

CANAPÉ MENU

3 CANAPÉS £10.50 PER PERSON

COLD CANAPÉS

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

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

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

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

Chicken and Sweetcorn Bouchée
(E, M, G)

Savoury Palmiers of Parmesan & Paprika
(V, G, E, M)

Pork & Fig Roulade, Toffee Apple Puree, Prosciutto Ham, Crackling
(Su)

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

WARM CANAPÉS

Mini Beauviale Tartlets, Cream Cheese
(V, M, G, E, So)

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

Wild Mushroom and Truffle Arancini, Parmesan Custard
(V, M, E, G, Su)

EXTRAS

Crisps, Nuts and Olives
£6.50pp
(N, Su)

Additional Canapés
£3.00pp

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

LUNCH BUFFET MONDAY

£32.00 PER PERSON

Buffets can be served as per working lunch (in the room) up to 20 covers
Buffets can be served as per buffet lunch (in a separate room) above 8 covers

Pork and Fresh Herb Cassoulet (Mu, M, Su)

Poached Fillets of Sea Trout, Basil Butter Sauce (F, M, Su)

Three Cheese Tortellini (M, E, G, Su, V)

Beetroot and Carrot Salad (Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, G, E, Ce)

Salad Niçoise (E, Su)

Vanilla Yoghurt Panna Cotta, Passionfruit Jelly (M, Su,)

Fruit Platter

Skin On Chips (E, Mu, Ce) £6.00pp

Minted New Potatoes (M) £6.00pp

Breadbasket (G, M) £4.00pp

British Cheese Board (M, G, Su, Ce, So, Se, Mu) 17.00pp

Selection of Sandwiches and Wraps (M, E, G, F, Cr, Su, Ce) £10.00pp

BOLT ON OPTIONS

Smoked Salmon Board (M, F, Su) £12.00pp

Cured Meats Board (Su) £11.00pp

New Potato and Creme Fraiche Salad, Spring Onion (M, Su) £6.00pp

Somerset Brie, Oat Crackers, Onion Jam (M, G, Su) £7.00pp

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LUNCH BUFFET TUESDAY

*Buffets can be served as per working lunch (in the room) up to 20 covers
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Beef Lasagne, Basil Bechamel, Parmesan Gratin (M, E, G, Su)

Sea Bream, Tomato Dressing (F, M, Su)

Basil Gnocchi, Tomato Mascarpone Ragout (M, E, G, V)

Tomato Mozzarella Stacks, Basil (M, Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, G, E, Ce)

Bavarian Style Potato Salad, Shallot Red Wine Vinegar Dressing (Su, Ce)

Pink Grapefruit Meringue Tarts (M, G E, So)

Fruit Platter

Skin On Chips (E, Mu, Ce) £6.00pp

Minted New Potatoes (M) £6.00pp

Breadbasket (G, M) £4.00pp

British Cheese Board (M, G, Su, Ce, So, Se, Mu) £17.00pp

Selection of Sandwiches and Wraps (M, E, G, F, Cr, Su, Ce) £10.00pp

BOLT ON OPTIONS

Smoked Salmon Board (M, F, Su) £12.00pp

Cured Meats Board (Su) £11.00pp

New Potato and Creme Fraiche Salad, Spring Onion (M, Su) £6.00pp

Somerset Brie, Oat Crackers, Onion Jam (M, G, Su) £7.00pp

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LUNCH BUFFET WEDNESDAY

Buffets can be served as per working lunch (in the room) up to 20 covers
Buffets can be served as per buffet lunch (in a separate room) above 8 covers

Shepherd's Pie with Truffle Mash (M, Mu, Su)

Grilled Mackerel, Tarragon Sour Cream (M, Su, F)

Mini Blue Cheese Quiche, Cream Cheese Topping (M, E, G, Su, So)

Caesar Salad, Anchovies, Parmesan Dressing (M, F, G, E)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, G, E, Ce)

Cucumber, Shallot, Dill and Mint Marinade (Su)

Potted Black Chocolate Mousse, Mulled Blackberries (M, E, So)

Fruit Platter

Skin On Chips (E, Mu, Ce) £6.00pp

Minted New Potatoes (M) £6.00pp

Breadbasket (G, M) £4.00pp

British Cheese Board (M, G, Su, Ce, So, Se, Mu) £17.00pp

Selection of Sandwiches and Wraps (M, E, G, F, Cr, Su, Ce) £10.00pp

BOLT ON OPTIONS

Smoked Salmon Board (M, F, Su) £12.00pp

Cured Meats Board (Su) £11.00pp

New Potato and Creme Fraiche Salad, Spring Onion (M, Su) £6.00pp

Somerset Brie, Oat Crackers, Onion Jam (M, G, Su) £7.00pp

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LUNCH BUFFET THURSDAY

*Buffets can be served as per working lunch (in the room) up to 20 covers
Buffets can be served as per buffet lunch (in a separate room) above 8 covers*

Chicken Tikka, Braised Rice, Tikka Sauce (M, E, G)

Fillet of White Fish in Rustic Herb Oil, Bok Choi, New Potatoes (M, F, Su)

Leek, Mushroom and Eggs Baked Casserole, Paprika, Nutmeg Bechamel (E, G, M, V, Su)

No Nuts Waldorf, Celery, Granny Smith, Raisin, Crème Fraiche (M, Ce Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, G, E, Ce)

Mixed Bean Salad, Butterbean, Red Kidney, Haricot, Cider Vinegar Dressing (Su)

Lemon Posset, Raspberry Vanilla Meringue, Lime Gel (M, E)

Fruit Platter

Skin On Chips (E, Mu, Ce) £6.00pp

Minted New Potatoes (M) £6.00pp

Breadbasket (G, M) £4.00pp

British Cheese Board (M, G, Su, Ce, So, Se, Mu) £17.00pp

Selection of Sandwiches and Wraps (M, E, G, F, Cr, Su, Ce) £10.00pp

BOLT ON OPTIONS

Smoked Salmon Board (M, F, Su) £12.00pp

Cured Meats Board (Su) £11.00pp

New Potato and Creme Fraiche Salad, Spring Onion (M, Su) £6.00pp

Somerset Brie, Oat Crackers, Onion Jam (M, G, Su) £7.00pp

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LUNCH BUFFET FRIDAY

*Buffets can be served as per working lunch (in the room) up to 20 covers
Buffets can be served as per buffet lunch (in a separate room) above 8 covers*

Beef Rump Stroganoff, Pilau Rice (M, Mu, Su)

Breaded Plaice & Tartar Sauce Wraps (M, G, Su, E, F)

Mushroom Ravioli (V, M, E, G)

Tomato, Red Onion, and Basil (Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, G, E, Ce)

Classic Greek Salad, Iceberg, Feta (M, Su)

Slow Baked White Chocolate Tart, Mango Whipped Cream (M, E, G, So, Su)

Fruit Platter

Skin On Chips (E, Mu, Ce) £6.00pp

Minted New Potatoes (M) £6.00pp

Breadbasket (G, M) £4.00pp

British Cheese Board (M, G, Su, Ce, So, Se, Mu) £17.00pp

Selection of Sandwiches and Wraps (M, E, G, F, Cr, Su, Ce) £10.00pp

BOLT ON OPTIONS

Smoked Salmon Board (M, F, Su) £12.00pp

Cured Meats Board (Su) £11.00pp

New Potato and Creme Fraiche Salad, Spring Onion (M, Su) £6.00pp

Somerset Brie, Oat Crackers, Onion Jam (M, G, Su) £7.00pp

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

BBQ LUNCH MENU

£41.00 PER PERSON

Available for a minimum of 50 persons. Your meat and fish will be cooked on a charcoal grill for added flavour.
Add a fish element to your BBQ £6.00pp.

