



HALLOWEEN BALL

AT WORLINGTON HALL

FRIDAY 30TH OCTOBER

£68 PER PERSON

ARRIVE FROM 6PM TO BE SEATED AT 7PM / CARRIAGES 11.30PM

LIVE DJ TO DANCE THE NIGHT AWAY AND A PRIZE FOR THE MOST CREATIVE & TERRIFYING COSTUME

TO START

CHARRED BEETROOT & TOMATO SOUP
TOASTED FOCACCIA BREAD, BUNGAY BUTTER, GFO, V, N

DUCK LIVER PATE,
TOASTED SOURDOUGH, FIG RELISH, MICRO SALAD, GFO

SMOKED TROUT MOUSSE,
PICKLED RADISH & CUCUMBER, HERB OIL, BRIOCHE CRACKERS, GFO

MAIN

CONFIT DUCK LEG,
BLACK TRUFFLE POTATO GRATIN, BRAISED RED CABBAGE, BLACK CHERRY JUS, GFO

PROSCIUTTO WRAPPED MONKFISH TAIL,
CRUSHED HERITAGE POTATO, TENDER STEM BROCCOLI, CHAMPAGNE BEURRE BLANC, GF, DFO

WILD MUSHROOM & BLACK TRUFFLE PITHIVIER,
CELERIAC PUREE, CAVOLO NERO, VEGETABLE JUS, V, VGO, N

DESSERTS

WORLINGTON HALL STICKY TOFFEE PUDDING,
SALTED CARAMEL SAUCE, VANILLA ICE CREAM, HONEYCOMB, GFO, V

SICILIAN LEMON TART,
BROWN BUTTER SHORT BREAD, RASPBERRY SORBET, WILDFLOWER HONEY, GFO

DARK CHOCOLATE & RASPBERRY CHEESECAKE,
ESPRESSO CHANTILLY, FRESH RASPBERRIES, RASPBERRY COULIS, GF, VG

A NON -REFUNDABLE DEPOSIT OF £20 PER GUEST ON BOOKING GUEST NAMES & MENU CHOICES
REQUIRED AT LEAST 14 DAYS IN ADVANCE

E-MAIL EVENTS@WORLINGTONHALL.COM TO RESERVE YOUR TABLE

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