

Wentbridge House Mother's Day Lunch
Sunday 14th March, 2010

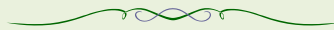
Creamed Cauliflower and Broccoli Soup with Brie de Meaux Crostini

Roast Mackenzies Smoked Salmon with Asparagus, Lobster, Crab and Herb Butter

Seasonal Melon with Raspberry and Passion Fruit Jelly, Vodka and Blackcurrant Sorbet

Warm Dales Goat's Cheese with Fig Toast, Tomato Chutney, Basil and Micro Herb Salad

Wild Mushroom and Smoked Bacon Linguini, Garlic, Parsley and Parmesan Cream



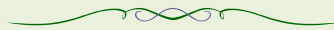
Roast Sirloin of Yorkshire Beef with Yorkshire Pudding, rich Red Wine Sauce

Pan-fried local Chicken Breast with Chorizo Sausage and Pancetta Ragout, steamed Pak Choi

Roast Saddle of Croft House Lamb with Spinach, Pine Nut and Redcurrant Seasoning,
roasted Root Vegetables and Rosemary Jus

Grilled Fillet of Sea Bream, stir-fried Vegetables, King Prawns, Chilli and Vanilla Velouté

Round Green Venison Steak with Garlic Forest Mushrooms, Juniper Berry Sauce



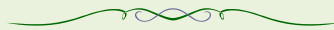
Assiette of Wentbridge House Miniature Puddings

Warm Prune and Almond Tart with Apricot and Armagnac Ice Cream

Apple and Blackberry Crumble, Traditional English Custard

Caramelised Lemon Tart with Black Cherries in Kirsch Syrup, Crème Fraiche Sorbet

Selection of Great British and Continental Cheese with Celery, Grapes and Biscuits



Taylor's of Harrogate Tea or Coffee with Petit Fours

£3.50

Three Course Luncheon £35 inclusive of VAT and a gift for Mums!

Vegetarian Options will also be available