



WILLINGTON HALL

Menu of the Day

3 course set menu for £28.00 not including coffee

Starters

Butternut Squash Veloute v

Crispy Pancetta Salad with Pine Nuts and Blue Cheese Beignets

Warm Citrus Salmon Salad with Calamari and a Mustard Dressing

Wild Mushroom Crème Brulee with a Parmesan Crisp and Toasted Brioche v

Pan-Roast Pigeon Breast with Black Pudding, Peruvian Potato Crisps and Beetroot Puree

All Starters Priced at £7.00 each

Main Courses

Slow Roasted Pork Belly with Parsnip Puree and an Apple and Calvados Sauce

Braised Blade of Beef with Roast Baby Onions and a Red Wine Jus

Medallions of Monkfish Tail with Crab Tortellini, and Braised Celery

Grilled Cod Supreme with Herb Crusted Green Lip Mussel and Scallop

Tomato and Brie Tart with a Balsamic Dressing v

All Main Courses Priced at £17.00

The Grill

Willington Rose Farm Steaks – 28 day aged.

Please choose a sauce or butter to accompany the steak you choose.

16oz T-Bone Steak
£21.50

14oz Rump Steak
£21.50

8oz Sirloin Steak
£18.50

8oz Fillet Steak
£22.50

2lb Rib Eye Steak
£40.50
For two people

All the above steaks are served with grilled tomato, mushroom and chips

Chateaubriand
£47.00

For two people served with tomato, mushrooms, onion rings, seasonal vegetables and potatoes

Fillet Steak Tartare
£19.50

Sauces

Pepper Sauce
Diane Sauce
Red Wine Sauce
Béarnaise Sauce

Butters

Roast Garlic Butter
Herb Butter
Sun-blushed Tomato Butter

Side Orders

Three Seasonal Vegetable Platter
Home-cut Chunky Chips
French Fries
Dauphinoise Potatoes
Green Salad

All Side Orders Priced at £2.95

Dessert and Coffee Menu Available