



New Year's Eve Tasting Menu

Tylney Hall Hotel New Year's Eve House Party

Leek and black truffle soup

grated black truffle (V,M,Su)

Smoked goose and capon roll

whipped mousse, walnut, sweetcorn, chestnut, watercress (M,E,N,Su)

Wild Turbot

fennel and carrot slaw, cockles, brown shrimp, bacon and caper sauce, spice of angels (MF,Su,Mo,Cr)

English beef fillet

Dijon mash, cavolo nero, crispy shallot, herb crumb, burnt onion and maple syrup puree

(M,Su,F,G,Mu)

"Kir royale" blackcurrant mousse

popping candy, Champagne gel, blackcurrant (M,E,G,Su,So)

Tea, Coffee & Petit Fours

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

and note the following menu content abbreviations for your information:

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 PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free