



# Tylney Hall



## Sample Dinner Menu

### Appetisers

\* Soup of the Day  
£10.50

\* Salad of Smoked Chicken and Mango with Cashew Nuts, Spring Onion and a Spiced Mayonnaise  
£10.50

\* Coarse Pork and Apricot Pate with Piccalilli and Scotch Quail's Egg  
£10.50

English Asparagus with Hollandaise Sauce  
£13.50

Seared Scallops with a Courgette Relish  
£15.00

Crab Gateau with Sauce Gribiche and Marinated Cucumber  
£14.50

Salmon Ballotine with "Fromage Blanc"  
£13.50

Warm Salad of Wood Pigeon with Apple, Radish, Watercress and Roasted Beetroot  
£12.00

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## Intermediate Course

We will be pleased to offer you an intermediate course from the above or from the fish selection this will be charged as indicated

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## *Main Courses*

Grilled Dover Sole with Smoked Salmon Dill Butter and Jersey Royals  
£40.00

Roast Fillet of Cod with Pea Veloute and Baby Carrots  
£22.50

\* Grilled Fillet of Sea Bass with Spiced Lentil Salsa and Pak Choy  
£20.50

\* Pan Fried Breast of Chicken with New Season Morels, Fresh Peas and Baby Leeks  
£20.50

\* Roast Joint of the Day from the Carving Trolley:  
£20.50

Char-grilled Rib-Eye Steak with Slow Roasted Tomatoes, Twice-cooked Chips and Sauce Béarnaise  
£28.50

\* Tenderloin of Pork Wrapped in Parma Ham with a Cucumber and Spring Onion Relish and Cider  
Jus  
£20.50

Moroccan Spiced Rump of Lamb with Broad Bean Puree and Crispy Polenta  
£22.50

Roast Buccleuch Chateaubriand with Braised Potato, Spinach and Devilled Shallot Sauce  
£75.00 (for Two Persons)

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## *Side Orders*

£4.50

Selection of Market Vegetables or Buttered New Potatoes

## *Desserts*

\* Dessert of the Day  
£8.50

\* Sicilian Lemon Tart with Raspberry Marshmallows  
£8.50

\* Strawberry Torte with Dark Chocolate Parfait  
£8.50

\* Roast Almond Parfait with Glazed Pears and Honeycomb  
£8.50

\* Vanilla Crème Brulee and Homemade Shortbread  
£8.50

\* Selection of Homemade Ice Cream and Sorbets  
£8.50

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## *Cheeses*

A selection of local English Cheeses  
£12.50

### Barkham Blue

A firm yet creamy, slightly open textured cheese with a natural mould ripened rustic rind. It has a deep yellow moist interior spread with blue-green veins becoming softer with age. Made by Two Hoots in Wokingham, Berkshire

### Hampshire Rose

Made with unpasteurised milk and matured for six months. A firm texture and strong flavour that still retains the unique taste of Ayrshire cows' milk. Made by Loosehanger Cheeses on the northern edge of the New Forest

### Wigmore

A wonderful soft cheese with the taste of caramel, it has orangey-pink rind with a brie-like texture. Made on the border of North Hampshire and Berkshire

### Waterloo

A mild soft creamy flavour with a distinctive yellow colour which is due to the unpasteurised Guernsey milk from the herds of the Duke of Wellington Farm

### Tunworth

Named after the little Hampshire village that lies on the edge of the family farm. A soft, creamy, white rind artisan cheese presented in a traditional disc shape. This is the only soft cows' milk cheese made in Hampshire

### Nanny Williams' Blue

A tangy blue Goats' cheese that melts in your mouth, perfect for those who cannot have cows' milk and is also suitable for vegetarians. Made on the northern edges of the New Forest by Loosehanger Cheeses

### Rosary Goats Cheese

A creamy, moist and soft cheese with a light fluffy texture made from pasteurised Goats' Milk in Landford, Salisbury

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# *Coffee/Tea*

Filter Coffee, Cappuccino, Espresso served with Homemade Petit Fours  
£4.50

***For those guests on inclusive terms the dishes marked with a \* are included within your rate  
Service charge is not included. For tables of six persons or more a discretionary 10% will be  
added to your bill***