



HAMPSHIRE



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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

**TYLNEY HALL HOTEL
& GARDENS**

Rotherwick, Hook,
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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,
Girrolles, 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

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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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