



WENTBRIDGE HOUSE
Private Dining & Events



Elegant, distinctive dining and a real passion for hospitality



Welcome to Wentbridge House

Thank you for considering Wentbridge House for your private event. Dating from 1700 and set in 20 acres of gardens and grounds, Wentbridge House has become established as one of the finest hotels in West Yorkshire.

An exceptional combination where old tradition meets the 21st century, Wentbridge House is a beautiful Georgian building, surrounded by superb lawns and century-old trees and renowned for its special service, hospitality and elegant interiors.

The village of Wentbridge is easily accessible, a minute off the A1 and 4 miles south of the M62/A1 interchange. There is ample free parking and a complement of individual private event rooms suitable for every type of function, from an intimate dinner party to a corporate presentation or dinner dance for up to 130 guests.

We have included a selection of menus which are intended as a guide but everything can be tailored for your individual needs and budget and we would be delighted to discuss your requirements in finer detail. Our experienced and professional team will provide as much help and assistance in the planning of your event as you wish and can organise entertainment, floral arrangements, cakes and any other special requests.

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 Wentbridge House the perfect setting for your business gathering or social event.

Accommodation

There are 41 individually designed and decorated bedrooms with sizes and styles to suit everyone, from luxurious superior doubles to classic English four-poster rooms with antique beds. All our bedrooms benefit from 'little extras' to make your stay more comfortable including hand-made pocket sprung mattresses and duck down pillows, Molton Brown bathroom products and free Wi-Fi. Many bedrooms are air conditioned and we will be happy to organise a special rate for you when booking your event with us.





The Tudor Room

The elegant oak panelled Tudor Room is popular for both daytime and evening events and offers an exceptional setting for corporate entertaining, fine dining, a family celebration or Sunday lunch party. Large comfortable leather chairs, air conditioning, smart hand-printed wallpaper and a combination of natural daylight and contemporary lighting make it ideal for up to 24 guests.

The Leatham Suite

The Leatham Suite is beautifully furnished and the perfect setting for an intimate and exclusive special event for up to 45 guests. The lovely light and airy room is ideal for either lunch or dinner parties and has a Bose speaker system for perfect background music.



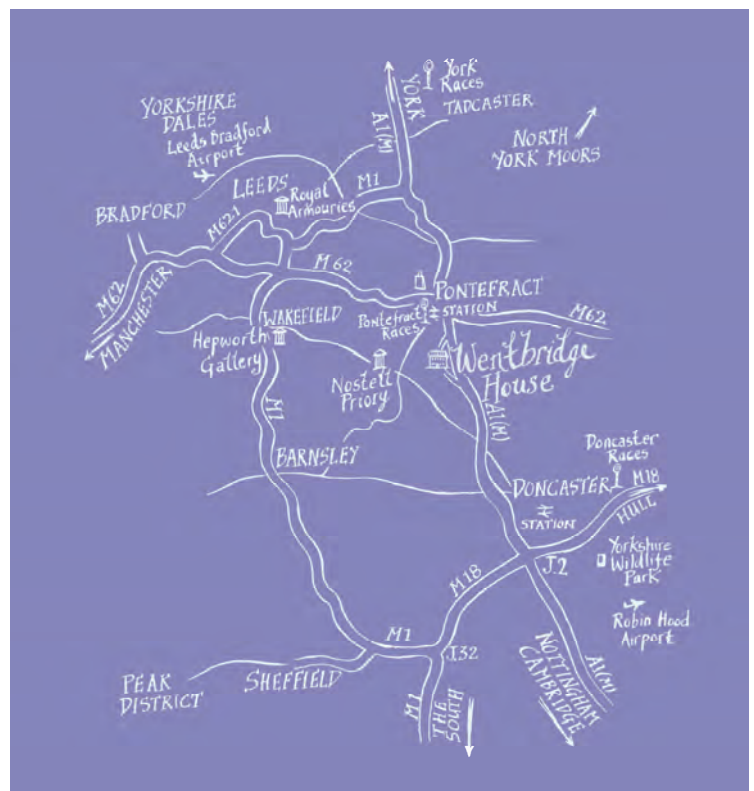
The Crystal Suite

Presented to the highest standard, the Crystal Suite has large windows and is luxuriously decorated with hand-painted wallpaper and crystal chandeliers. Seating up to 130 guests, the Crystal Suite is completely self-contained with its own private bar, black out facilities, air conditioning and a central sprung dance floor which is exposed for parties and dinners with dancing and entertainment.

