



VALENTINE'S

AT WORLINGTON HALL

FRIDAY 14TH & SATURDAY 15TH FEBRUARY

START

TO SHARE

BLACK TRUFFLE & ROSEMARY CAMEMBERT, SUFFOLK CHUTNEY, CELERY, TOASTED SOURDOUGH *GFO, V*

SUFFOLK PIGS' CHEEKS, BORDELAISE SAUCE, CRISPY LEEK

WILD MUSHROOM TARTLET, WHIPPED FETA, CANDIED WALNUTS, PICKLED SALAD *N, V*

HAND-DIVED ORKNEY SCALLOP, LOBSTER ESPUMA, LEMON *GFO*

MAIN

TO SHARE

35-DAY DRY-AGED TOMAHAWK STEAK, POMME 'PONT NEUF', PEPPERCORN SAUCE,
CHERRY VINE PLUM TOMATOES, GRILLED MUSHROOMS, ITALIAN ROCKET *GF (£20 SUPPLEMENT)*

RED WINE BRAISED AGED SHORT-RIB, POMME PUREE,
WHITE SPROUTING BROCCOLI, BORDELAISE SAUCE

CORNFED CHICKEN SUPREME, TRUFFLED POMME PUREE, CALVO NERO, WILD MUSHROOM SAUCE *GF*

LINE CAUGHT SEABASS, POTATO FONDANT, CHARRED LEEKS, ST. JACQUES SAUCE *GF*

BETROOT RISOTTO, CANDIED BETROOT, MONT BRÈ GOAT'S CHEESE, CRISPY SAGE *GF, V, VGO*

FINISH

TO SHARE

WORLINGTON HALL SUNDAE *V, N*

ARTISAN VANILLA ICE CREAM, CHANTILLY CREAM, ALMOND BROWNIE, WAFER, RUBY GANACHE

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

CHOCOLATE FONDANT, WHITE CHOCOLATE, SALTED CARAMEL ICE CREAM *V*

BUTTERMILK PANNA COTTA, POACHED NORFOLK RHUBARB, RHUBARB SORBET *V, GF*

CHOCOLATE-DIPPED STRAWBERRIES

£65.00 PER GUEST

PRE-ORDERS & A NON-REFUNDABLE DEPOSIT OF £20.00 ARE REQUIRED UPON BOOKING
E-MAIL EVENTS@WORLINGTONHALL.COM TO RESERVE YOUR TABLE

N - CONTAINS NUTS
GF - GLUTEN FREE

V - VEGETARIAN
GFO - GLUTEN FREE OPTION

VG - VEGAN

VGO - VEGAN OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES