



A VERY SPECIAL CHRISTMAS DAY



Enjoy a traditional Christmas Day lunch with us here at Wentbridge House, with a menu made up of seasonal, locally sourced classics.

£130.00 per person in the Brasserie or Event Rooms
£145.00 per person served in the Fleur de Lys Restaurant
£49.00 for children under 12 years old

Includes luxury crackers, novelties and a christmas gift

CHRISTMAS DAY MENU

Bleikers Oak Smoked Salmon with Pickled Baby Vegetables,
Horseradish Crème Fraiche, Caviar and Pumpernickel

Terrine of Ham Hock, local Chicken and Foie Gras
with Damson Chutney and Toasted Brioche

Fig and Stickleton Blue Galette, Caramelised Hazelnuts,
Pickering Watercress and Truffle Honey (v)

King Prawn and Hot Smoked Salmon Cocktail, Lobster Mayonnaise

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Champagne Colonel Sorbet (v)

or

Wild Mushroom Velouté with Shaved Winter Truffle (v)

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Roasted Yorkshire Bronze Turkey, Pigs in Blankets, Chestnut and Apricot Seasoning,
Traditional Accompaniments, Port and Cranberry Jus

Roast Fillet of Dry-Aged Buccleuch Estate Beef, Green Bean and Honey Roasted
Parsnip Charlotte, Goose Fat Fondant Potato, Sauce Périgourdine
(cooked medium)

Poached Turbot, Char-Grilled Baby Leeks, Morels, Sautéed Potatoes,
Champagne and Lobster Sauce

Butternut Squash and Goat's Cheese Wellington,
Creamed Spinach & Roasted Chestnuts (v)

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

Blackberry, White Chocolate & Sherry Trifle with Toasted Almonds, Hazelnut Biscotti

Chocolate Fondant Pudding with Grand Marnier, Clementine Marmalade Ice Cream

Seasonal Artisan Cheese Selection with Wentbridge Chutney

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Taylor's of Harrogate ground Coffee or loose leaf Tea, Mince Pies and Truffles