



AN EVENING WITH 'MJ'

AT WORLINGTON HALL

THURSDAY 15TH OCTOBER
ARRIVE AT 6:30PM FOR A 7:00PM START

START

SPICED PARSNIP & APPLE SOUP, TOASTED SOURDOUGH,
NEVEREND FARM BUTTER *GFO, DFO, V, VGO*

SWEET & SOUR PORK BELLY, COMPRESSED APPLE, KIMCHI *GF, DF*

TEMPURA KING PRAWN, CURRY SAUCE, CHILLI & SPRING ONION *DF*

MAIN

STEAK & GUINNESS PIE, POMME PUREE,
GLAZED HERITAGE CARROTS, VEAL JUS *DFO*

SUFFOLK CHICKEN SUPREME, GRATIN POTATO,
CREAMED CABBAGE, CHICKEN VELOUTE *GFO*

PUMPKIN & SAGE GNOCCHI, BLACK TRUFFLE OIL,
CRISPY SAGE, PARMIGIANO REGGIANO *VO*

FINISH

WORLINGTON HALL STICKY TOFFEE PUDDING, SALTED CARAMEL,
HONEYCOMB, MADAGASCAN VANILLA ICE CREAM *V*

BLACK FOREST CHEESECAKE, CHANTILLY CREAM, KIRSCH CHERRIES *GF, VGO, DFO*

CHERRY BAKEWELL TART, MADAGASCAN VANILLA CUSTARD *GF*

£65.00 PER GUEST

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

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

N - CONTAINS NUTS

V - VEGETARIAN
GF - GLUTEN FREE

VG - VEGAN
GFO - GLUTEN FREE OPTION

VGO - VEGAN OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES