

## FESTIVE CELEBRATIONS

# at Worlington Hall

*A GLASS OF FIZZ ON ARRIVAL*

### START

CELERIAC, HAZELNUT & TRUFFLE SOUP, HOUSE MADE FOCACCIA,  
AMPERSAND BUTTER *N, GFO, V, VGO*

SUFFOLK SMOKED DUCK BREAST, BLACKBERRY, DUKKAH *N, GF*

STAITHE SMOKEHOUSE SMOKED SALMON, LEMON CRÈME FRAICHE,  
CHILLI & CALAMANSI DRESSING, FRESH CHILLI *GF*

BARBER'S CHEDDAR & CAULIFLOWER CROQUETTE, CRANBERRY JAM,  
CANDIED WALNUTS, MICRO CRESS *N, V*

### MAIN

ROASTED SUFFOLK TURKEY BREAST, PIG IN BLANKET, RED WINE JUS *GFO*

VEGAN FESTIVE NUT ROAST, VEGAN PIG IN BLANKET, VEGETABLE GRAVY *VG, V, GFO*

*(BOTH SERVED WITH FESTIVE TRIMMINGS & VEGETABLES)*

35-DAY DRY AGED PICANHA STEAK, PONT NEUF PARISAN CHIPS, PEPPERCORN  
SAUCE, VINE CHERRY PLUM TOMATO, ITALIAN ROCKET *£5 SUPPLEMENT GF*  
*SERVED MEDIUM/RARE OR MEDIUM/WELL - PLEASE SPECIFY*

BAKED COD, CRUSHED POTATO, SAMPHIRE, LEMON BEURRE BLANC,  
CARAMELISED LEMON *GF*

### FINISH

STICKY TOFFEE CHRISTMAS PUDDING, AGED COGNAC CUSTARD *V*

RICH CHOCOLATE FONDANT, WHITE CHOCOLATE, MINT *V*

BLOOD ORANGE POSSET, DARK CHOCOLATE SHAVINGS *V, GF*

FESTIVE CHEESEBOARD, HOUSE CHUTNEY, VINE GRAPES *£5 SUPPLEMENT V, VGO, GFO*

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

2 COURSES - £37.50 PER GUEST

3 COURSES - £45.00 PER GUEST

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

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES

