

CHRISTMAS DAY MENU

Chicken Liver, Brandy and Winter Truffle Parfait,
Mulled Chutney, crisp Chicken Skin, Chicken Fat Brioche

Wentbridge House Crab and King Prawn Cocktail, Lobster and Dill Beignet

Alfred Enderby Dry-Cured traditionally Smoked Salmon, Blinis, Citrus Crème Fraiche, Shallots, Lilliput Capers, Avruga Caviar

English Heritage Beetroots, warm Golden Cross Goat's Cheese, Mulled Quince and Pear Pûrée, roasted Macadamia Nuts (v)

Winter Spiced Parsnip & Truffle Honey Velouté, Vegetable Crisps (v) or Champagne Sorbet, Candied Cranberries (v)

Slow-roasted Yorkshire Bronze Turkey, Confit Leg and Chestnut Stuffing, Pigs in Blankets, Pancetta and Cashew Nut Sprouts, Mulled Juices

Roast Dovecote Park Estate Dry-Aged Fillet of Beef, Caramelised Onion Pûrée, Sautéed Wild Mushrooms, Red Wine and Truffle Jus

Pan-roasted Halibut, Heritage Potato Pressing, Leek & Mussel Fricassée, Champagne and Caviar Butter Sauce

Brie, Cranberry and Red Onion Pithivier, Candied Walnut and Apple Salad, Pickled Baby Vegetables, Kalamata Olive Tapenade (vg)

All our Main Courses are served with a selection of Festive Vegetables and Duck Fat or Vegetarian Roast Potatoes. Honey & 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

Amaretto and boozy Cherry Trifle, Dark Chocolate, toasted flaked Almonds and Almond Brittle

Caramelised Lemon Tart, Clementine Sorbet, Meringue Shards

A Selection of Artisan Cheeses 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.