



WORTON HALL

3 Course Sit Down Menu (Sample)

STARTER

Smoked Rainbow trout Celeriac remoulade, beetroot puree served with rocket cress and a sourdough crisp

Thai smoked chicken salad Mango, chilli and lime oil, topped with mizuna cress and Japanese radish Salad of Summer Squash

Goats curd, rocket and shaved garden radish (v)

MAIN

Pork Belly Toffee apple puree, creamy mashed potato buttered summer cabbage and whole grain mustard veloute

Roast Chicken Breast Creamy mashed potato, confit garlic green beans and jus

Butternut squash and sage linguine (v) Garlic croute topped with goats cheese and baby leaf salad

DESSERT

Eton Mess Crushed meringue and honeycomb, summer berries, coulis and honey cress

Lemon tart Fresh strawberries, topped with raspberry coulis

Chocolate and lime truffle mousse Ginger tuile, ginger stem jelly

If you have a food allergy, please notify us ahead of the event so we can verify ingredients for you.