

Valentines Menu

TO START

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

HAND DIVED ORKNEY SCALLOP, SAUCE SAINT JAQUES, AGED GRUYERE CHEESE,
TOASTED BRIOCHE CRUMB GFO

SWEET & SOURDOUGH PORK BELLY, APPLE JAM, PORK SCRATCHINGS GF, DF

TO SHARE... AGED VACHERIN MONT D'OR, FIG CHUTNEY, CELERY,
TOASTED SOURDOUGH GFO
(£10 SUPPLEMENT)

MAIN

24HR SLOW COOKED LAMB SHANK, POMME PUREE,
HERITAGE CARROTS, LAMB JUS GF, DFO

MOULES MARINIÈRE, SEA SALT FRIES, TOASTED SOURDOUGH,
MUSTARD LEAVES, LEMON GFO

HONEY NUT SQUASH & SAGE RISOTTO, OLD WINCHESTER, SALSIFY GF, V

TO SHARE... 35-DAY DRY AGED TOMAHAWK STEAK, TRIPLE COOKED CHIPS,
CHERRY VINE TOMATOES, GRILLED PORTOBELLO MUSHROOM, MUSTARD LEAVES GF, DFO
(£20 SUPPLEMENT)

TO FINISH

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

LEMON MERINGUE PIE, RASPBERRY GEL, CRÈME FRAÎCHE V

SUFFOLK TASTING CHEESE FLIGHT V, GFO, VO, DFO

TO SHARE... PETIT FOURS PLATTER, V

CHOCOLATE DIPPED STRAWBERRIES TO ROUND OFF THE EVENING

£65.00 PER GUEST (PLEASE NOTE SUPPLEMENTS)

£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