

Festive Celebrations

AT WORLINGTON HALL

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

Wednesday & Thursday lunch

2 courses £39.00 | 3 courses £46.00

Includes a glass of fizz
& a Christmas cracker

Friday & Saturday lunch

2 courses £39.00 | 3 courses £46.00

Includes a glass of fizz
& a Christmas cracker

Wednesday & Thursday dinner

2 courses £45.00 | 3 courses £51.00

Includes a glass of fizz, a
Christmas cracker & live
entertainment from 7-9pm

Friday & Saturday dinner

3 courses
£65.00

Sittings in our Terrace Pavillion at 7pm or
Worlington Restaurant or Birnam Bar at 8pm

Includes a glass of fizz, a Christmas cracker
and a live DJ for dancing the night away

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

Please speak to our team regarding any dietary requirements or intolerances