



WASHINGBOROUGH
HALL

The Dining Room Restaurant Flies the Flag for Lincolnshire Day

In celebration of Lincolnshire Day on October 1st Washingborough Hall's restaurant **The Dining Room** will be featuring a special Lincolnshire menu during the first week of the month. Head Chef, Dan Wallis, has created a mouth-watering choice of traditional homemade dishes with a contemporary twist to showcase the best ingredients Lincolnshire has to offer.

Choose from dishes such as Boston Potato & Leek Soup or Carpaccio of Lincolnshire Wild Venison with a Spiced Port Syrup to start with. Followed by Famous Boston Sausages with Bubble & Squeak and a Red Current & Sage Jus, Fresh Grimsby Fish of the Day, Slow Cooked Locally Sourced Game with Lincolnshire Poacher Dumplings or a special Lincolnshire Ploughman's. To round off the meal there's a choice of desserts that includes Lincolnshire Plum Bread & Butter Pudding served with custard or Lincoln Blue & Pear Tart. Those without a sweet tooth can choose from a selection of local cheeses. This special menu will be available from the 1st to the 7th of October at lunch and dinner and is priced at 2 courses for £15.95 or 3 courses for £18.95.

Owners Edward and Lucy Herring are delighted to welcome residents and non-residents to enjoy a meal at Washingborough Hall. The Dining Room is open for breakfast, lunch and dinner every day of the week and bar meals are available all day. To reserve a table in The Dining Room restaurant please call 01522 790340.

-ends-

For further information please contact:
Erica Spurrier
Washingborough Hall Press Office
01522 797209/07894 443795
erica@ericaspurrier.co.uk