



WENTBRIDGE
HOUSE

Easter Sunday Lunch
31st March, 2024

Spring Pea and Mint Soup, Yorkshire Fettle Crôutons (v)

Char-grilled Asparagus, Hot Smoked Salmon, poached Hen's Egg, Béarnaise Sauce

Wentbridge House Prawn Cocktail, Tempura King Prawn, Marie Rose Sauce

Smooth Chicken Liver Parfait, Truffle Butter, Onion Jam, toasted Brioche

Warm Goat's Cheese, Beetroot, roasted Heritage Carrots, caramelised Hazelnuts (v)

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

Roast Loin of 'Happy Trotters' Pork served on the bone, Sage and Onion Stuffing,
caramelised Apple Pûrée, crispy Crackling, Rosemary and Port Jus

Our Roasts are served with Yorkshire Pudding, Seasonal Vegetables and Duck Fat Roast Potatoes

Slow cooked Shoulder of Lamb, Wild Garlic Creamed Potatoes,
grilled Shallot, Purple Sprouting Broccoli, Redcurrant Jus

Fillet of Chalk Stream Trout, crushed New Potatoes, Spinach, Cockles, Crab and Spring Onion Butter Sauce

Wild Mushroom Stroganoff, Herbed Rice, Sour Cream, Seasonal Vegetables (v)

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Wentbridge House Sticky Toffee Pudding, Butterscotch Sauce, Banana Ice Cream

Hot Cross Bun Bread and Butter Pudding, English Custard

Rhubarb and Ginger Trifle, White Chocolate, toasted Almonds

Trio of Artisan Cheeses with Grapes, Celery and House Chutney

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Taylor's Tea or Coffee with Salted Caramel Truffles £4.95

Three Course Lunch £52.95 per person (Children aged 12 and under £26.50)

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

ALLERGENS: Please notify a member of staff if you have an allergy, or ask for further allergen information.

Not all ingredients are listed and we cannot guarantee the total absence of allergens as they are present in our kitchens.