



PLANNING TO IMPRESS

Dating from 1700 and set in 20 acres of gardens and grounds in the beautiful Went Valley, Wentbridge House has become established as one of the finest hotels in West Yorkshire.

The wonderful Georgian building, surrounded by superb lawns and century old trees is renowned for its special service, hospitality and elegant interiors.

Our recent accolades include the AA Rosette for excellent quality of food and the English Tourism Council Silver Award for the highest levels of quality and service. The hotel has also received a Gold Award for hygiene, the first hotel in the Wakefield district, a Gold Plate Award from the Hi-life Diners Club, and a place in the final round of the AA Wine List of the year Award.

We aim to provide as much help and assistance in the planning of your event as possible, therefore please do not hesitate to contact us for further information or simply to view the hotel and discuss your requirements in more detail. We are here to help you and will assist in arranging entertainment, floral arrangements, cakes and any other special requests.

Menus are specially created by our award-winning kitchen team with the same care and attention to detail as in our fine dining Restaurants. We would be delighted to discuss your choice with you and offer any advice where needed.

We believe that dining is a pleasure and an experience to savour with friends and colleagues, whether you are a guest or the host, you'll find the Wentbridge House the perfect setting for your business gathering or social event. Further information and images of the hotel are available on our website at www.wentbridgehouse.co.uk

WENTBRIDGE HOUSE PRIVATE EVENT ROOMS

THE TUDOR ROOM

The elegant oak beamed and panelled Tudor Room offers an exceptional setting for corporate entertaining, fine dining, a family celebration or Sunday lunch party. The room has plenty of natural light, facilities for background music and will seat a maximum of 24 guests in air-conditioned comfort.

THE LEATHAM SUITE

From a minimum of 20 to a maximum of 40 guests, this beautifully furnished room provides an intimate atmosphere in which to enjoy your very special event. The Leatham Suite benefits from natural daylight and also has a Bose® speaker system for perfect background music.

THE CRYSTAL SUITE

Presented to the highest standard, the Crystal Suite has large patio windows and is luxuriously decorated with hand-painted wallpaper and crystal chandeliers. The room will seat up to 130 guests and is perfect for dinner dances, wedding receptions, trade presentations and conferences. The Crystal Suite is completely self-contained and fully air-conditioned with a dance floor and its own private bar.



CANAPÉ SELECTION

These canapé selections are intended to accompany a drinks reception prior to your event.

A selection of 4 canapés is available at £3.95 per person, then at £0.95 per person for additional canapés.

Tiny dill scones with smoked trout and horseradish cream

Mini sausages with chorizo

Melon and Parma ham skewers

Parmesan and black olive shortbread with pesto and goats cheese

Confit duck wontons with hoi sin sauce

Sundried tomato and prosciutto palmiers

Shot glass of carrot, honey and ginger soup

Mozzerella cheese and sunblushed tomato crostini

Tropical fruit brochette with pineapple and mascarpone dip

Mini fish and chips in a newspaper cone

Chicory boats with blue cheese and walnuts

Rye bread with mayonnaise, dill and prawns

Baby baked potatoes with sour cream and smoked salmon

Mini crab cakes with tomato remoulade

King prawns wrapped in filo with sweet chilli dipping sauce

Chicken liver terrine on melba toast, tomato chutney

Cheddar cheese and bacon tartlet

Dill pancakes with salmon caviar and lemon crème fraiche

Curried coconut chicken sticks

Mini red onion and goats cheese tatin



PRIVATE PARTY MENUS

We are delighted to present our menus. The following pages offer a wide selection for you to choose from. As always at Wentbridge, flexibility is the key and you are welcome to customise or create just as you wish.

We welcome any opportunity to discuss new ideas or accommodate any special dietary requirements. Your food will be prepared with the flair and passion for which Wentbridge's kitchens are renowned.

Please choose a set menu for all your guests to ensure a high level of service.

