



FIREWORKS DINNER

AT WORLINGTON HALL

WEDNESDAY 4TH NOVEMBER

ARRIVE AT 6:30PM TO BE SEATED AT 7:00PM
COMPLIMENTARY GLASS OF FIZZ DURING
THE FIREWORKS DISPLAY AT 8:00PM

START

FIRE ROASTED RED PEPPER SOUP, TOASTED SOURDOUGH,
NEVEREND FARM BUTTER *GFO, DFO, V, VGO*

SMOKED SUFFOLK DUCK BREAST, BLACK BERRIES, DUKKAH *GF, DFO, N*

NORTH ATLANTIC CROQUETTE, PICKLED FENNEL, LEMON & DILL MAYONNAISE

MAIN

24HR BONELESS BEEF SHORT RIB, POMME PURE,
CREAMED CABBAGE, BORDELAISE SAUCE *GFO, DFO*

WALNUT CRUSTED COD LOIN, LEMON & CHERVIL CRUSHED POTATO,
POACHED SAMPHIRE, BEURRE BLANC *GFO, DFO*

WILD MUSHROOM RISOTTO, PICKLED SHIMEJI MUSHROOMS,
SALSIFY, PARMESAN *GF, DFO, VO, VGO*

FINISH

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

RICH CHOCOLATE FONDANT, CHANTILLY CREAM, KIRSCH CHERRIES *GFO, V*

BLOOD ORANGE POSSET, CANDIED ORANGE, DARK CHOCOLATE *GF, V*

£65.00 PER GUEST

A NON-REFUNDABLE DEPOSIT OF £20 PER GUEST ON BOOKING
GUEST NAMES & MENU CHOICES AT LEAST 2 WEEKS IN ADVANCE

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

PLEASE NOTE WE ARE HOSTING AN OUTSIDE EVENT. ON ARRIVAL GIVE YOUR BOOKING
NAME TO THE SECURITY TEAM WHO WILL ALLOW ACCESS TO OUR CAR PARK

N - CONTAINS NUTS V - VEGETARIAN VG - VEGAN VGO - VEGAN OPTION
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES