

FESTIVE CELEBRATIONS

at Worlington Hall

START

TOMATO & RED PEPPER SOUP, BASIL PESTO,
OLIVE OIL *N, GF, V, VGO*

SMOKED SALMON GRAVADLAX, CROUTONS,
AIOLI, WHITE CHICORY

SMOKED DUCK, FETA, DUKKAH, RED GRAPES,
WATERCRESS *N*

HONEY GLAZED BRIE, FRUIT LOAF,
CANDIED WALNUTS, CELERY CRESS *N, V*

MAIN

ROASTED SUFFOLK TURKEY BREAST,
PIGS IN BLANKET, CHRISTMAS DAY TRIMMINGS,
CRANBERRY SAUCE, RED WINE GRAVY

DRY AGED SIRLOIN STEAK, TRIPLE COOKED CHIPS,
VINE TOMATOES, PEPPERCORN SAUCE, WATERCRESS *GF*

LINE CAUGHT SEA BASS, BROWN SHRIMP &
CRAB RISOTTO, SAMPHIRE, LEMON *GF*

WILD MUSHROOM RISOTTO, PICKED TROMPETTES,
TRUFFLE *V, VGO, GF*

FINISH

CHRISTMAS PUDDING, VANILLA CUSTARD *V*

ARTISAN CHEESE SELECTION, CHUTNEY, CELERY,
WATER BISCUITS *V*

BITTER CHOCOLATE POT, CANDIED HAZELNUTS,
ALMOND BROWNIE *N, V*

LEMON POSSET, RASPBERRY SORBET,
ALMOND GRANOLA *N, V*

2 COURSES - £35.00 PER GUEST
3 COURSES - £39.00 PER GUEST

