



# Easter Sunday



## TO START

SPRING PEA & HAM SOUP, ROSCOFF ONION & CHERRY TOMATO FOCACCIA,  
NEVEREND FARM BUTTER GFO, VO, DFO

CHICKEN ADOBO SKEWER, NATURAL YOGHURT, CRISPY CHILL OIL, FLAT BREAD GFO, DFO

SMOKED GARLIC & CHILLI KING PRAWNS, TOASTED SOURDOUGH, LEMON GFO, DFO

STAITHE SMOKE HOUSE SMOKED SALMON, SICILIAN LEMON & DILL MAYONNAISE,  
CROUTONS, YUZU DRESSING GFO

## MAIN

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ROAST SIRLOIN OF HEREFORD BEEF GFO

NORFOLK BLACK FACE LAMB GFO

SUFFOLK ROAST PORK LOIN GFO

SUFFOLK ROAST CHICKEN GFO

NUT ROAST V, N, GFO

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ALL OUR ROASTS ARE SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES,  
SEASONAL VEGETABLES, CAULIFLOWER CHEESE & RED WINE JUS

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AGED DOUBLE SHORT RIB BURGER, CRISPY BACON, BEER BRAISED ONIONS, MONTEREY JACK  
CHEESE,  
BURGER SAUCE, LOLLO BIONDA, DILL PICKLES, SEA SALT FRIES,  
RED CABBAGE SLAW, WATERCRESS GFO, DFO

SEA BREAM, POTATO GRATIN, CHARRED BABY LEEKS, ST JAQUES SAUCE GF  
POTATO GNOCCHI, FORAGED WILD GARLIC PESTO, TOASTED SUNFLOWER SEEDS,  
PARMIGIANO REGGIANO, LEMON DFO. V

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## TO FINISH

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

DARK CHOCOLATE & SALTED CARAMEL MARQUISE, CRÈME FRAICHE GF, V

SICILIAN LEMON TART, EARLY STRAWBERRIES, ELDERFLOWER V

SELECTION OF SEASONAL FLAVOURED ARTISAN  
ICE CREAMS & SORBETS GF, V, VGO, DFO

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£42.00 PER GUEST – PLEASE NOTE THIS IS A SET 3 COURSE MENU & 1 OR 2 COURSES WILL BE THE SAME PRICE  
£20 NON-REFUNDABLE DEPOSIT REQUIRED ON BOOKING WITH GUEST NAMES,  
MENU CHOICES & ANY ALLERGIES REQUIRED AT LEAST 2 WEEKS PRIOR.  
E-MAIL [EVENTS@WORLINGTONHALL.COM](mailto: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



# Easter Sunday



## TO START

VEGETABLE CRUDITÉS, HUMMUS V, VGO, GF

HOME-MADE GARLIC BREAD V

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## MAIN

ROAST SIRLOIN OF HEREFORD BEEF GFO

NORFOLK BLACK FACE LAMB GFO

SUFFOLK ROAST PORK LOIN GFO

SUFFOLK ROAST CHICKEN GFO

NUT ROAST V, N, GFO

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ALL OUR ROASTS ARE SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES,  
SEASONAL VEGETABLES, CAULIFLOWER CHEESE & RED WINE JUS

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WORLINGTON HALL BURGER, FRIES & BAKED BEANS GFO

PENNE PASTA, POMODORO TOMATO SAUCE V

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## TO FINISH

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

FRESH FRUIT SALAD V, VG, GF

CHOCOLATE FUDGE SUNDAE V, GF, N

UNDER 12S ONLY

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£20 2 COURSE

£24 3 COURSE

GUEST NAMES, MENU CHOICES &

ANY ALLERGIES REQUIRED AT LEAST 2 WEEKS PRIOR.

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