



WORTLEY HALL

Private Dining Menu

To Start

Ham Terrine, English Mustard Mayo, Pork Dripping Croutons & Pickled Vegetables (DF)
Thai Salmon Fishcake, Soy & Chilli Glaze, Micro Coriander (DF)
Prawn Salad, Seafood Sauce, (Can be GF) (DF)
Roast Tomato & Basil Soup (Vegan) (GF)
Spiced Sweet Potato & Coconut Soup (Vegan) (GF)
Yorkshire pudding, Slow Cooked Onion & Red Wine Gravy (GF Alternative Available)
Yorkshire Cheese Arancini, Truffle Mayonnaise, Micro Herbs V (Vegan Alternative Available)

To Follow

Rosemary & Honey Roast Chicken Breast, Leek & Bacon Sauce (GF)
Roast Sirloin of Beef (Served Pink), Chicken Breast or Pork Loin Yorkshire Pudding, Red Wine Gravy (Can be GF)
Butternut Squash & Chestnut Pithivier, Wild Mushroom & Spinach Sauce V (Can be Vegan)
Rack of Lamb (Served Pink), Pea Puree, Mint & Red Wine Gravy (£3 Supplement pp) (GF)
Slow Cooked & Rolled Beef, Celeriac Puree, Pancetta & Onion Gravy (£3 Supplement PP) (GF)
Salmon & Spinach Wellington, Prosecco & Chive Sauce
Portobello Mushroom with Lentil & Paprika Stew & Crispy Kale (Vegan)

To Finish


Dark Chocolate Ganache Tart, Caramel & Cherry Ripple Ice Cream
Toffee Pudding, Salted Caramel, Vanilla Ice Cream (Can be Gluten Free)
Vanilla Cheesecake Panna Cotta, Berries & Biscuit Crumb (Can be Gluten Free)
Yorkshire Cheese, Chutney & Crackers (Can be Gluten Free) (£3 Supplement pp)
Bakewell Tart, Raspberries & Vanilla Cream
Vegan or Gluten Free Chocolate Brownie & Ice Cream (GF/Vegan)
Rum Roasted Pineapple, Pecan Praline & Ice Cream (Vegan)

Tea or Coffee

Choose a 2/3/2 menu for £31.95 per person

Choose 3/4/3 menu for 34.95 per person

Pre orders are required 14 days before your function/event along with all dietary requirements



All served with buttered seasonal greens and
Duck Fat Roasted Potatoes
Or
Steamed New Potatoes & Chive Butter