



WASHINGBOROUGH  
HALL

## **The Dining Room Restaurant at Washingborough Hall Opens with New Look and Seasonal British Menu**

Washingborough Hall's restaurant **The Dining Room** has been transformed with a new look and feel under the direction of new owners Edward and Lucy Herring. The beautiful room, dominated by its original Adam's fireplace, is decorated in muted shades of duck-egg blue and taupe and is a joy to dine in. Comfortable, contemporary styled chairs, upholstered in an eclectic combination of fabrics add a modern twist to the Georgian architecture.

Lucy, with her background as a successful cordon bleu cook, has worked closely with Head Chef, Dan Willis, to create a seasonal British menu with a contemporary twist. Dan specialises in creating the finest homemade dishes using many local ingredients. Popular choices include Twice Baked Cheese Soufflé with a Smoked Haddock Velouté or Abbey Park's Fresh Asparagus to start, followed by Fillet of Lincolnshire Beef with a Shallot Tart Tatin & Masala Sauce or Fillet of Sea Trout with a Fennel & Beetroot Salsa. To round off the meal refresh your taste buds with a Lemon Posset or indulge in Chocolate & Raspberry Torte. Those without a sweet tooth can choose from a selection of local cheeses.

Edward and Lucy 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.

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