

## FESTIVE CELEBRATIONS

# at Worlington Hall

A COMPLIMENTARY GLASS OF FIZZ ON ARRIVAL

### START

CURRIED CAULIFLOWER & APPLE SOUP, ROSCOFF ONION & CHERRY TOMATO FOCACCIA, BUNGAY BUTTER *GFO, V, VGO*

PROSCIUTTO DI PARMA, MONTE ENEBRO GOAT'S CHEESE, BABY FIG, CANDIED WALNUTS, TOASTED RYE *GFO, N*

LUXURY SEAFOOD COCKTAIL, SMOKED CREVETTE, MARY ROSE, MALTED BLOOMER, LEMON *GFO*

RAREBIT PORTOBELLO MUSHROOM, PICKLED DRESSING, ITALIAN ROCKET *GF, V, VGO*

### MAIN

NORFOLK BLACK TURKEY BREAST, YORKSHIRE PUDDING, RED WINE JUS *GFO*

FESTIVE NUT ROAST, YORKSHIRE PUDDING, RED WINE JUS *GFO, N*  
*BOTH ARE SERVED WITH FESTIVE TRIMMINGS & VEGETABLES*

24HR BONELESS BEEF SHORT RIB, POMME PUREE, TENDERSTEM BROCCOLI, BORDELAISE SAUCE *GFO £5 SUPPLEMENT*

WALNUT & PARMESAN ROASTED COD, LEMON & HERB NEW POTATOES, PICKLED FENNEL, PARSLEY & CAPER SAUCE *GFO, N*

### FINISH

CHRISTMAS PUDDING, AGED COGNAC CUSTARD, RED CURRANT *V, VGO, N*

RICH CHOCOLATE FONDANT, SALTED CARAMEL ICE CREAM, WHITE CHOCOLATE *V*

CHAMPAGNE RASPBERRY POSSET, CHAMPAGNE SAUCE, FRESH RASPBERRIES *V, GF*

LOCAL CHEESE BOARD, GARNISHED *V, GFO, VGO £5 SUPPLEMENT*

2 SCOOPS FROM A SELECTION OF ARTISAN ICE CREAMS & SORBETS *V, VGO, GFO*

2 COURSES - £38.00 PER GUEST  
3 COURSES - £45.00 PER GUEST

TO BOOK E-MAIL [EVENTS@WORLINGTONHALL.COM](mailto:EVENTS@WORLINGTONHALL.COM)

A £20.00 NON-REFUNDABLE DEPOSIT PER GUEST WILL BE REQUIRED UPON BOOKING  
MENU CHOICES WILL BE REQUIRED AT LEAST 2 WEEKS IN ADVANCE

N - CONTAINS NUTS      V - VEGETARIAN      VG - VEGAN      VGO - VEGAN OPTION  
VO - VEGETARIAN OPTION      GF - GLUTEN FREE      GFO - GLUTEN FREE OPTION

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES IN ADVANCE

