



Wentbridge Sample Sunday Lunch Menu

Cream of Celeriac and Thyme Soup, Herb Bruschetta

Seasonal Melon with Strawberry Salsa, Mango Sorbet (v)

Warm Dales Goats Cheese, toasted Walnut Bread, Chicory Salad

Three East Coast Fish Cakes – Crab, Salmon and Smoked Haddock with Herb Salad

Ham Hock and Apple Terrine, Egg Mayonnaise, Micro Herbs

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Roast Sirloin of Yorkshire Beef with Yorkshire Pudding, Red Wine Sauce

Roast Leg of Croft House Farm Lamb with sautéed Leeks, crisp Pancetta, Rosemary Jus

Baked Round Green Farm Pork Loin with Pumpkin and Parmesan Purée, Cider and Sage Sauce

Grilled Fillet of Cod wrapped in Basil and Parma Ham, Tomato and sweet Pepper Fondue

Wild Mushroom, Spinach and Goats Cheese Gnocchi with Garlic and Tarragon (v)

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Apple and Pear Crumble with traditional English Custard

Vanilla Panna Cotta with mixed Berry Compote, Tuille Biscuit

Dark Chocolate and Tia Maria Torte with Licorice Ice Cream

Caramelised Lemon Tart with Raspberry Sorbet

A Selection of Wentbridge House Ice Creams or Sorbets

A Selection of Fine English and Continental Cheeses with Biscuits

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Freshly Ground Coffee served with Petit Fours

£3.50

Three Course Luncheon £24.00 inclusive of VAT