MENU ONE

Seasonal Melon with Parma ham,
aged Balsamic and Raspberry Dressing

~ ~ ~

Escalope of Yorkshire Turkey with Garlic and Cranberry
Bread and Butter Pudding, Smoked Bacon and Shallot Sauce

A Selection of Seasonal Vegetables and Potatoes

~ ~ ~

White Chocolate Truffle Torte with
roasted Almond Ice Cream, Coffee Foam

~ ~ ~

Ground Coffee with Chocolate Mints

£26.95 per person

MENU TWO

Seared Chicken Liver and Potato Terrine,
caramelised Red Onion Chutney, toasted loaf

~ ~ ~

Slow braised Loin of local Pork with
Wild Mushroom and Leek Crumble, Cider Apple Jus

A Selection of Seasonal Vegetables and Potatoes

~ ~ ~

Vanilla Bean Cheesecake with
marinated Strawberries, Champagne Sorbet

~ ~ ~

Ground Coffee with Chocolate Mints

£27.95 per person



PRIVATE PARTY MENUS

MENU THREE

Melon and Chardonnay Jelly with fresh Berries,
Strawberry and Black Pepper Sorbet

~ ~ ~

French Onion Soup, Gruyère Cheese Crouton

~ ~ ~

Grilled Chicken Breast with Chorizo and Basil Crust,
rich Tomato and Merlot Sauce

A Selection of Seasonal Vegetables and Potatoes

~ ~ ~

Warm Sticky Toffee Pudding with Toffee Sauce
and Bourbon Vanilla Ice Cream

~ ~ ~

Ground Coffee with Chocolate Mints

£28.95 per person

MENU FOUR

Hot smoked Mackenzies Salmon with
Potato Blini, Horseradish Cream

~ ~ ~

Gordons Gin and Lemon Sorbet, Cassis Sauce

~ ~ ~

Slow braised Yorkshire Lamb with Goats Cheese Dumpling,
Garden Pea and Redcurrant Jus

A Selection of Seasonal Vegetables and Potatoes

~ ~ ~

Dark Chocolate and Peanut Parfiat,
Vanilla Cookie

~ ~ ~

Ground Coffee with Chocolate Mints

£29.95 per person



PRIVATE PARTY MENUS

MENU FIVE

Smoked Haddock and Garden Pea Fish Cake
with Tartare Sauce, sweet Tomato Reduction

~ ~ ~

Forest Mushroom and Thyme Soup, White Truffle Foam

~ ~ ~

Traditional roast Sirloin of local Beef with
Yorkshire Pudding and rich Red Wine Gravy

