BOXING DAY MENU

Roasted White Onion and Port Soup, Goat's Cheese Toasts (v)

Yorkshire Ham Hock and Pea Terrine, Celeriac Remoulade, pickled Carrots, toasted Onion Loaf

Sticky Oxtail and Burford Brown Egg Benedict, Grain Mustard and Truffle Hollandaise

Hot Smoked Salmon with Winter Pear, Radish, Avocado, Horseradish Emulsion and Baby Watercress

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

Roast Loin of Happy Trotters Pork with Chestnut and Sage Stuffing, caramelised Apple Pûrée, crispy Crackling, Grain Mustard and Anise Sauce

Pan-roasted Cod Fillet with Cullen Skink, roasted Baby Leeks, Garlic and Chive Oil

Roasted Celeriac Steak, Wild Mushrooms and Shallots, Cavolo Nero, Chestnut Sauce (vg)

All our Main Courses are served with a selection of Festive Vegetables and Duck Fat or Vegetarian Roast Potatoes. Honey and Mustard roasted Carrots and Parsnips, Mulled Spiced Red Cabbage, glazed Brussels Sprouts with Pancetta

Wentbridge Christmas Pudding, Brandy Crème Anglaise, Redcurrants and Madagascan Vanilla Ice Cream

> Wentbridge House Sticky Toffee Pudding, Butterscotch Sauce, Honeycomb Ice Cream

> Festive Pavlova with Baileys Cream, Oranges and Cranberries, toasted Almonds

Selection of Artisan Cheese with Cranberry Relish,
Biscuits and Celery

Taylors of Harrogate Coffee or Tea with Mince Pies and Salted Caramel Truffles

A discretionary optional 10% service charge will be added to your bill, 100% of which goes directly to the team.

