



'YOUNG ELTON'

LIVE FROM WORLINGTON HALL

THURSDAY 13TH MARCH
ARRIVE AT 6:30PM - SIT DOWN AT 7:00PM

START

ROASTED VEGETABLE SOUP, ROSCOFF ONION & CHERRY TOMATO FOCACCIA,
NEVEREND FARM BUTTER *GFO, V, VGO*

PIG'S CHEEKS, SMOKED BACON, BORDELAISE SAUCE, CRISPY SHALLOTS *GFO*

BUFFALO MOZZARELLA, SALTED BEEF TOMATO, FRESH BASIL,
TOASTED PINE NUT *N, GF, V, VGO*

MAIN

CUMBERLAND SAUSAGES, POMME PURÉE, SAVOY CABBAGE, VEAL JUS

CHICKEN SUPREME, POTATO FONDANT, KALE, WILD MUSHROOM SAUCE *GF*

BEETROOT RISOTTO, CANDIED BEETROOT,
MONTE ENEBRO GOAT'S CHEESE, CRISPY SAGE *GF, V, VGO*

FINISH

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

BITTER CHOCOLATE POT, MORELLO CHERRIES, HAZELNUT PRALINE *N*

BAKED SICILIAN LEMON TART, DARK CHOCOLATE CRÉMEUX *V*

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 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