



*Tylney Hall*

HOTEL, HAMPSHIRE

★★★★



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Tylney Hall Hotel & Gardens

Rotherwick, Nr Hook,  
Hampshire RG27 9AZ

Telephone: +44 (0)1256 764881

E-mail: [weddings@tylneyhall.com](mailto:weddings@tylneyhall.com)

Website: [www.tylneyhall.com](http://www.tylneyhall.com)



## SUMMER MENU

### STARTER

Ham hock and chicken terrine, pea and mint puree,  
gherkin and radish salad, poached quail eggs  
Poached and smoked salmon gateaux, avocado, caviar, coriander  
Fillet of sea bass, clam risotto, watercress salad  
Asparagus hollandaise, watercress, quail eggs (v)  
Prawn cocktail, marie rose sauce, avocado mousse, lemon  
Pea and mint soup (v)

### MAIN

Roasted Sirloin of 35 day aged Buccleuch beef,  
Yorkshire pudding, horseradish sauce  
Herb crumbed cutlets of lamb, truffle ratatouille  
Steamed fillet of bream, pea and samphire, anchovy tomato butter sauce  
Charred and glazed belly pork, crackling, apple sauce  
Corn fed chicken breast, saute wild mushrooms, tarragon, café au lait sauce  
Grilled fillet of halibut, shaved fennel and orange salad, dill sauce (£7 supp)  
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)

### DESSERT

Crème patissiere and mixed berry tart, chocolate sphere, lime caramel  
Classic lemon tart, sweetened crème fraiche,  
white chocolate soil, pistachio, meringue  
Yoghurt panna cotta, broken meringue, strawberries and cream  
Milk chocolate mousse, brownie pieces, popping candy, raspberry Chantilly  
New York style baked cheesecake, raspberry, fennel pollen

## WINTER MENU

### STARTER

Game pressing, red onion chutney, baby melba  
Sun blushed tomato and three cheese tart, watercress puree,  
truffle and shallot dressing (v)  
Paprika pork rillettes, toffee apple puree, sourdough croutes  
Award winning smoked salmon, lemon, caper, shallot, mousse, pea shoots  
Smoked trout, pickled cucumber, mousse, caviar,  
Nordic rye bread, red pepper  
Slow roasted parsnip and honey soup (v)

### MAIN

Roasted Sirloin of 35 day aged Buccleuch beef, Yorkshire pudding,  
horseradish sauce  
7oz beef fillet, caramel shallots, chestnut mushrooms,  
Béarnaise sauce (£9 supp)  
Rib eye of pork, honey mustard glaze, poached pear and pistachio  
Glazed breast of Gressingham duck, pancetta savoy  
Pave of stone bass, mussel butter sauce  
Wild mushroom and tarragon risotto, pecorino, pea shoot salad (v)  
Butternut and goat's cheese Pithivier, thyme mash (v)  
Puff pastry slice, onion jam, fig, thyme, shallot, spinach (v)

### DESSERT

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  
Praline crème brulee, nibbed hazelnuts  
Caramel and Madeira tart, Muscovado crème fraiche, pear Chantilly



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## ADDITIONAL MENU ITEMS

### CANAPES – 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 bouchee

### CANAPES – HOT

Balsamic glazed fig wrapped in Parma ham

Mini cheese burgers, buttermilk burger sauce

Baby baked potatoes, chive cream cheese (v)

Emmental gougere, poppy seed (v)

Wild mushroom and truffle arancini, parmesan custard

Rope grown mussel, red wine and shallot vinegar, herb crumb

### SORBET COURSE

Elderflower and lemon

Kir Royale

Garden mint

Apple and pear

### CHEESE COURSE

Selection of award winning cheeses from the British Isles

Served with quince jelly, artisan crackers, grapes, chutney

**£15 PER PERSON INDIVIDUAL PLATES**

**£135 PER SLATE (FOR 10 PERSONS)**

### WEDDING BUFFET MENU – OPTION 1

Danish style open sandwiches and wraps

Leek and black truffle quiche (v)

Cold cut rare roast beef salad, asparagus

Prawn Marie Rose tartlets

Falafel balls (v)

Salmon fishcakes with tartar sauce

Chicken satay skewers

Somerset brie, Artisan crackers, grapes (v)

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Cherry red velvet cakes

Chocolate mousse pots

### WEDDING BUFFET MENU – OPTION 2

Danish style open sandwiches and wraps

Baby mozzarella and cherry tomato salad, aged balsamic (v)

Smoked salmon mousse on blini

DOP mortadella ham

Breaded Dublin bay prawns, tartar sauce

Warm handmade sausage roll, tomato chutney centre, poppy seed

Pea and mint arancini, pecorino (v)

Smooth Brussels pate, French baguette, chutney

Mushroom pate (v)

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Individual strawberry pavlovas

Caramel filled choux buns, dipped in chocolate



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Prices are correct at the time of going to print, but the hotel reserves the right to change the prices at any time.

Price includes VAT at 20%



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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) .....	£3.00pp
Additional Canapes .....	£2.50ea
Canard Duchene 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 .....	£4.50pp
Fish course .....	£15.00pp
Cheese course .....	£15.00pp
Cheese slate (for 10 persons) .....	£135.00
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 or 2 .....	£28.00pp
Ciabatta Roll with Smoked Back Bacon .....	£6.00ea
Cones of French Fries .....	£4.00ea
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

Prices held until 31 December 2018