



Wentbridge House Easter Sunday Lunch
Sunday, 1st April, 2018

Wentbridge House Prawn Cocktail with Tempura King Prawn, Cucumber, Marie Rose Sauce
Yellison Goats Cheese Bon Bons, Heritage Beetroot and Radish Salad, Truffle Honey Dressing (v)

Whitby Crab Beignets, Fiery Apple Chutney

York Ham Hock and Pea Terrine, Piccalilli, Crisp Salad, Warm Tin Loaf

English Pea and Mint Soup, Crème Fraiche (v)



Roast Sirloin of 28 Day Dry Aged Buccleuch Estate Beef, Rich Red Wine Sauce

Roast Loin of Easingwold Pork, Crispy Crackling, Sage and Onion Stuffing, Aspsall Cider Sauce

Roast Rump of Ilkley Lamb, Wholegrain Mustard Mash, Baby Vegetables, Rosemary Jus

Pan-fried Fillet of Sea Bass, Tenderstem Broccoli, Sautéed New Potatoes, Mussel and Chive Velouté

Melting Pepper and Kalamata Tagliatelle, Rocket Salad, Aged Balsamic (v)



Warm Cherry Bakewell, Traditional English Custard

Vanilla Crème Brûlée, Seasonal Berry Compote, Honey Madeleine

Dark Chocolate Delice, Clementine Compote, Crème Chantilly

A Selection of Wentbridge House Ice Creams or Sorbets with Fresh Fruit

A Selection of English and Continental Cheeses with Biscuits, Celery and Grapes



Taylor's of Harrogate Tea or Coffee with Easter Chocolate Treats £4.25

Three Course Easter Sunday Lunch £41.50 per person inclusive of VAT
(Children aged 10 and under £20.00)

If you have any food allergies, intolerances or specific dietary requirements,
please speak to the Manager before ordering who will do their utmost to assist you.