



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.

£135.00 per person in the Brasserie or Event Rooms
£150.00 per person served in the Fleur de Lys Restaurant
Children are welcome in the Brasserie and Event Rooms
£50.00 for children under 12 years old

The price 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

Pressed Yorkshire Dales Game Terrine, Celeriac Remoulade,
Hazelnut Dressing and Sourdough Toasts

Griddled Asparagus with Crispy Duck Egg,
Blood Orange Hollandaise, Winter Truffle Shavings (v)

King Prawn and Hot Smoked Salmon Cocktail, Lobster Mayonnaise

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Champagne Sorbet, Wild Strawberry Liqueur (v)

or

Wild Mushroom Velouté with Crispy Duck and Shaved Winter Truffle

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

Roast Fillet of 30 Day Dry-Aged Dovecote Park Beef, Green Bean and Honey Roasted
Parsnip Charlotte, Goose Fat Fondant Potato, Sauce Périgourdine (cooked medium)

Herb and Crab Crusted Halibut with Leek and Lobster Risotto

Honey Roasted Parsnip and Chestnut Wellington, Wilted Winter Greens,
Celeriac Pûrée and Truffled Dauphinoise Potatoes (v)

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

Black Cherry, White Chocolate and Sherry Trifle with
Toasted Almonds, Amaretti Biscuit

Chocolate Fondant Pudding with Salted Caramel Sauce, Honeycomb and Raspberry Sorbet

Seasonal Artisan Cheese Selection with Wentbridge Chutney

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