

## FESTIVE MENU

Cream of White Onion Soup, Smoked Bacon, Port Reduction

Chicken Liver Parfait, Red Onion and Sloe Gin Chutney, 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

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

Roasted Salmon Fillet with Crushed Wholegrain Mustard New Potatoes,  
Tenderstem Broccoli, Champagne and Chive Sauce

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

Gratin of Rigatoni with Winter Vegetables, rich Tomato Sauce,  
Ricotta, Pangrattato and Pumpkin Seed Pesto (v)

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Christmas Pudding, Rum Sauce, Rum and Raisin Ice Cream

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

Warm Chocolate and Hazelnut Brownie, Orange Marmalade Ice Cream

Yorkshire Cheese Trio with Wentbridge Chutney

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2 Course Lunch £22.50 | 3 Course Lunch £27.50  
3 Course Dinner £35.00

Also ideal for Festive Private Dining & Celebrations from 12 up to 30 guests.

Please ask for more details.



## 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.

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Available from 26th November until 24th December  
(excluding Sundays)