



NEW YEAR'S EVE MENU

Gressingham Duck, Foie Gras and Pistachio Pressing,
Celeriac Remoulade, Winter Truffle Dressing and Pain d'Epice

Poached, Smoked and Hot Smoked Salmon Rilette,
East Coast Crab Aioli, Avocado, Pickled Fennel and Apple

Roasted Fillet of 30 Day Dry-Aged Dovecote Park Beef, Goose Fat and Thyme Fondant
Potato, Truffled Creamed Spinach, Glazed Heritage Carrots, Pinot Noir and Shallot Jus
(cooked medium)

A Tasting of Wentbridge Chocolate Desserts

Seasonal Artisan Cheese Selection with Wentbridge Chutney

Taylor's of Harrogate ground Coffee or loose leaf Tea and Petit Fours

CELEBRATE NEW YEAR'S EVE IN STYLE

With arrival from 7pm and dinner served at 7.45pm, New Year's Eve has become a real tradition here at Wentbridge House.

The evening celebration begins with a selection of delicious canapés, followed by an outstanding six-course dinner with a table magician to entertain you and live jazz through dinner. Then dance the night away to our resident DJ.

Just before midnight, you'll be handed a perfectly chilled glass of Champagne to toast the New Year.

£150.00 per person in The Crystal Suite

£130.00 per person served in the Fleur de Lys Restaurant

(After dinner, join the dancing in the Crystal Suite.)

Includes luxury crackers, novelties and a gift to take home.)

We regret that guests under the age of 16 are not able to attend this event.

The dress code is black tie.

Carriages 1:30am

Why not stay over with our New Year's Eve break package?

See the following page for details.