



Private Dining
at Willington Hall

Minestrone soup

Handmade soft white roll topped with seeds and spices

Chicken liver & smoked bacon pate

Toasted crostini, tomato chutney

Crayfish & mango cocktail

Brown bread & butter

Beetroot, goats cheese & caramelised red onion tartlet

Dressed leaves

Chicken breast stuffed with red pepper mousse, wrapped in Parma ham

Lyonnaise potatoes, spinach, mild chilli & tomato sauce

Pork tenderloin marinated in salsa verde

Parmentier potatoes, watercress and apple salad

Chalk Stream Trout

Mediterranean ratatouille, garlic & herb roasted new potatoes

Vegetable tagine

Moroccan spiced couscous, flatbread

Lemon curd cheesecake

Chantilly cream, crushed meringue & raspberries

White chocolate bread & butter pudding

Orange custard

Honey & walnut tart

Clotted cream

Cheeseboard (£2 p/person supplement)

Selection of 3 cheeses, crackers, grapes & celery

Lunch menu

Groups of 60 or more please select 1 option from each course for the whole party

Two courses £21.50

Three courses £26.00

Included in our prices we offer

Tea or coffee with chocolate mints after the meal

Use of our cake stand and knife

Personalised printed menus

Place cards

Table plan

Master of ceremonies

Event coordinator