SAUSAGES

Pork Cumberland (G)
(Served with soft hot dog rolls) (G, E, M, So)

BURGERS

4oz Beef Burgers
Blue Cheese Portobello Burgers (M)
(Served with brioche glazed baps) (G, E, M, So)

VEGETABLES

Cajun Jacket Potato, Sour Cream (M)
Paneer Pepper Kebabs (M)
Corn on the Cob, Paprika Butter (M)

SALAD

Accompaniments served at all our barbecues.

Platter of Sliced Tomato, Cheeses, Cucumber,
Red Onion, Gem Lettuce (M)

Tomato Mozzarella Stacks, Basil, Aged Balsamic (M, Su)
Cheesy Coleslaw (M, E) | Anti Pasti Platter (M, Su)

Tylney Relish, Caramelised Red Onion, Mustard (M, E, Su, Mu)
Soft Salad Leaves, Red Wine Dressing (M, Su) | Spring Onion & Truffle
Potato Salad (M, E, Su)

DESSERT

Eton Mess Nests, Strawberries & Cream (M, E)

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

BBQ DINNER MENU

£56.00 PER PERSON

Available for a minimum of 50 persons. Your meat and fish will be cooked on a charcoal grill for added flavour.

SAUSAGE OPTIONS

Choose 1

Pork Cumberland (G) | Classic Pork Smokey Barbecue (G) | Pork Garlic and Herb (G)
Lamb Tikka (G) | Moroccan Spiced Lamb (G) | Cajun Beef (G)
(All served with soft hot dog rolls) (G, E, M, So)

BURGER OPTIONS

Choose 1

4oz Beef Burgers | 4oz Pork Sweet Chill (G) | 4oz Lamb and Mint (G) | Blue Cheese Portobello (M)
(Served with brioche glazed baps) (G, E, M, So)

MEAT OPTIONS

Choose 1

3oz Lamb Kofta (G) | Tenderised 4oz Beef Steaks | Barbecue Chicken Drumstick
5oz Beef Fillet, Béarnaise (£6 supp) (M, E, Su) | 6oz 50-day aged Sirloin Steak, Peppercorn Sauce (£4 supp) (M, Su)
25oz bone-in 60-day aged Rib Steak with Sticky Glaze, carved live by a chef (£6 supp)
(M, F, Su, Ce)

FISH OPTIONS

Choose 1

Squid & Chorizo Skewers (G) | Butterflied Cajun Salmon (F) | King Prawn, Sea Trout, Octopus' Skewers
(F, Mo, Cr)

VEGETABLE OPTIONS

Choose 1

Cajun Jacket Potato, Sour Cream (M) | Paneer Pepper Kebabs (M) |
Corn on the Cob, Paprika Butter (M)

SALAD

Accompaniments served at all our barbecues.

Platter of Sliced Tomato, Cheeses, Cucumber,
Red Onion, Gem Lettuce (M)

Tomato Mozzarella Stacks, Basil, Aged Balsamic (M, Su)
Cheesy Coleslaw (M, E) | Anti Pasti Platter (M, Su)

Tylney Relish, Caramelised Red Onion, Mustard (M, E, Su, Mu)
Soft Salad Leaves, Red Wine Dressing (M, Su) | Spring Onion &
Truffle Potato Salad (M, E, Su)

DESSERT OPTIONS

Choose 1

Tiramisu (M, E, G, So) | Lemon Macaroons (M, E, G, So)
Cambridge Burnt Cream (M, E)
Eton Mess Nests, Strawberries & Cream (M, E)
Chocolate Tart, Fresh Raspberry (M, E, G, So)
Fresh Fruit Display
Cheese Board (£7.00 supp) (M, E, Se, So, Ce, G, Mu)

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

MENU SELECTOR – LUNCH

2 COURSES £31.00 PER PERSON | 3 COURSES £40.00 PER PERSON

STARTERS

Marbled Pressing of Pork, Slow Baked Granny Smith, Burnt Orange Gel, Chicory Leaf
(Su)

Award Winning Smoked Salmon, Lemon, Caper, Shallot, Mousse, Pea Shoots
(M, F, Su)

Sweet Potato and Tomato Soup, Rustic Herb Oil
(PB)

