



Washingborough Hall

HOTEL | WEDDINGS | EVENTS

THE DINING ROOM



Sunday Lunch 29th September 2019

First Course

Leek & Potato Soup, Lincolnshire Poacher Straw (V)

Chicken Liver Parfait, Toasted Brioche, Onion Marmalade

Smoke Mackerel Mousse, Sourdough Crisp, Cucumber Vierge

Grilled Goats Cheese, Tomato, Olive & Rocket Salad (V)

Main Course

Roast Sirloin of Beef, Roast Potatoes, Yorkshire Pudding, Red Wine Gravy
(£2.95 Supplement)

Braised Blade of Beef, Roast Potatoes, Yorkshire Pudding, Red Wine Gravy

Roast Chicken Breast, Thyme Fondant Potato, Smoked Bacon Velouté

Pan Roast Salmon Fillet, Rosti Potato, Hollandaise Sauce, Red Chard

Butternut Squash & Cote Hill Blue Risotto, Pea Shoot Salad (V)

All main courses are served with a selection of fresh seasonal vegetables grown locally whenever possible.

An optional 10% service charge / gratuity is added to all food & beverage bills.





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Desserts

Vanilla Rice Pudding, Plum Compote

Glazed Passionfruit Tart, Crème Fraiche, Orange Sorbet

Dark Chocolate Delice, Mascarpone, Hazelnut Praline

Cheese Plate, Celery, Grapes & Biscuits
(Supplement £2.95)

Two Courses £19.50

Three Courses £23.95

Pudding Wines

Castelnau de Suduiraut AC Sauternes £9.50 per glass

Elysium Black Muscat £7.50 per glass

Coffee & Tea

Freshly Ground Filter Coffee £2.55

Pot of Tea, Traditional or Speciality Flavours £2.45

Served with homemade fudge

An optional 10% service charge / gratuity is added to all food & beverage bills.

Whilst we will always do our best to reduce the risk of CROSS-CONTAMINATION in our restaurant and other food service areas, we CANNOT GUARANTEE that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.

Guests with severe allergies are advised to assess their own level of risk and guests must understand they consume dishes at their own risk.

