



# SHANIA TWAIN TRIBUTE

LIVE FROM WORLINGTON HALL

THURSDAY 12<sup>TH</sup> JUNE

ARRIVE AT 6:30PM – SIT DOWN AT 7:00PM

## START

BROWN BUTTER CAULIFLOWER SOUP, SMOKED OLIVE OIL, CRISPY LEAF,  
ROSCOFF ONION & TOMATO FOCACCIA *GF, V*

LUXURY PRAWN COCKTAIL, SMOKED CREVETTE, MALTED BLOOMER, LEMON *GFO*

ENGLISH WHITE ASPARAGUS, HOLLANDAISE SAUCE, CARAMELISED LEMON *V*

## MAIN

24HR BONELESS BBQ BEEF SHORT RIB, POMME PUREE,  
PURPLE SPROUTING BROCCOLI, CRISPY SHALLOTS *GF*

LINE CAUGHT SEA BASS, LEMON & CHERVIL CRUSHED POTATO,  
CHARRED BABY LEEK, ST JACQUE SAUCE *GFO*

AVOCADO CAESAR SALAD, CRISP ROMAINE LETTUCE, CAESAR DRESSING,  
FRIED CROUTONS, PARMIGIANO REGGIANO *VO*

## FINISH

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

LEMON POSSET, RASPBERRY SORBET, BROWN BUTTER SHORTBREAD *V*

2 SCOOPS FROM A SELECTION OF SEASONAL FLAVOURED  
ARTISAN ICE CREAMS & SORBETS *GF, V, VGO*

*CARRIAGES AT 11:00PM*

£65.00 PER GUEST

£20 NON-REFUNDABLE DEPOSIT IS REQUIRED ON BOOKING.

GUEST NAMES & MENU CHOICES AT LEAST 10 DAYS IN ADVANCE.

N – CONTAINS NUTS  
GF – GLUTEN FREE

V – VEGETARIAN  
GFO – GLUTEN FREE OPTION

VG – VEGAN

VGO – VEGAN OPTION

VO – VEGETARIAN OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES