



WENTBRIDGE
HOUSE

Sunday Lunch SAMPLE MENU

Seasonal Soup of the day – please ask for today’s selection

Chicken Liver Parfait, Black Truffle Butter, toasted Brioche, Apple & Gooseberry Chutney

Honey & Thyme Glazed Goat’s Cheese, marinated Artichokes,
toasted Nuts, Yorkshire Honeycomb & Rosemary toasts (v)

Wentbridge House Atlantic Prawn Cocktail, Pickled Cucumber, Bloody Mary Jam

Leek, Bacon & Parmesan Queen Scallops, grilled in the Shell, dressed Salad

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Roast Sirloin of 30 Day Dry Aged Dovecote Park Estate Beef, Red Wine and Thyme Jus

Roast Loin of Outdoor Reared Pork, BBQ Apple Pûrée, Crispy Crackling,
Sausage Meat, Sage & Onion Stuffing, Wholegrain Mustard & Cyder Sauce

If you can’t decide...then enjoy a taste of both roasts with the ‘Mini Carvery’ (2.95 supplement)

North Sea Cod Fishcakes, Green Bean Almondine, Red Pepper & Tomato Gazpacho

Chestnut Mushroom & Red Lentil Pie, Garlic roast Potatoes, Vegetable Gravy & Yorkshire Pudding (v)

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Wentbridge Sticky Toffee Pudding, Muscovado Sauce, Brandy Snap and Sticky Toffee Ice Cream

Dulce de Leche Cheesecake, toasted Marshmallow

Vanilla Crème Brûlée, Raspberry Sorbet, Dark Chocolate Biscotti

Selection of Ice Creams and Sorbet, Caramelised Puff Pastry, Wentbridge ‘Hundreds & Thousands’

Selection of 3 Artisan Cheeses with Biscuits and House Chutney

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Taylor’s of Harrogate Tea or Coffee & Petit Fours 4.50

Three Course Sunday Lunch 32.95

We hope you enjoy your lunch, we’re delighted to welcome you back to Wentbridge.

ALLERGENS: Please notify a member of staff if you have an allergy, or ask for further allergen information. Not all ingredients are listed and we cannot guarantee the total absence of allergens as they are present in our kitchens.