Getting to Wentbridge (postcode: WF8 3JJ)

Wentbridge House fronts the old Great North Road in the village of Wentbridge. The hotel is just half a mile off the A1 and 4 miles south of the M62 / A1 interchange making us conveniently located for easy access to Pontefract, Wakefield, Doncaster, Leeds, York and Harrogate.

Wentbridge has achieved many awards over the years including 2 AA Rosettes for excellent food and service, an AA Notable Wine List award, Visit Britain Silver award and a Green Tourism Bronze award. We've also been in the final of Hotel of the year at the White Rose Tourism Awards for the last three years running. Our hotel team are some of the most experienced in Yorkshire and we're committed to helping you have a fantastic event with us!





Canapés Selection

Enjoy a delicious selection of Canapés with your arrival drinks.

A selection of 4 canapés is available at £5.35 per person, then at £1.25 per person for additional canapés.

Cold Selection

Dill pancakes with smoked salmon and lemon crème fraiche

Cherry tomatoes with crab and tarragon mayonnaise

Vol-au-vents with cream cheese and smoked ham

Parmesan and basil wafer with goats cheese and pesto

Poached Scottish salmon with dill mayonnaise croustades

Tiny dill scones with smoked trout and horseradish cream

Chicken liver terrine on melba toast with tomato chutney

Mozzerella cheese and sunblushed tomato crostini

Chocolate dipped strawberries

Mini Caesar salad croustades

Chicory boats with blue cheese and walnuts

Prawn, mayonnaise and chive tarts

Hot Selection

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

Confit duck wontons with spring onion and hoi sin sauce

Cheddar cheese and bacon tartlet

Mini sausages with grain mustard mash

Mini fish and chips in a newspaper cone with tartare sauce

Mini Wentbridge burgers

Shot glass of seasonal soup

Mini red onion and goats cheese tarts

Baby Yorkshire puddings with roast beef and horseradish

Warm mini mince pies (available through Winter only)



Private Party Menus

Wentbridge House has achieved many awards for the quality of its food. In fact, we're passionate about it and very proud that our kitchen team hold Two AA Rosettes. From outstanding local suppliers to our famous Sticky Toffee Pudding – all ingredients are sourced, prepared and presented with the flair and imagination for which the Wentbridge kitchen is renowned. There is a wide choice of menus for you to choose from and you're welcome to customise or create just as you wish. We will happily accommodate any special dietary requirements. Please choose a set menu to ensure the highest level of service. Our minimum menu charge is £29.95 per person.

Menu One

Galia Melon with Exotic Fruits and Mint, Raspberry Sorbet



Local free-range Chicken Breast roasted in Thyme and Lemon with
Creamed Leeks and Grain Mustard Sauce

A Selection of Seasonal Vegetables and Potatoes



White Chocolate and Almond Cheesecake with Baileys Cream



Fairtrade Organic Coffee with Wentbridge House Chocolates

£29.95 per person



Menu Two

Dales Goats Cheese, Red Onion and Tomato Tart with
Balsamic Glaze and Basil Pesto Dressing



Slow braised Shoulder of local Pork with Wild Mushroom and Herb Crumble,
caramelised Apples and Scrumpy Cider Sauce

A Selection of Seasonal Vegetables and Potatoes



Seasonal Berry Pavlova with Mango and Passion Fruit Sorbet



Fairtrade Organic Coffee with Wentbridge House Chocolates

£31.00 per person

Menu Three

Smooth Chicken Liver Parfait with White Truffle Butter,
sticky Red Onion Jam and crispy Loaf



