



WENTBRIDGE  
HOUSE

## VALENTINE'S DAY MENU

£85 Per person | Welcome Drink & 6 Courses  
Optional Wine Pairing additional £35 per person

*A Glass of Strawberry Champagne Bellini on Arrival*

Jerusalem Artichoke & Truffle Velouté, crispy Sage Leaf (v)  
*Sancerre, Domaine de la Grande Maison, Chaumeau Balland 175ml*

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Duck Liver Parfait, spiced Pear Chutney, Truffle Butter, Walnut Brittle, Pain d'Épice  
Or

Pan-fried Orkney Scallops with Apple and Vanilla

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Roast Fillet of Dovecote Park Beef to Share, Little Ox Cheek Pudding, Red Wine Jus  
*Organic Rioja Garnacha Cepas Viejas, Forcada, Spain 175ml*

Or

Baby Turbot served on the bone Meunière with Brown Shrimp, Capers and Lemon Butter

Or

Celeriac, Spinach and Mushroom Wellington, Truffle Mash Potatoes, Red Wine Sauce (vg)

*Main courses are served with Seasonal Vegetables & Beef Dripping Chips or New Potatoes*

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Champagne, Vodka and Lemon Sorbet

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'Pavlova to Share'

Strawberries, Chocolate, Passion Fruit, Honeycomb, Micro Mint, Fairy Floss  
*Essensia Orange Muscat, Quady, USA 50ml*

Or

Crème Brûlée with Rhubarb and Ginger Compote

Or

A Selection of Artisan Cheeses with Wentbridge Chutney, Biscuits and Celery

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Taylor's of Harrogate Coffee with Salted Caramel Truffles

*Available on Wednesday 14th February in the Wentbridge Brasserie.*

A 10% discretionary optional service charge will be added to your bill.  
Please notify us of any allergens before ordering your food. Not all ingredients are listed and we cannot guarantee the total absence of allergens as they are present in our kitchens.