

# 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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Coffee and Petits Fours

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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)  
\*  
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