



Christmas Eve

AT WORLINGTON HALL



CHEF'S CANAPÉS ON ARRIVAL FROM 6:00PM
SEATED FOR DINNER AT 7:00PM

— Start —

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

DUCK, GREEN PEPPERCORN &
ORANGE TERRINE,
FIG & SULTANA TOAST,
FIG RELISH
DFO

CLASSIC PRAWN COCKTAIL,
MARIE ROSE SAUCE, LETTUCE,
MALTED BLOOMER, LEMON
GFO, DFO

ROASTED FIG TARTLET,
WHIPPED GOATS' CHEESE,
POMEGRANATE, YUZU &
HONEY VINEGAR
N, V

— Main —

SUFFOLK TURKEY BREAST
GFO, DFO

FESTIVE NUT ROAST
V, VGO, N, DFO

(BOTH SERVED WITH FESTIVE
TRIMMINGS & SEASONAL
VEGETABLES)

BRAISED FLAT IRON STEAK,
GARLIC POMME PUREE,
SALUTED WILD MUSHROOMS,
RED WINE JUS
GF

ROASTED HAKE, CELERIAC
PUREE, ORANGE PICKLED
FENNEL, CITRUS NOISETTE
GF, DFO

— Finish —

CLASSIC CHRISTMAS
PUDDING, AGED COGNAC
CUSTARD, REDCURRANTS
GF, VGO, DFO, V

WHITE CHOCOLATE &
CHERRY YULE LOG,
MULLED WINE ICE CREAM,
SPICED CHERRY COMPOTE
V

APPLE CRUMBLE TART,
AGED COGNAC CUSTARD
V, VGO, GFO

CLEMENTINE TART,
RASPBERRY & LYCHEE SORBET,
WILDFLOWER HONEY
V

CHRISTMAS EVE DINNER

—
3 COURSES
£75.00 PER GUEST
—

INCLUDES A GLASS OF FIZZ, CHRISTMAS CRACKER
& LIVE ENTERTAINMENT

CARRIAGES AT 11:00PM

TO BOOK YOUR TABLE, E-MAIL OUR TEAM ON EVENTS@WORLINGTONHALL.COM
A NON-REFUNDABLE DEPOSIT OF £20.00 PER GUEST WILL BE REQUIRED UPON BOOKING
GUEST NAMES, MENU CHOICES & DIETARY RESTRICTIONS
REQUIRED 2 WEEKS PRIOR TO YOUR RESERVATION

N - CONTAINS NUTS
GF - GLUTEN FREE

V - VEGETARIAN
GFO - GLUTEN FREE OPTION

VG - VEGAN
DFO - DAIRY FREE OPTION

VGO - VEGAN OPTION
DFO - DAIRY FREE OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES