

*Tylney Hall*

HAMPSHIRE



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 current rate.

**NOTABLE ALLERGENS ARE INCLUDED ON THIS MENU AND ARE CODED AS:**

Ce – celery | C – crustaceans | E – egg  
| F – fish | G – cereals containing  
gluten | L – lupin | M – milk & dairy  
| Mo – molluscs | Mu – mustard |  
N – tree nuts | P – peanuts | Se –  
sesame | Sh – shellfish | So – soybeans  
| Su – sulphur dioxide & sulphites |  
V – vegetarian | PB – plant based

## WEDDING MENU



### STARTERS

- Marbled Pressing of Pork, Celeriac Remoulade, Crackling, Paprika, Poached Apple, Puree (M, Ce)
- Award winning Smoked Salmon, Lemon, Caper, Shallot, Mousse, Pea Shoots (F, Su, M)
- Tomato and Red Pepper Soup, Chilli Oil, Basil, Sourdough Croutons (PB) (G)
- Breast of Smoked Duck, Asparagus, Honey Glazed Fig, Whipped Duck Mousse (Su, M, E)
- Butter Baked Plaice Fillet, Minted Crushed Peas, "Malted Batter Scraps", Tartar Butter Sauce (F, G, Su)
- Lime Crushed Avocado on Sourdough Toast, Marinated Tomato, Balsamic, Olive Oil, Watercress (PB) (G, Su)
- Chicken and Leek Terrine, Pickled Shimeji, Leek, Shallot Puree (Su, M)
- Black Truffle and Tunworth Tart, Tomato Oregano Sauce, Whipped Mascarpone, Watercress (M, G, E, So)
- Prawn and Crab Cocktail, Marie Rose Sauce, Avocado Mousse, Lemon, Caviar (M, C, F, E) (£6 supp)
- Root Vegetable Roll, Pickled Shimeji, Shaved Radish, Girolles, Apple and Balsamic Puree (PB) (Su, N)

### MAINS

**Unless stated, all mains served with seasonal vegetables and potatoes**

- Roasted Sirloin of 60-day dry aged Beef Sirloin, Yorkshire Pudding, Horseradish Sauce (M, E, G, Ce, Su) (£8 supp)
- 7oz Scotch Beef Fillet, Béarnaise Sauce, Hand Cut Chips (M, E, G, F, Su) (£10 supp)

- Sweet Potato and Cashew Nut Curry, Coconut Rice, Red Chilli, Coriander Naan (PB) (G)
- Devonshire Corn Fed Chicken Breast, Morel Cream Sauce (M, Su)
- Wild Mushroom and Red Onion Puff Pastry Tart, Leeks, Pickled Shallot, Radish, Pea Shoot, Shaved Chestnut Mushroom (PB) (G, Su)
- Slow roasted Rump of Lamb, Tomato Olive Jus (M, Ce, Su)
- Slow cooked Belly Pork, Braeburn Apple Puree, Crackling, Jus (M, Su, Ce)
- Fillet of Salmon, Mussel, and Caper Butter Sauce (F, Mo, M, Su)
- Seared Fillet of Stone Bass, Louis Roederer and Caviar Sauce, Freshly Steamed Clams (F, Mo, Su)
- Cauliflower "Steak", Caper and Shallot Emulsion, Crushed Beetroot and Potato, Spinach (PB) (Su)

### DESSERTS

- Dark Chocolate and Honey marquise, Passionfruit and Mango Sauce, Coffee Meringue (M, E, G, So)
- Kir Royale Cheesecake, Milk Chocolate Cremeaux, Mini Meringues (M, G, E, So)
- Warm Apple, Pear and Blackberry Crumble Tart, Light Vanilla Custard (M, G, E)
- Selection of Sorbets and Vegan Ice Creams, Fresh Berries and Coulis (PB)
- Poached Pineapple, Caramel Ice "Cream", Blueberries in Blackcurrant Sauce (PB)
- Classic Lemon Tart, Sweetened Crème Fraiche, White Chocolate Soil, Meringue (M, E, G, So)

- Orange Blossom Crème Brulee, Orange Mascarpone, Spiced Biscuit (M, E, G)
- Crème Patisserie and Mixed Berry Tart, Chocolate Sphere, Lime Caramel (M, E, G, So)
- Strained Blue Cheese made with Cashew and Coconut, Grapes, Oat Crackers, Chutney (PB) (G, Su, Ce, Mu)

