



Washingborough Hall

HOTEL | WEDDINGS | EVENTS

THE DINING ROOM



Private Dining Evening A La Carte Menu – TR Lincs Annual Dinner Saturday 16th February 2019

Starters

Curried Parsnip & Pear Soup, Mini Onion Bhajis (V)

Venison Carpaccio, Sherry Pickled Wild Mushrooms, Shaved Parmesan, Truffle Emulsion

Pan-fried 'Alfred Enderby' Smoked Haddock, Oyster Tempura, Tartare Hollandaise, Soft Boiled Quail Egg

Fennel & Pepper Croquette, Goats Cheese Mousse, Blood Orange & Tarragon Gel (V)

Mains

Braised Blade of Beef, White Onion Puree, Lyonnaise Potato, Braised Baby Leeks & Tarragon,
Green Peppercorn Jus

Honey & Sesame Roasted Duck Breast, Smoked Duck Leg Boudin,
Herb Dressed Bulgar Wheat, Stir-Fried Kale

Roast Fillet of Hake, Salsify, Radicchio & Pink Grapefruit, Celeriac Puree, Lemongrass & Prawn Skewer

Roasted Root, Caramelised Onion & Colston Bassett Stilton Suet Pudding, Butternut Squash Puree (V)

All Main Courses Served with Seasonal Vegetables

Desserts

Assiette of Lemon:

Lemon & Ginger Cheesecake, White Chocolate & Lemon Parfait, Lemon Meringue Pie

Hot Bramley Apple Soufflé, Green Apple Granita, Tonka Bean Ice Cream

Dark Chocolate Mousse, Praline Ice Cream, Coffee & White Chocolate Macaroon

Cheese Plate, Fig Chutney & Lincolnshire Plum Bread

Tea or Coffee with Homemade Fudge

