



CHEF'S TASTING MENU WITH ED KEITH FROM HALLGARTEN & NOVUM WINES

Chef Niall Leonard invites you to experience a tasting menu, crafted using the finest ingredients,
paired with wines carefully selected by Ed Keith of Hallgarten & Novum Wines

TAPAS OF CANAPÉS

BBQ BEEF SHIN CROQUETTE, GARLIC CHIVE AIOLI
CROMER CRAB, BRIOCHE, CRISPY CHILLI
MANCHEGO TARTLET, BEER BRAISED ONIONS

A5 JAPANESE WAGYU TARTARE, BLACK TRUFFLE, AGED PARMESAN *GF*

ISLE OF WIGHT TOMATO WATER, SCOTTISH MOZZARELLA FOAM & BASIL *GF*

HAND DIVED ORKNEY SCALLOPS, SAFFRON RISOTTO,
ISLE OF WHITE TOMATO, SMOKED OLIVE OIL *GF*

CHAMPAGNE POACHED ENGLISH PEACHES, WHIPPED MASCARPONE,
PISTACHIO & WHITE CHOCOLATE, RED CURRANT *GF, V*

PETIT FOURS

SERVED WITH TEA & COFFEE

GIN & TONIC GELEE, CUCUMBER CAVIAR *GF, V*
LEMON MERINGUE SABLEE *V*
WHITE CHOCOLATE & RASPBERRY TRUFFLES *GF, V*

RESERVE YOUR TABLE

£95.00 per guest to include all wine pairings

Thursday 28th August - arrive at 6:30pm

Limited tickets available, e-mail events@worlingtonhall.com to book

£20.00 non-refundable deposit required upon booking

Please advise our team of any dietary restrictions or allergies when booking

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

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES