



CHRISTMAS DAY

at Worlington Hall

CANAPÉS WITH A GLASS OF CHAMPAGNE UPON ARRIVAL

PARMESAN TARTLET, CARAMELISED ONION, CHORIZO FOAM *V, GF*  
SMOKED HADDOCK CROQUETTE, LEMON AIOLI  
VENISON SAUSAGE ROLL, BROWN SAUCE

START

LOBSTER BISQUE, LOBSTER CLAW, ROSCOFF ONION & CHERRY TOMATO FOCACCIA,  
BUNGAY BUTTER *GFO*

SUFFOLK PIGS' CHEEKS, BORDELAISE SAUCE, CRISPY LEEK *GFO*

MONTE ENEBRO GOAT'S CHEESE, FIG, RED CHARD, AGED BALSAMIC *V*

MAIN

NORFOLK BRONZE TURKEY BREAST, YORKSHIRE PUDDING, RED WINE JUS *GFO*

FESTIVE NUT ROAST, YORKSHIRE PUDDING, RED WINE JUS *V, GFO, N*  
(BOTH SERVED WITH FESTIVE TRIMMINGS & VEGETABLES)

WELSH EX-DAIRY DRY AGED FILLET OF BEEF, BRANDY POACHED LOBSTER TAIL, 'PONT NEUF',  
LOBSTER BISQUE, CHERRY VINE TOMATOES, ITALIAN ROCKET

WILD SCOTTISH SALMON EN CROUTE, PETIT POIS A LA FRANCAISE, SALSIFY

FINISH

CHRISTMAS PUDDING, AGED COGNAC CUSTARD, RED CURRANT *V, VGO, N*

CHOCOLATE LAVA CAKE, MADAGASCAN VANILLA ICE CREAM, HOT FUDGE CARAMEL SAUCE *V*

WINTER BERRY PAVLOVA, FRESH BERRIES, VANILLA SUGAR *V*

FESTIVE CHEESE BOARD, SPICED APPLE CHUTNEY, GARIBALDI BISCUITS, GARNISH *V, VGO, GFO*

SWEET TREATS

VALRHONA CHOCOLATE TRUFFLE *V, GF*

MANGO FRUIT PASTEL *V, VG, GF*

MARBLED CHOCOLATE FUDGE *V, GF*

£150.00 PER GUEST

A £50.00 NON-REFUNDABLE DEPOSIT PER GUEST IS PAYABLE UPON BOOKING  
BALANCE & MENU CHOICES DUE BEFORE THE 1<sup>ST</sup> DECEMBER

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES IN ADVANCE

ASK ABOUT OUR CHRISTMAS STAY PACKAGES

Merry Christmas

FROM ALL AT THE HALL