

## CHRISTMAS EVE MENU

Baked Shallot and Ragstone Goats Cheese Tart,  
Blackberry Vinegar and Caramelised Walnuts

Truffled Chicken Liver Parfait with Apple and Nutmeg Chutney,  
Onion Bread Crisps

Seared King Scallops with Spiced Cauliflower Pûrée,  
Bath Pig Chorizo and Cider Jus Dressing

Jerusalem Artichoke Velouté, Wild Mushrooms, White Truffle Oil (v)

Marinated Easingwold Pork Tenderloin, Creamed Savoy Cabbage and Bacon,  
Prune and Armagnac Sauce

Pan Roasted Loin of Wild Highland Venison with Venison Croquette,  
Braised Red Cabbage, Duck Fat Confit Potato, Plum Jam and Sloe Gin Jus

Roasted Monkfish, White Bean and Pancetta Cassoulet, Coastal Greens

Forest Mushroom, Chestnut and Shallot Money Bag,  
Roasted Root Vegetables, Port and Truffle Reduction (v)

Christmas Pudding, Rum Sauce, Rum and Raisin Ice Cream

White Chocolate and Gingerbread Cheesecake, Clementine Compote

Winter Berry Pavlova, Vanilla Cream, Blackberry Sauce, Mulled Wine Syrup

Yorkshire Cheese Trio with Wentbridge Chutney

Taylor's of Harrogate Tea or Coffee served with Mince Pies and Truffles

£51.95 per person



## CHRISTMAS EVE DINNER



Revel in the beautiful surroundings of Wentbridge House  
and join us for a magical evening filled with the atmosphere  
and excitement of Christmas.

Served in the Fleur de Lys Restaurant