



WORTLEY HALL

Private Dining Menu

Please choose from a 2/3/2 menu priced at £31.95 per person or 3/4/3 menu priced at £34.95 per person. You must select your reduced menu before sending to your guests

To Start

Ham Terrine, English Mustard Mayo, Pork Dripping Croutons & Pickled Vegetables (DF)

Thai Salmon Fishcake, Lime & Chilli Mayonnaise, 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), Yorkshire Pudding, Red Wine Gravy (Can be GF)

Rosemary & Honey Roast Chicken Breast, Yorkshire Pudding, Red Wine Gravy (Can be GF)

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)

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

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

*please take in to account any dietary requirements when making your choices. Please speak to the venue if you have any severe dietary requirements prior to the event. Minimum numbers of 15 required for private dining.