Seasonal Vegetable Soup with Basil Pesto



Poached Fillet of Salmon with Leek Risotto, Prawn and Lobster Bisque

A Selection of Seasonal Vegetables and Potatoes



Warm Cherry Bakewell Tart with Yorkshire Honey Ice Cream



Fairtrade Organic Coffee with Wentbridge House Chocolates

£34.00 per person



Menu Four

Smoked Haddock and Spring Onion Fish Cake with Pickering Watercress,
Sweet Chilli, Tomato and Coriander Salsa



Roast Plum Tomato and Basil Soup with Red Pepper Bruschetta



Confit of Honey and Five Spice Duck with braised Red Cabbage, Smoked Bacon, Button Onions and Port Jus

A Selection of Seasonal Vegetables and Potatoes



Banoffee Pie with Banana Cream



Fairtrade Organic Coffee with Wentbridge House Chocolates

£35.00 per person

Menu Five

Salad of Bleikers roasted Oak Smoked Salmon, Romaine Lettuce, roasted Vine Tomatoes,
Asparagus and Honey and Mustard Dressing



Cream of Mushroom and Madeira Soup with Tarragon Crème Fraiche



Slow-roasted Croft House Farm Lamb Shank with roasted Root Vegetables, Red Wine and Rosemary Sauce

A Selection of Seasonal Vegetables and Potatoes



Baby Chocolate Sponge with White Chocolate Sauce and Amaretto Ice Cream



Fairtrade Organic Coffee with Wentbridge House Chocolates

£36.00 per person



Menu Six

Tian of Prawns and Whitby Crab with Avocado, Tarragon, Spring Onion and Bloody Mary Mayonnaise



Creamed Leek and Potato Soup with Yorkshire Brie, crispy Bacon Crôte



Roast Sirloin of Dovecote Park Beef with Yorkshire Pudding and rich Red Wine Sauce

A Selection of Seasonal Vegetables and Potatoes



Brûléed Zesty Lemon Tart with Raspberry Sorbet



Fairtrade Organic Coffee with Wentbridge House Chocolates

£38.00 per person

Menu Seven

King Prawn Risotto with Buttered Leeks and Parmesan Tuille



Pink Champagne and Strawberry Ripple Sorbet



Rack of Croft House Farm Lamb with Cassoulet of Mediterranean Vegetables and Thyme Jus

A Selection of Seasonal Vegetables and Potatoes



Warm Wentbridge Sticky Toffee Pudding with Toffee Sauce and Yorvale Vanilla Ice Cream



Fairtrade Organic Coffee with hand-made Petit Fours

£40.00 per person



Menu Eight

Yorkshire Ham Hock and Foie Gras Terrine with warm Mini Brioche,
Sunblushed Tomato and Truffle Vinaigrette



Creamy Rock Lobster Bisque



Fillet of Dovecote Park Beef with Rosti Potato, Baby Spinach, Caramelised Shallots and Red Wine Sauce

A Selection of Seasonal Vegetables and Potatoes



Trio of Wentbridge House Miniature Desserts



Fairtrade Organic Coffee with hand-made Petit Fours

£45.00 per person

A Cheese platter with grapes, celery, fine biscuits and Wentbridge Chutney is available as an additional course
at £4.95 per person or £40 per table (suitable for a maximum of 10 guests)

Vegetarian Menu Main Course Options

Wild Mushroom, Leek and Rosti Potato Gateau, Creamed Shallot and Rosemary Sauce

Spinach and Ricotta Moneybag with roasted Red Pepper Coulis

Asparagus and Sun Blushed Tomato Risotto with glazed Goats Cheese

Creamy Yorkshire Blue and Chive Tart with Fig Chutney and Watercress Salad

Yorkshire Brie and Vegetable Wellington with roasted Tomato and Basil Fondue

Please select one choice for all your Vegetarians Guests



Wentbridge House Event Buffet Menus

We have various menus available from informal finger buffets to grand carved buffets. Our minimum charge for a buffet menu is £16.50 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 buffet.

