



WENTBRIDGE  
HOUSE

EASTER SUNDAY LUNCH  
12TH APRIL, 2020

New Season Broccoli and Webster's Blue Stilton Soup, Poppy Seed Crème Fraiche (v)

Wentbridge House Prawn Cocktail, Bloody Mary Jam,  
Pickled Cucumber, Brown Crab & Dill 'Toastie'

Sand Hutton Asparagus, Truffled Parmesan Custard, Picked Radish and Watercress (v)

Masons of Yorkshire Gin Cured Salmon, Beetroot, Ginger and Chicory Salad

Pressed Ham Hock and roasted Yorkshire Chicken Terrine,  
House Soused Vegetables, toasted Walnut Bread



Roast Sirloin of 30 Day Dry Aged Dovecote Park Beef,  
sticky Ox Cheek filled Yorkshire Pudding, Red Wine Sauce

Roast Loin of Pork, caramelised Apple Purée,  
Hazelnut & Sage Stuffing, crispy Crackling, Aspath Cyder Sauce

Slow cooked Leg of Spring Lamb, Minted Bubble & Squeak Croquette,  
Black Sheep braised Carrots, Minted Pearl Barley Juices

*Our Roasts are served with Yorkshire Pudding, Seasonal Vegetables, & Roast Potatoes*

Pan-fried Sea Bass, Crab & Spring Onion crushed Jersey Royals, Buttered Coastal Vegetables

Wild Mushroom & Black Truffle Risotto, crispy Brie, Pickled Walnuts (v)



Wentbridge House Sticky Toffee Pudding, Rum & Muscovado Sauce, Honeycomb Ice Cream

Lemon Tart, toasted Honey Meringue, Raspberry Sorbet

Hot Cross Bun Bread and Butter Pudding, Vanilla Anglaise, Malted Milk Ice Cream

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

Trio of Artisan Cheeses, Grapes, Celery and Wentbridge Chutney



Taylor's of Harrogate Tea or Coffee with Salted Caramel Truffles £4.25

Three Course Lunch £42.95 per person  
(Children aged 12 and under £21.50)

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.