A Selection of Seasonal Vegetables and Potatoes

~ ~ ~

Glazed Lemon Tart
with Strawberry Sorbet

~ ~ ~

Ground Coffee with Chocolate Mints

£31.50 per person

MENU SIX

Crisp tomato and Goats Cheese Tart
with Basil Pesto, Herb Salad

~ ~ ~

Smoked Haddock Soup with Cheddar and Mustard Beignet

~ ~ ~

Confit of Duck Leg with Savoy Cabbage and Bacon,
Rosemary and Smoked Garlic Jus

A Selection of Seasonal Vegetables and Potatoes

~ ~ ~

Almond Milk Panna Cotta with
Cappuccino Ice Cream, Vanilla Tuille

~ ~ ~

Ground Coffee with Chocolate Mints

£32.95 per person



PRIVATE PARTY MENUS

MENU SEVEN

Wild Mushroom and Goats Cheese Risotto
with Pea Shoots

~ ~ ~

Cream of rich roasted Tomato and Basil Soup, Red Onion and Feta Crostini

~ ~ ~

Grilled Venison with braised Red Cabbage,
Onion, Redcurrant and Apple Sauce

A Selection of Seasonal Vegetables and Potatoes

~ ~ ~

Brandysnap Basket filled with Strawberries,
glazed with soft meringue

~ ~ ~

Ground Coffee with Chocolate Mints

£34.50 per person

MENU EIGHT

Yorkshire Ham Hock and Wild Mushroom Terrine
with Piccalilli and warm loaf

~ ~ ~

Pink Champagne Sorbet with Raspberries

~ ~ ~

Chateaubriand with Asparagus,
Confit of Shallots and Bèarnaise Sauce

A Selection of Seasonal Vegetables and Potatoes

~ ~ ~

Trio of Wentbridge House
Miniature Desserts

~ ~ ~

Ground Coffee with Chocolate Mints

£40.00 per person

A Cheese Platter with grapes, celery, fine biscuits and Wentbridge Tomato Chutney is available at £4.95 per person or £35.00 per table (suitable for a maximum of 10 guests)



EVENT BUFFET MENUS

(minimum of 20 Guests)

We have various menus available from informal finger buffets to grand carved buffets.

Our minimum charge for a buffet menu is £15.95 per person, plus a room hire charge of £150 for events of less than 50 guests or £250 for events with more than 50 guests. The room hire charges do not apply to the carved buffets.

Finger Buffet Menu One

- A selection of sandwiches prepared in traditional and continental breads to include; *smoked salmon with lemon and black pepper, honey and mustard glazed ham, roast sirloin of Scottish beef with horseradish, tuna with organic black pepper and lime mayonnaise, mature cheddar with red onion mayonnaise*
- Vegetable spring rolls with plum sauce
- New potato and chive salad
- Lemon and thyme scented chicken
- Warm sausage rolls
- Assorted quiche (Quiche 'Lorraine', mushroom and leek)
- Mixed leaf salad with tomato and cucumber
- Wentbridge House Coleslaw
- Tea or coffee

£15.95 per person inclusive of VAT

Finger Buffet Menu Two

- A selection of sandwiches prepared in traditional and continental breads to include; *smoked salmon with lemon and black pepper, honey and mustard glazed ham, roast sirloin of Scottish beef with horseradish, tuna with organic black pepper and lime mayonnaise, mature cheddar with red onion mayonnaise*
- Brie and tomato bruschetta melts
- Assorted quiche (Quiche 'Lorraine', salmon and asparagus)
- Individual mushroom provençal tarts
- Barbequed chicken pieces with satay sauce
- Roasted new potatoes with rosemary and garlic
- Mustard glazed Cumberland sausages
- Caesar salad
- Tomato, basil and red onion salad
- Caramelised lemon tart with raspberry coulis
- Tea or coffee

£19.95 per person inclusive of VAT



EVENT BUFFET MENUS

(minimum of 20 Guests)

Hot Fork Buffet

Please choose 3 main courses, 3 salads and 2 desserts from the following selection

Main Courses

Cottage pie
 Mild chicken curry with rice
 Steak and ale pie
 Chicken and bacon casserole flavoured with tarragon
 Traditional lamb hot pot
 Honey and mustard glazed baby gammon joint, caramelised apples
 Fillet of Scottish salmon with crab and lobster butter, cherry vine tomatoes
 Woodland mushroom and spinach pithivier
 Provençal vegetable lasagne with smoked applewood cheese sauce
 Sausage casserole with herb mash, onion gravy

Salads

Salad of rocket, mango, cashew nuts, basil dressing
 Tomato, basil and mozzarella salad
 Penne pasta with basil pesto
 Smoked salmon and new potato salad, crème fraiche
 Wentbridge House coleslaw
 Tomato and red onion salad with balsamic dressing
 Mixed leaf salad with cherry tomatoes, honey and lemon dressing
 Traditional Waldorf salad
 Smoked duck, rocket, pear and pecan salad
 Caesar salad

Desserts

Lemon and lime tart
 Fresh fruit salad
 Dark chocolate truffle cake
 Fresh strawberries and melon with double cream
 Chocolate brownie with Yorkshire clotted cream
 Bakewell tart with crème anglaise
 Apple tart with whipped vanilla cream
 Profiteroles with chocolate sauce
 Pear and apple crumble with traditional custard

Also included

Assorted breads: focaccia, ciabatta, walnut, sun-dried tomato
 Rosemary roasted new potatoes or potato wedges with sour cream and chives

Tea or Coffee

£22.95 per person inclusive of VAT



CARVED BUFFET MENUS

(minimum of 20 Guests)

Please select one starter which will be served to your entire party.

Carved Buffet A

Seasonal melon with fresh berries, mint and poppy seed syrup

Or

Smooth chicken liver parfait with red onion marmalade
and toasted brioche

~ ~ ~

Roasted chicken with watercress and tarragon mayonnaise

Roast sirloin of Yorkshire beef, horseradish cream

Roast honey spiced York ham with pickles

Hot buttered new potatoes

Selection of seasonal salads

~ ~ ~

The cheeseboard with celery and grapes

Fresh fruit salad, double cream

~ ~ ~

Freshly ground coffee with chocolate mints

£29.95 per person

Carved Buffet B

Timbale of smoked Scottish salmon filled with prawns, crab mayonnaise

Or

Seasonal melon with strawberries and champagne sorbet

~ ~ ~

Roast local turkey

Roast sirloin of Yorkshire beef, horseradish cream

Roast honey spiced York ham with pickles

Classic poached Scottish salmon with lemon mayonnaise

Beef Bourguignon with red wine, onions and bacon

Chicken and bacon casserole flavoured with tarragon

Hot buttered new potatoes

Selection of seasonal salads

~ ~ ~

The cheeseboard with celery and grapes

Dark chocolate truffle cake or fresh fruit salad, double cream

~ ~ ~

Freshly ground coffee with chocolate mints

£35.00 per person



PRIVATE PARTY WINE LIST

Champagne and Sparkling Wine		Per bottle
**	Veuve St Vincent Sparkling, NV	£18.95
1	Duc de Roucher Brut NV, Champagne	£37.95
4	Veuve Cliquot Brut NV, Champagne	£55.00
5	Moet & Chandon Brut NV, Champagne	£45.00
White Wine		
199	Pouilly Fuissé 2007, Vincent Girardin, France	£29.95
278	Marquis de Lissac Chardonnay 2008, Cotes de Thongue, France	£16.50
387	Fairtrade Sauvignon Blanc 2008, Dos Hermanos, Chile	£19.95
407	Isondo Chenin Blanc 2008, Stellenbosh, South Africa	£15.75
372	Saint Clair Sauvignon Blanc 2008, Marlborough, New Zealand	£25.95
281	Pinot Grigio 2008, Andrea Calvi, Lombardia, Italy	£17.50
344	Foundstone Unoaked Chardonnay 2008, Berton Vineyards, Australia	£17.95
192	Chablis 2008, Daniel Dampt	£29.50
262	Sancerre 2008, Domaine de la Grande Maison	£32.50
	Broken Shackle Chardonnay Colombard, 2008, South Eastern Australia	£14.95
Red Wine		
53	L'Orangerie de Carignan 2005 Premieres Cotes de Bordeaux, France	£27.95
356	Heywood Cabernet Merlot 2007, Australia	£15.95
277	Domaine de Saissac Cabernet Sauvignon 2006, France	£16.50
355	Margaret River Shiraz 2007, McHenry Honen, Australia	£22.50
378	Wild Rock 'Cupids Arrow' Pinot Noir' 2006, NZ	£26.50
133	Fleurie 'Les Garans', 2007, Louis Latour, Burgundy, France	£28.95
284	Chianti Gentilesco 2008, DOCG, Cantina Bonacchi, Italy	£19.50
397	Coleccion Malbec 2008, Michel Torino, Cafayate, Argentina	£18.95
273	Montauberon Merlot 2006, Montblanc, France	£18.95
	Broken Shackle Shiraz Barbera, 2008, South Eastern Australia	£14.95

Our fabulous full wine list of over 200 bottles is available on request.

Vintages may be subject to change without notice.