

*Tylney Hall*

HAMPSHIRE



**ADDITIONAL ITEMS TO  
COMPLEMENT THE BUFFETS**

Skin-on Chips £6.00pp; Minted New  
Potatoes Mtl £6.00pp; Bread Basket (*cer*)  
£3.00pp; British Cheese Board  
(*mil, cer, sul*) £16.00pp;

Selection of Sandwiches and Wraps (*mil,*  
*cer, egg, fis, crus, mus, sul, ses*) £10.00pp;  
Luxury Fish Board (*fis*) £13.00pp

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soy=soya; sul=sulphur dioxide

## DAILY BUFFET AND WORKING LUNCH MENUS



### MONDAY

Shepherds Pie with Truffle  
Mash (*mil, fis, sul*)  
Poached Fillets of Sea Trout,  
Basil Butter Sauce (*mil, fis, 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*)  
Antipasti 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*)

Antipasti 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  
(*sul, mil*)  
Grilled Mackerel, Tarragon  
Sour Cream (*fis, mil*)  
Mini Blue Cheese Quiches (*v*)  
(*egg, mil, 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 Antipasti  
Miniatures (*mil, sul*)

Shaved Salt Beef, Pickled  
Gherkins, Mustard Mayonnaise  
(*sul, egg, mus*)

Milk Chocolate and  
Passionfruit Eclairs  
(*cer, egg, mil*)

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*)

Antipasti 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*)

Antipasti Miniatures (*mil, sul*)

Somerset Brie, Artisan Biscuits  
(*mil, cer*)

Vanilla Poached Pear, Rum  
Pastry Cream (*cer, mil*)

Fruit Basket

Coffee

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## LUNCH MENU SELECTOR



### STARTERS

- Pea and Mint Soup (v) (mil)  
Marbled Terrine of Pork, Celeriac Purée, Crackling, Paprika (cel)  
Award winning Smoked Salmon, Lemon, Capers, 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 60 day aged English 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 £16.00 as an additional course)

Coffee and Petits Fours

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## BANQUETING DINNER MENU



### 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 60 day aged English 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 £16.00 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)*

Mascarpone and Black Truffle Tarts (v)  
*(mil, cer, egg)*

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 £4.00 per person  
*(nut, pea, sul)*



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Selection of 3 Canapés @ £9.90 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*)
- 6oz Flat Iron Steak, Mustard Marinade (*mus, sul*)
- 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
- Aubergine, Mediterranean Vegetables, Couscous (*v, cer*)

### 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 Patisserie 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 £16.00 as an additional course)
- Coffee

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