

## BOXING DAY MENU

Seafood Money Bag with Lobster and Tarragon Sauce

Pressed Yorkshire Dales Game Terrine with Piccalilli and Toasted Sourdough

Bleikers Oak Smoked Salmon, Truffle Scrambled Eggs,  
Fresh Chives and Crème Fraiche

Heritage Beetroot and Cantaloupe Melon Salad with Yorkshire Fettle and Mint,  
Blackberry Dressing (v)

Blackcurrant Sorbet, Champagne and Anise Syrup (v)

or

White Onion and Port Soup with Brie Beignet (v)

Roast Sirloin of Dry Aged Buccleuch Estate Beef, Yorkshire Pudding,  
Goose Fat Roast Potatoes, Rich Red Wine Sauce

Roast Cannon of Ilkley Lamb with Confit Lamb Shoulder Croquette,  
Dauphinoise Potatoes, Baby Vegetables and Rosemary Jus

Pan Fried Halibut with Grilled Langoustine and Leek Risotto

Open Lasagne of Creamed Wild Mushrooms, Asparagus,  
Parmesan, Shaved Winter Truffle (v)

Wentbridge House Christmas Pudding, Warm Rum Sauce,  
Spiced Plum Compote

Sticky Toffee Pudding with Roasted Banana Ice Cream and Butterscotch Sauce

White Chocolate and Gingerbread Cheesecake, Clementine Compote

Seasonal Artisan Cheese Selection with Wentbridge Chutney

Tailors of Harrogate ground Coffee or loose leaf Tea, Mince Pies and Truffles



## A TRADITIONAL BOXING DAY TREAT



Boxing Day is a very special event at Wentbridge.  
We recommend that you arrive early, take in the atmosphere and  
find the best spot to enjoy the spectacle of the Badsworth and  
Bramham Hounds at 11am.

£69.00 per person in the Brasserie or Event Rooms

£79.00 per person served in the Fleur de Lys

£35.00 for children under 12 years old

Includes luxury crackers, novelties and a christmas gift