

FESTIVE MENU

Winter Celeriac and Cox's Apple Soup, Crispy Shallots (v)

Chicken Liver Parfait, Spiced Pear Chutney, Rosemary Sourdough Toasts

Madeira Creamed Forest Mushrooms with Poached Hen's Egg,
Mrs Bell's Yorkshire Blue (v)

Wentbridge House Atlantic Prawn Cocktail, Tempura King Prawn

Roast Breast of Yorkshire Turkey, Chipolata wrapped in Bacon,
Chestnut and Cranberry Stuffing, Duck Fat Roast Potatoes,
Seasonal Vegetables and Red Wine Sauce

Roasted Salmon Fillet with Crushed Wholegrain Mustard New Potatoes,
Baby Spinach, Champagne and Chervil Sauce

Slow Braised Beef 'Bourguignon Style', Creamed Potatoes, Honey Glazed
Chantenay Carrots, Button Mushrooms, Pancetta and Baby Onions

Pumpkin and Barley Risotto with Yorkshire Fettle,
Pomegranate and Cranberry (v)

Christmas Pudding, Rum Sauce, Rum and Raisin Ice Cream

Blood Orange Posset, Cinnamon Shortbread

Warm Chocolate and Pecan Nut Brownie, Cherry Ripple Ice Cream

Yorkshire Cheese Trio with Wentbridge Chutney

2 course Lunch £22.50 | 3 course Lunch £27.50
3 course Dinner £37.50



FESTIVE DINING IN DECEMBER



Enjoy a delicious, seasonal lunch or dinner with a great atmosphere throughout December. Available every day except Sundays when we'll serve a suitably festive Sunday lunch.

Available from 27th November until 23rd December
(excluding Sundays)