



WENTBRIDGE  
HOUSE

## Sunday Lunch Sample Menu

Leek and Potato Soup, Crispy Shallots (v)

Wentbridge House Atlantic Prawn Cocktail with Bloody Mary Jam

Bleikers Smoked Salmon, Traditional Garnish

Heritage Carrot and Burrata Salad, Carrot Top Pesto (v)

Ham Hock & Pea Risotto, Soft Poached Egg



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

Roast Leg of Ilkley Farm Lamb, Roasted Onion, Rosemary Sauce

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

**If you can't decide...then enjoy a taste of both roasts with the 'Mini Carvery' (£2.95 Supplement)**

Pan Roasted Salmon Fillet, Charred Gem Lettuce, Smoked Cods Roe Emulsion

Cauliflower and Lovage Croquettes, Wilted Cabbage, Sauce Vierge (v)



Warm Cherry Frangipane Tart, Almond Custard

Sticky Toffee Pudding with Muscovado & Rum Sauce, Honeycomb Ice Cream

Espresso Choux Bun, Bitter Cocoa Custard

A Selection of Ice Creams or Sorbets with Seasonal Fruits

Duo of Artisan Cheese, Grapes, Celery & Wentbridge Chutney



Taylor's of Harrogate Tea or Coffee with Homemade Petit Fours £4.25

**Three Course Lunch £29.95**

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.

(v) – Vegetarian dishes (vg) – Vegan Dishes