Finger Buffet Menu One

A selection of freshly made sandwiches prepared in freshly baked breads to include; Smoked salmon with cream cheese, honey and mustard glazed ham with wholegrain mustard mayonnaise, roast sirloin of Yorkshire beef with horseradish mayonnaise, tuna with organic black pepper and lime mayonnaise, mature cheddar with red onion mayonnaise, egg mayonnaise and watercress
Vegetable spring rolls with plum sauce (v)
New potato salad with and chive crème fraiche
Lemon and rosemary roasted chicken pieces
Warm sausage rolls
Assorted quiche (leek and cheddar (v) / smoked salmon)
Mixed leaf salad with French dressing
Wentbridge House Coleslaw
Tea or coffee

£16.50 per person ~ served to a minimum of 10 guests

Finger Buffet Menu Two

A selection of freshly made sandwiches prepared in freshly baked breads to include; Smoked salmon with cream cheese, honey and mustard glazed ham with wholegrain mustard mayonnaise, roast sirloin of Yorkshire beef with horseradish mayonnaise, tuna with organic black pepper and lime mayonnaise, mature cheddar with red onion mayonnaise, egg mayonnaise and watercress
Goats cheese and red onion tartlet (v)
Assorted quiche (leek and cheddar (v) / smoked salmon)
Award-winning local pork pie with pickles and brown sauce
Tempura king prawns with sweet chilli dip
Barbeque chicken pieces with satay sauce
Roasted new potatoes with rosemary and garlic
Mustard glazed Cumberland sausages
Seasonal leaf salad with cherry tomatoes, creamy honey and mustard dressing
Wentbridge House coleslaw
Caramelised lemon tart with raspberry coulis
Tea or coffee

£21.50 per person ~ served to a minimum of 10 guests



Hot Fork Buffet

For up to 20 people please choose 2 main courses, 2 salads and 1 dessert from the following selection
For over 20 people please choose 3 main courses, 3 salads and 2 desserts from the following selection

Main Courses

Home-made cottage pie

Mild creamy chicken curry with rice

Wentbridge House fish pie

Yorkshire beef, Black Sheep beer and stilton pie

Chicken and bacon casserole flavoured with tarragon

Chicken Caesar salad

Smoked salmon and spring onion fish cakes with tartare sauce

Honey and mustard glazed baby gammon joint with caramelised apples, Scrumpy cider sauce

Local sausage casserole with red wine and balsamic caramelised onions, herb mash

Fillet of salmon with crab and lobster butter, slow roasted vine tomatoes

Woodland mushroom and spinach pithivier (v)

Provençal vegetable lasagne with smoked applewood cheese sauce (v)

Salads

Salad of rocket, mango, cashew nuts, basil dressing

Tomato, basil and mozzarella salad

Penne pasta with roasted Mediterranean vegetables

New potato salad with smoked salmon and lemon crème fraiche

Wentbridge House coleslaw

Tomato and red onion salad with balsamic dressing

Caesar salad

Mixed leaf salad with cherry tomatoes, creamy honey and mustard dressing

Smoked duck, rocket, pear and pecan salad

Desserts

Caramelised Lemon tart with raspberry coulis

Fresh fruit salad

Chocolate brownie with Yorkshire clotted cream

Bakewell tart with crème anglaise

Pear and apple crumble with traditional custard

Also included

Assorted breads: focaccia, ciabatta, onion, sun-dried tomato

Rosemary roasted new potatoes or potato wedges with sour cream and chives

Tea or Coffee

£22.95 per person ~ served to a minimum of 10 guests



Wentbridge Cheeseboard and Cold Cuts Selection

Platter of cheeses to include Yorkshire cheddar, Cropwell Bishop stilton, Brie de Meaux and crumbly Wensleydale
Honey and mustard baked York ham and a selection of cured hams
Butter baked Yorkshire bronze turkey breast with cranberry sauce
Bleikers oak smoked Scottish salmon and oak roast Scottish salmon with lemon mayonnaise
Selection of award-winning local pork and speciality pies with brown sauce
Baby pickled onions, gherkins, celery, grapes and sunblushed tomatoes
Piccalilli, sticky red onion marmalade and Yorkshire chutneys
Mixed leaf salad with Womersley raspberry vinaigrette dressing
Wentbridge House coleslaw
Selection of water biscuits and freshly baked breads

