



Washingborough Hall

HOTEL | WEDDINGS | EVENTS

THE DINING ROOM



TR Lincolnshire Annual Dinner

Starters

Thai Vegetable Noodle Soup, Crisp Tiger Prawn Won Ton

Smoked Chicken Breast, Honey & Kohlrabi Remoulade, Sage & Black Pepper Pressed Leg,
Granny Smith Apple Gel

Alfred Enderby Smoked Salmon Mousse, Cucumber, Capers & Tarragon Vierge, Lemon Sour Dough

Beetroot, Honey & Thyme Tatin, Curly Endive & Blood Orange Salad

Mains

Braised Blade of Beef, Celeriac Fondant, Caramelised Baby Onions, Butted Girolles, Madeira Sauce

Glazed Duck Breast, Golden Beetroot & Orange Puree, Parsnip Potato Terrine, Truffle Jus

Seared Fillet of Hake, Tarragon Mash, Tiger Prawn & Pernod Bisque

Jerusalem Artichoke Pearl Barley Risotto, Crispy Artichoke Skins, Parsley & Peanut Pesto

All Main Courses Served with Seasonal Vegetables

Desserts

Banana Tart Tatin, Clotted Cream & Vanilla Ice Cream

Passion Fruit & White Chocolate Cheesecake, Passion Fruit Jelly, Orange Sorbet

70% Dark Chocolate & Hazelnut Delice, Lincolnshire Honey & Yoghurt Sorbet, Feuilletine Tuille
Cheese Plate, Lincolnshire Plum Bread, Fig Chutney

Tea or Coffee with Homemade Fudge

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.