

Restaurant Revamp Dinner

FRIDAY 12TH JUNE FROM 6PM FOR CANAPÉS & FIZZ
WITH LIVE ENTERTAINMENT

START

HERITAGE TOMATO & BASIL SOUP, ROSCOFF ONION & CHERRY TOMATO FOCACCIA,
NEVEREND FARM BUTTER VGO, V, GFO, DFO

SOY BRAISED PIGS' CHEEKS, WHITE MISO YOGHURT, CRISPY CHILLI OIL,
SHALLOTS, WHITE SESAME DFO

NORTH ATLANTIC CROQUETTE, PICKLED SAMPHIRE, SICILIAN
LEMON & DILL MAYONNAISE

MAIN

BRAISED CHUCK STEAK, POMME PURE, PURPLE SPROUTING BROCCOLI,
CANDIED WALNUTS, VEAL JUS GF

ROASTED SUFFOLK CHICKEN SUPREME, PROSCIUTTO & PARMESAN CRUSTED GRATIN
POTATO, PURPLE SPROUTING BROCCOLI, CANDIED WALNUTS, CAFÉ DE PARIS BUTTER

SWEET POTATO, COURGETTE & RED PEPPER QUICHE, HERB ROASTED NEW POTATOES,
SEASONAL SALAD GF, VGO, DF

DESSERT

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

TIRAMISU CHEESECAKE, POURING CREAM GF

CHAMPAGNE RASPBERRY POSSET, FRESH RASPBERRIES, CHAMPAGNE SAUCE V, GF

CARRIAGES AT 11PM

£65 PER GUEST

£20 NON-REFUNDABLE DEPOSIT. GUEST NAMES AND MENU CHOICES ARE REQUIRED
AT LEAST 2 WEEKS BEFORE PLEASE.

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