Breast of Smoked Duck, Asparagus, Honey Glazed Fig, Whipped Duck Mousse
(M, E, Su)

Butter Baked Plaice Fillet, Minted Crushed Peas, "Malted Batter Scraps",
Tartar Butter Sauce (M, F, Su, G)

Pea and Mint Risotto, Green Chilli Arancini, Mustard Frills (PB, Su, G, Mu)

Chicken and Leek Terrine, Pickled Shimeji, Leek, Shallot Puree
(M, Su)

Prawn and Crab Cocktail, Marie Rose Sauce, Avocado Mousse, Lemon, Caviar (supp. £6.00)
(Cr, Su)

Root Vegetable Roll, Pickled Shimeji, Shaved Radish, Girolles, Apple & Balsamic Puree
(PB, Su)

MAINS

All meat and fish dishes served with seasonal vegetables and potatoes

Fillet of Salmon, Cockle and Caper Butter Sauce (M, F, Mo, Su)

Fillet of Sea Bream, Olive & Caper Sauce (F, Su)

Roasted Sirloin of 60-day Dry Aged Beef Sirloin, Yorkshire Pudding,
Horseradish Sauce (supp £8.00) (M, Su, Ce, G, E)

28-day Dry Aged Rack of Pork, Braeburn Puree, Crackling (M, Ce, Su)

Belly of Wiltshire Pork, Honey Mustard Glaze, Crackling, Port Sauce
(M, Ce, Su, Mu)

Wild Mushroom and Red Onion Puff Pastry Tart, Leeks, Pickled Shallot,
Radish, Pea Shoot, Shaved Chestnut Mushroom (PB, G)

Cauliflower "Steak", Caper & Shallot Emulsion,
Crushed Beetroot & Potato, Spinach (PB, Su)

Herb Crumbed Squash, Moroccan Spice, Olive Oil Mash, Ratatouille
(PB, G)

TEA, COFFEE & PETIT FOURS + £6.50PP

MENU SELECTOR – LUNCH

2 COURSES £31.00 PER PERSON | 3 COURSES £40.00 PER PERSON

DESSERTS

Dark Chocolate & Honey Marquise, Passionfruit & Mango Sauce, Coffee Meringue
(M, E, G, So)

Kir Royale Cheesecake, Milk Chocolate Cremeaux, Mini Meringues
(M, E, G, So)

Warm Apple, Pear and Blackberry Crumble Tart, Light Vanilla Custard
(M, E, G)

Selection of Sorbets and Vegan Ice Creams, Fresh Berries and Coulis
(PB)

Poached Pineapple, Caramel Ice "Cream", Blueberries in Blackcurrant Sauce
(PB, So, Su)

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)

Milk Chocolate and Praline Delice, Crystallised Hazelnut, Caramel Cream
(M, E, G, N)

Plate of Fine English Cheeses, Dorset Crackers, Quince, Chutney (supp. £6.00)
(M, E, Se, So, Ce, G, Mu)

ENHANCEMENTS ON REQUEST

Cheese Course

Selection of award-winning cheeses from the British Isles.

£160 per slate (*whole cheeses to serve 10 persons*)

(M, E, Se, So, Ce, G, Mu)

Cheese towers available and can be made bespoke to suit your group size
– please enquire.

Sorbet Course

An additional palate cleanser for your party.

Elderflower & Lemon,

Louis Roeder Champagne & Strawberry (Su),

Kir Royale with Frozen Blackcurrant (Su),

Garden Mint with Cucumber & Gin (Su),

Apple & Pear - Tylney Orchard Special

£6.00 per person

Please select up to 3 choices from each course.

Alternative dishes can be provided for dietary requirements.

Please ensure a pre-order is returned to your event coordinator
no later than two weeks prior to your event.

A discretionary 12.5% service charge will be added to your bill for all food
and beverage services and will be shared by the entire team.

MENU SELECTOR - DINNER

2 COURSES £50.00 PER PERSON | 3 COURSES £62.00 PER PERSON (INC. TEA, COFFEE & PETIT FOURS)

STARTERS

Marbled Pressing of Pork, Slow Baked Granny Smith, Burnt Orange Gel, Chicory Leaf (Su)

Award Winning Smoked Salmon, Lemon, Caper,
Shallot, Mousse, Pea Shoots (M, F, Su)

Sweet Potato and Tomato Soup, Rustic Herb Oil (PB)

Breast of Smoked Duck, Asparagus, Honey Glazed Fig,
Whipped Duck Mousse (M, E, Su)Butter Baked Plaice Fillet, Minted Crushed Peas,
"Malted Batter Scraps", Tartar Butter Sauce (M, F, Su, G)

Pea and Mint Risotto, Green Chilli Arancini, Mustard Frills (PB, Su, G, Mu)

Chicken & Leek Terrine, Pickled Shimeji, Leek, Shallot Puree (M, Su)

Black Truffle and Tunworth Tart, Tomato Oregano Sauce,
Whipped Mascarpone, Watercress (M, E, G, So)Prawn & Crab Cocktail, Marie Rose Sauce, Avocado Mousse,
Lemon, Caviar (supp. £6) (Cr, Su)Root Vegetable Roll, Pickled Shimeji, Shaved Radish,
Girolles, Apple and Balsamic Puree (PB, Su)

MAINS

*All meat and fish dishes served with seasonal vegetables and potatoes*Roasted Sirloin of 60-day Dry Aged Beef Sirloin, Yorkshire Pudding,
Horseradish Sauce (£8 supp) (Su, M, G)7oz Scotch Beef Fillet, Bearnaise Sauce, Hand Cut Chips
(beef fillet cooked medium rare)
(£10 supp) (M, E, G, Su)

Herb Crumbed Squash, Moroccan Spice, Olive Oil Mash, Ratatouille (PB, G)

Devonshire Corn Fed Chicken Breast, Morel Cream Sauce (M, Su)

Wild Mushroom & 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, Su, Ce)

Slow Cooked Belly Pork, Braeburn Apple Puree, Crackling, Jus (M, Su, Ce)

Butter Grilled Sea Trout, Tomato and Anchovy Sauce (F, Su, M)

Seared Fillet of Stone Bass, Louis Roederer & Caviar Sauce,
Freshly Steamed Clams (M, F, Su, Mo)Cauliflower "Steak", Caper & Shallot Emulsion,
Crushed Beetroot & Potato, Spinach (PB, Su)

MENU SELECTOR - DINNER

2 COURSES £50.00 PER PERSON | 3 COURSES £62.00 PER PERSON (INC. TEA, COFFEE & PETIT FOURS)

DESSERTS

Dark Chocolate & Honey Marquise, Passionfruit & Mango Sauce, Coffee Meringue
(M, E, G, So)

Kir Royale Cheesecake, Milk Chocolate Cremeaux, Mini Meringues
(M, E, G, So)

Warm Apple, Pear and Blackberry Crumble Tart, Light Vanilla Custard
(M, E, G)

Selection of Sorbets and Vegan Ice Creams, Fresh Berries and Coulis
(PB)

Poached Pineapple, Caramel Ice "Cream", Blueberries in Blackcurrant Sauce
(PB, So, Su)

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)

Milk Chocolate and Praline Delice, Crystalised Hazelnut, Caramel Cream
(M, E, G, N)

Plate of Fine English Cheeses, Dorset Crackers, Quince, Chutney (supp. £6.00)
(M, E, Se, So, Ce, G, Mu)

ENHANCEMENTS ON REQUEST

Cheese Course

Selection of award-winning cheeses from the British Isles.

£160 per slate (*whole cheeses to serve 10 persons*)

(M, E, Se, So, Ce, G, Mu)

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Sorbet Course

An additional palate cleanser for your party.

Elderflower & Lemon,

Louis Roeder Champagne & Strawberry (Su),

Kir Royale with Frozen Blackcurrant (Su),

Garden Mint with Cucumber & Gin (Su),

Apple & Pear - Tylney Orchard Special

£6.00 per person

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