

FESTIVE MENU

Roasted Celeriac and Winter Truffle Soup,
Garden Herbs, Cheddar Crôtons (v)

Duck Liver Parfait, Pear and Ginger Chutney,
Caramelised Hazelnuts, toasted Brioche

Wentbridge Atlantic Prawn Cocktail, Bloody Mary Sauce

Tarragon Creamed Wild Mushrooms, Harrogate Blue Cheese,
toasted Onion Loaf, Pickering Watercress

Traditional Roast Yorkshire Turkey Breast, Confit Leg and Chestnut
Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes, Seasonal
Vegetables, Cranberry and Orange Sauce, Turkey Juices

Braised Daube of Beef, Mustard Creamed Potatoes,
Honey-roasted Carrots, Pancetta and Shallot Jus

Fillet of Chalk Stream Trout, Nigella Seed crushed New Potatoes,
Buttered Samphire, Fennel and Crab Sauce

Butternut Squash and Lentil Wellington, Baby Potatoes,
Spiced Squash Velouté, roasted Cherry Tomatoes (vg)

Wentbridge Christmas Pudding, Brandy Sauce,
Madagascan Vanilla Ice Cream

Crème Brulée with boozy Winter Fruits, Cinnamon Shortbread

Dark Chocolate and Orange Cheesecake,
Clementine Compote, spiced glazed Meringue

Duo of Seasonal Cheese, House Chutney, Biscuits, Celery and Grapes

2 Course Lunch £29.95 | 3 Course Lunch £34.95
3 Course Dinner £45.00

Our Festive menu is also ideal for Private Dining & Celebrations from 12 up to 30 guests.
A menu pre-order may be required depending on your numbers.
Please ask for more details and room hire charges.

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

FESTIVE DINING IN DECEMBER

Available every day from 27th November until 23rd
December except Sundays when we'll serve a
suitably festive Sunday lunch.

We're delighted to offer a complimentary glass of
Prosecco with our Festive Lunch Menu,
Monday to Friday.