£25.00 per person ~ served to a minimum of 10 guests

Wentbridge House Carved Buffet Menu

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

Galia melon with a selection of seasonal berries, exotic fruits and raspberry sorbet

Or

Timbale of smoked Scottish salmon and with prawns, crab mayonnaise



Roast sirloin of Dovecote Park beef with horseradish cream

Baked honey spiced York ham with pickles

Roast chicken with Pickering watercress and tarragon mayonnaise

Roast Yorkshire bronze turkey with cranberry sauce

Poached Scottish salmon served with lemon mayonnaise

Hot buttered new potatoes and continental breads

Selection of seasonal salads with French dressing

Tomato, red onion and basil salad with balsamic vinegar

Penne pasta with Mediterranean vegetables and basil pesto

Cous cous with peas, coriander and mint

Wentbridge House coleslaw



The cheeseboard with celery, grapes and water biscuits

Treacle tart with orange zested Yorkshire clotted cream or fresh fruit salad



Freshly ground coffee with Wentbridge House chocolates

£40.00 per person ~ served to a minimum of 30 guests



Wentbridge House Event Wine List

We would really appreciate it if you could pre-order the wine for your event. This will help us ensure your prompt service. Please either return this form by fax to 01977 621048, post or email your selection to: salesteam@wentbridgehouse.co.uk

Champagne & Sparkling Wine	Price per Bottle	Quantity Required
Robe d'Or Sparkling Wine Brut NV	£19.50	
Prosecco Le Colture, Sylvos NV	£21.95	
Duc de Roucher Champagne Brut NV	£39.50	
Perrier Jouët Grand But NV	£50.00	
Veuve Cliquot-Ponsardin Yellow Label Brut NV	£57.00	
Bollinger Special Cuvée, Brut NV	£60.00	
Moët & Chandon Rosé Brut NV	£65.00	
White Wines		
Broken Shackle Chardonnay Colombard 2010, South East Australia	£15.95	
Opal Ridge Semillon Chardonnay 2009, Australia	£16.95	
Panul Organic Sauvignon Blanc 2010, Lontue Valley, Chile	£17.95	
Viognier 2009, Terre de Lumiere, Celliers J d'Alibert, France	£19.50	
Foundstone Unoaked Chardonnay 2010, Berton Vineyards, Australia	£19.95	
Fiano 2010, Masseria Bianca, IGT Salento, Italy	£23.50	
Old Vines Cellars Chenin Blanc 2009, Stellenbosch, South Africa	£24.50	
Saint Clair Sauvignon Blanc, Marlborough 2011, New Zealand	£26.95	
Gavi di Gavi 2010, La Minaia, Nicola Bergaglio, Italy	£29.95	
Chablis 2009, Domaine Laroche, France	£31.95	
Red Wines		
Broken Shackle Shiraz Barbera 2009, South East Australia	£15.95	
Opal Ridge Shiraz Cabernet 2009, Australia	£16.95	
Panul Organic Merlot 2009, Lontue Valley, Chile	£17.95	
Coleccion Malbec 2010, Michel Torino, Cafayate, Argentina	£19.50	
Domaine de la Jonction Syrah 2008, VdP D'Oc, France	£19.95	
Cranswick Smith Cabernet Merlot 2009, South East Australia	£22.50	
The Black Shiraz 2009, Berton Vineyards, Australia	£24.50	
Rioja Crianza 2006, Solar de Samaniego, Bodegas Alavesas, Spain	£26.95	
Wentbridge House Claret – Chateau Bel-Air 2006, Graves de Vayres, France	£26.95	
Eradus Pinot Noir 2009, Marlborough, New Zealand	£29.95	

If we haven't listed your favourite, please don't hesitate to ask for our full wine list which is available on request. Vintages may be subject to change according to our suppliers.