



# FATHERS' DAY

SUNDAY 15<sup>TH</sup> JUNE

## START

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

DUCK LIVER & PORT PARFAIT, BRIOCHE TOAST, APRICOT & APPLE, ITALIAN BITTER LEAF *GFO*

GARLIC KING PRAWNS, TOASTED SOURDOUGH, LEMON *GFO*

BUFFALO MOZZARELLA, SALTED BEEF TOMATO, BASIL PESTO, PINE NUTS, CROUTONS *V, GFO, N*

## MAIN

'DAD'S SPECIAL' 3 MEAT ROAST (PLEASE CHOOSE 3 FROM BELOW - £5 SUPPLEMENT)

ROAST BEEF *GFO*

ROAST LAMB *GFO*

ROAST PORK *GFO*

ROAST CHICKEN *GFO*

NUT ROAST *GFO, V, VGO, N*

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

HIMALAYAN SALT DRY AGED HEREFORD BEEF (FILLET OR RIBEYE), TRIPLE COOKED CHIPS,  
CONFIT ROSCOFF ONION, ITALIAN ROCKET, PEPPERCORN SAUCE (£10 SUPPLEMENT)

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

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

LINE CAUGHT SEA BASS, LEMON & CHERVIL CRUSHED POTATO,  
CHARRED BABY LEEKS, ST JACQUES SAUCE *GF*

## FINISH

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

SUFFOLK STRAWBERRIES, WHIPPED VANILLA BEAN GANACHE, VANILLA SUGAR *V, GF*

CARAMEL PARFAIT, HONEYCOMB, LEMON SORBET, ORANGE BALM *V*

CHEESE BOARD, GARNISHED, WATER'S BISCUITS (£5 SUPPLEMENT) *V, GFO*  
*BARBER'S 1883 VINTAGE CHEDDAR RESERVE, BINHAM BLUE, BARON BIGOD*

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

£45.00 PER GUEST

A NON-REFUNDABLE DEPOSIT OF £20.00 PER GUEST IS REQUIRED UPON BOOKING.  
GUEST NAMES & MENU CHOICES REQUIRED 10 DAYS BEFORE.  
EVENTS@WORLINGTONHALL.COM

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



## FATHERS' DAY LUNCH

FOR YOUNGER DINERS (UNDER 12'S)

### START

VEGETABLE CRUDITÉS, HUMMUS *V, VGO, GF*

HOME-MADE GARLIC BREAD *V*

### MAIN

SLOW ROASTED DRY AGED SIRLOIN OF BEEF, HORSERADISH *GFO*

DINGLEY DELL PORK LOIN *GFO*

CHICKEN SUPREME *GFO*

SUFFOLK LAMB *GFO*

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

WORLINGTON HALL 4OZ BURGER, MONETARY JACK CHEESE,  
BURGER SAUCE, SEA SALT FRIES *GFO*

COUNTRY PORK SAUSAGES, MASH, CARROTS, GRAVY

PENNE PASTA, POMODORO TOMATO SAUCE, HOME-MADE GARLIC BREAD *V*

CRISPY CHICKEN GOUJONS, SEA SALT FRIES, BAKED BEANS

### FINISH

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

FRESH FRUIT SALAD *V, VG, GF*

CHOCOLATE FUDGE SUNDAE *V, GF, N*

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

2 COURSES: £20.00

3 COURSES: £24.00

PRE-ORDERS & A NON-REFUNDABLE DEPOSIT OF £10.00 PER CHILD ARE REQUIRED UPON BOOKING

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