### CHEESE

- Selection of award-winning Cheeses from the British Isles
- £160 per slate (whole cheeses to serve 10 persons) (M, E, G, Se, So, Ce, Mu)
- Cheese towers available and can be made bespoke to suit your group size – please enquire

### SORBET COURSE

**An additional palate cleanser for your wedding party**

- Elderflower and Lemon (Su)
- Louis Roederer Champagne and Strawberry (Su)
- Kir Royale, frozen Blackcurrant (Su)
- Garden Mint, Cucumber and Gin (Su)
- Apple and Pear, Tylney Orchard special (Su)

**£6.00 per person**

TYLNEY HALL HOTEL  
& GARDENS

Rotherwick, Hook,  
Hampshire, RG27 9AZ  
01256 764881  
weddings@tylneyhall.com  
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## ADDITIONAL MENU ITEMS



### CANAPES – COLD

Aerated Duck Pate, Caramelised Red Onion Tart  
(M, E, G, So, Su)

Smoked Salmon Mousse, Malted  
Croute, Caviar (F, G, Su)

Honey whipped Goat's Cheese on Rosemary  
Toast (V, G)

Minted Crab Mayonnaise Tartlets (G, So, M, E)

Beef Tartar (So, Su), Teriyaki Gel, Gherkin, Shallot,  
Chive, Edible Spoons

Chicken and Sweetcorn Bouchée (M, G, E)

Savoury Palmiers of Parmesan and Paprika (M, G, E)

Pork and Fig Roulade, Toffee Apple Puree, Prosciutto  
Ham, Cackling (Su)

Garlic Marinated King Prawn, Cucumber, Chilli  
Mayonnaise, Coriander (Cr, E)

### CANAPES – WARM

Mini Beauvale Tartlets, Cream Cheese (M, So, G, E)

Mini Cheeseburgers, Buttermilk Burger Sauce  
(M, G, E, Ce, Mu)

Wild Mushroom and Truffle Arancini, Parmesan  
Custard (M, G, E, Ce, Mu)

3 Canapes  
**£9.90pp**

Crisps Nuts and Olives (N, Su)  
**£6pp**

Additional Canapes  
**£2.50 pp**

### WEDDING EVENING ADDITIONAL ITEMS

Souvlaki Style Lamb Kebab Wrap, Salad, Chilli and Mint  
Yoghurt Sauce (M, G, Su, Mu)

**£11pp**

4oz Beef Burger, Applewood Smoked Cheddar, Tomato,  
Lettuce, Buttermilk Burger Relish (M, Mu)

**£9pp**

Ciabatta Filled Bacon Roll (G, M)

**£6pp**

Skin on Chip Cones, Buttermilk  
Burger Relish (M, Mu, E)

**£6pp**

Somerset Brie, Chutney, Artisan Crackers, Grapes  
(V, M, E, G, Se, So, Mu)

**£10pp**

Individual Asparagus and Ricotta Quiche Tartlets  
(M, E, G, So)

**£9pp**

Selection of Finger Sandwiches, Bridge Rolls and Wrap  
Rounds (M, E, G, Su, F, Cr)

**£9pp**

### WEDDING EVENING FINGER BUFFET

Selection of Finger Sandwiches and Wrap Rounds  
(M, G, E, Su, F, Cr, Ce)

Chargrilled Asparagus, Garlic Aioli (M, E)

Smoked Salmon John Ross, Capers, Lemon Shallot,  
Granary Bread (F, M, G)

Parma Ham, Mini Scotch Eggs,  
Truffle Mayonnaise (Su, M, E, G)

Bocconcini Mozzarella, Cherry Tomato  
Salad, Basil (M, Su)

Handmade Gala Pie (M, E, G, Su, Ce)

Turkish style Hummus, Paprika, Fresh Lemon, batons of  
Cucumber and Carrot, Grissini Sticks (G, Su)

Somerset Brie, Chutney, Artisan Crackers, Grapes  
(M, G, E, Se, So, Ce)

Mini Pavlova Nests, Peach, Blueberry (M, E)

**£35pp**

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