



WENTBRIDGE
HOUSE

EASTER SUNDAY LUNCH
17TH APRIL, 2022

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

Wentbridge House Prawn Cocktail,
Pickled Cucumber, Marie Rose Sauce, Brown Crab & Dill 'Toastie'

Yorkshire Asparagus, Truffled Hollandaise, Shaved Parmesan, Picked Radish and Watercress (v)

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

Pressed Chicken and Black Pudding Terrine,
Celeriac Remoulade, toasted Onion Bread



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

Roast Loin of Pork, caramelised Apple Purée,
Sage & Onion Stuffing, crispy Crackling, Aspall Cyder Sauce

Slow cooked Leg of Spring Lamb, Black Sheep braised Carrots, Minted Pearl Barley Jus

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,
Butterscotch Sauce, Brandy Snap, Honeycomb Ice Cream

Lemon Tart, toasted Honey Meringue, Raspberry Sorbet

Hot Cross Bun Bread and Butter Pudding, English Custard, Vanilla 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 £44.95 per person
(Children aged 12 and under £22.50)

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.