

Fleur de Lys Restaurant



Starters

Smoked York Ham Hock and Wild Mushroom Terrine
with Tomato and Chilli Jam

7.95

New Season Organic Boston Spa Asparagus,
poached free-range Egg and Hollandaise Sauce (v)

8.95

Mackenzies Hot Smoked Salmon and Crayfish Salad
with Tempura of Lobster, Bloody Mary Mayonnaise

11.95

Warm Dales Goats Cheese, Organic Beetroot Chutney and Micro Herb Salad (v)

7.95

Pan-fried Yorkshire Wood Pigeon Breast with Cauliflower Pûrée,
Young Spinach, Madeira Jus

8.50

Seared King Scallops with Crab Cake, Tomato and Citrus Vinaigrette, Coriander Shoots

10.95

Grilled Red Mullet with Langoustine and Herb Risotto, Sweet Pepper and Basil Reduction

9.50

(v) – vegetarian dishes

Allergens

Some of our dishes contain nuts and flour.

We care for your well being and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Chef who will be happy to advise on ingredients and assist as necessary.



Two AA Rosettes

Fleur de Lys Restaurant



Main Courses

Whole Dover Sole, grilled or pan-fried
29.95

Grilled Halibut Fillet with Butternut Squash Pûrée, King Prawns, Vanilla and Chilli Butter
22.50

Butter poached Whole Lobster with Whitby Crab filled Courgette Flower, Carrot Pûrée, Crab Bisque
30.95

Poached Wild Salmon and Monkfish Medallions with Spring Vegetables, Horseradish Velouté
21.95

Canon of Croft House Farm Lamb with Dales Goats Cheese 'Bon Bon'
glazed Shallots, Boston Spa Asparagus, Podded Peas and Port Jus
26.95

Gressingham Duck Breast with Beetroot and Potato Rosti, Salsify and Port Wine Jus
18.50

Roast outdoor reared free-range Blythburgh Pork Ribeye with Doreen's Black Pudding,
Spinach and Bramley Apple Pûrée
18.50

Round Green Venison Topside with Venison Kidney and Shallot Pudding, Creamed Green Cabbage
19.50

Fillet of 28 day aged Dovecote Park Beef, Girolle Mushrooms, roast Garlic Pûrée, Burgundy Jus
25.95

Fillet of Beef 'Diane' (cooked in the Restaurant)
Yorkshire Fillet Steak with Dijon Mustard, Mushrooms, Onions, Tomatoes,
Brandy, Red Wine and Cream served with seasonal Vegetables
26.95

Dovecote Park Steaks – served with Portobello Mushrooms, Watercress Salad,
Pommes Pont Neuf and Béarnaise Sauce

8oz Fillet Steak 25.95 10oz Ribeye Steak 21.50

All main courses are served with a selection of Vegetables & Potatoes or Wentbridge House Salad

Vegetarian alternatives are available on request

At the request of many of our diners we would be grateful if you would silence your mobile telephone when dining in the restaurant.

Wentbridge House Hotel, Restaurant & Brasserie, Wentbridge, Pontefract, West Yorkshire, WF8 3JJ
Telephone (01977) 620444 Email: info@wentbridgehouse.co.uk

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Desserts

White Chocolate and Carrot Fondant Pudding with toasted Almond Ice Cream
£6.95

'Rhubarb and Custard' - Wakefield Rhubarb Crumble with a little Vanilla Bean Crème Brûlée
£6.95

Caramelised Lemon Tart with Raspberry Sorbet
£6.95

Sticky Toffee Pudding, Caramel Sauce, Honeycomb Ice Cream
£6.95

Iced Strawberry Parfait, Passion Fruit Curd, Sable Biscuit
£7.95

Crepes 'Suzette',
Vanilla Seed Ice Cream (cooked in the Restaurant)
£9.50

Cheese selection

Cheese selection served with Wentbridge Chutney,
Grapes and savoury Biscuits £8.95

Head Chef: Stephen Turner



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All prices are inclusive of VAT