantilly
Individual Zested Brioche Treacle Tart,
Clotted Cream, Caramel Sauce
Mirror Glazed Dark Chocolate Delice,
Caramelised Stem Ginger Cream
Apple, Pear and Blackberry Crumble,
Toasted Oats, Vanilla Ice Cream
Yoghurt and Elderflower Panna Cotta,
Strawberries and Cream, Meringue
Classic Lemon Tart,
Sweetened Crème Fraîche,
White Chocolate Soil, Pistachio, Meringue
Praline Crème Brûlée, Nibbed Hazelnuts
Crème Patissiere and Mixed Berry Tart,
Chocolate Sphere, Lime Caramel

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Coffee

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