

Mothering Sunday

TO START

WILD GARLIC & POTATO SOUP, CHERRY TOMATO & ROSCOFF ONION FOCACCIA, NEVEREND FARM BUTTER V, VGO, GFO, DFO

SUFFOLK HAM HOCK CROQUETTES, CHORIZO FOAM, PORK SCRATCHINGS, BACON SALT

STAITHE SMOKEHOUSE SMOKED SALMON, CRISPY CHILLI, CALAMANSI LIME, CORIANDER & FINGER LIME GF, DF

BEETROOT & GOATS' CHEESE TARTLET, BLACK GARLIC PUREE, PICKLED RADISH, SALSIFY V

MAINS

ROAST SIRLOIN OF HEREFORD BEEF, RED WINE JUS GFO, DFO

ROAST DINGLEY DELL PORK LOIN, RED WINE JUS GFO, DFO

ROAST SUFFOLK CHICKEN SUPREME, RED WINE JUS GFO, DFO

VEGETARIAN NUT ROAST, VEGETABLE JUS V, VGO, GFO, DFO, N

ALL OUR ROASTS ARE ACCOMPANIED WITH YORKSHIRE PUDDING, ROAST POTATOES, CAULIFLOWER CHEESE & SEASONAL VEGETABLES

AGED DOUBLE SHORT RIB BURGER, CRISPY BACON, BEER BRAISED ONIONS, MONTEREY JACK CHEESE, BURGER SAUCE,

LOLLO BIONDA, DILL PICKLES, SEA SALT FRIES, RED CABBAGE, ITALIAN ROCKET GFO, DFO

PAN FRIED BLACK BREAM, CRUSHED POTATO, SAINT JAQUES SAUCE, POACHED SAMPHIRE, LEMON GF

WILD MUSHROOM CARBONARA, OLD WINCHESTER, TOASTED BREADCRUMBS GFO, V

TO FINISH

STICKY TOFFEE PUDDING, SALTED CARAMEL SAUCE, MADAGASCAN VANILLA ICE CREAM V

LEMON TART, SHORTBREAD, RASPBERRY SORBET V

CAPPUCCINO CHOCOLATE POT, WHIPPED CARAMEL, BISCOFF CRUMB GFO, V

SUFFOLK TASTING CHEESE FLIGHT V, GFO, VO, DFO

£48.00 per guest – please note this is a set menu & 1 or 2 courses will be the same price

£20 non-refundable deposit required on booking with guest names, menu choices & any allergies required at least 2 weeks prior.

E-Mail events@worlingtonhall.com to reserve your table

N – CONTAINS NUTS V – VEGETARIAN VG – VEGAN VGO – VEGAN OPTION
GF – GLUTEN FREE GFO – GLUTEN FREE OPTION DFO – DAIRY FREE OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES

Mothering Sunday

UNDER 12S ONLY

TO START

VEGETABLE CRUDITÉS, HUMMUS V, VGO, GF

HOME-MADE GARLIC BREAD V

MAIN

ROAST SIRLOIN OF HEREFORD BEEF, RED WINE JUS GFO, DFO

ROAST DINGLEY DELL PORK LOIN, RED WINE JUS GFO, DFO

ROAST SUFFOLK CHICKEN SUPREME, RED WINE JUS GFO, DFO

VEGETARIAN NUT ROAST, VEGETABLE JUS V, VGO, GFO, DFO, N

ALL OUR ROASTS ARE ACCOMPANIED WITH YORKSHIRE PUDDING, ROAST POTATOES,
CAULIFLOWER CHEESE & SEASONAL VEGETABLES

WORLINGTON HALL BURGER, FRIES & BAKED BEANS GFO

PENNE PASTA, POMODORO TOMATO SAUCE V

TO FINISH

STICKY TOFFEE PUDDING, SALTED CARAMEL, VANILLA ICE CREAM V

FRESH FRUIT SALAD V, VG, GF

CHOCOLATE FUDGE SUNDAE V, GF, N

£20 2 course

£24 3 course

£10 non-refundable deposit required on booking with guest names, menu choices &
any allergies required at least 2 weeks prior.

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