



FESTIVE DINING IN DECEMBER

Available every day from 1st December until 24th except Sundays
when we'll serve a suitably festive Sunday lunch.

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



FESTIVE MENU

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

Chicken Liver Parfait, Mulled Winter Chutney, Hazelnut Crumb,
Dressed Leaves, toasted Brioche

Wentbridge Prawn and Crayfish Cocktail, pickled Cucumber, Marie Rose Sauce

Port-poached Pear, mature Blue Stilton, Chicory, caramelised Walnuts,
Honey and Dijon Mustard Dressing (v)

Traditional Roast Yorkshire Turkey Breast, Confit Leg and Chestnut Stuffing,
Pigs in Blankets, Duck Fat Roast Potatoes, Seasonal Vegetables, Turkey Jus

Slow-braised Daube of Beef, Horseradish Creamed Potatoes,
Honey-roasted Root Vegetables, Pancetta and Shallot Jus

Pan-roasted Fillet of East Coast Cod, Herb crushed New Potatoes,
seasonal Greens, Champagne Butter Sauce

Butternut Squash, Winter Mushroom and Grilled Leek Gratin, crispy Kale (v)

Wentbridge Christmas Pudding, Brandy Sauce, Madagascan Vanilla Ice Cream

Baileys Crème Brûlée with Ginger and White Chocolate Shortbread

Spiced Winter Bakewell Tart with Orange Zest and Whisky Clotted Cream

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

Festive Lunch 2 Course £31.95 | 3 course £37.95

Festive Dinner £49.95 per person

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.

A discretionary optional 10% service charge will be added to all restaurant bills.

WENTBRIDGE
HOUSE



SPARKLING FESTIVE AFTERNOON TEA

Celebrate the season in style at Wentbridge with our fabulous traditional afternoon tea, dressed for Christmas with a joyful festive twist. Begin your experience with a warm mulled wine taster, then indulge in delicate finger sandwiches, freshly baked scones and a tempting array of festive cakes and treats.

This year, we've added even more sparkle – enjoy your afternoon tea with a chilled glass of Prosecco or our alcohol-free alternative) for the perfect touch of Christmas cheer. For an extra-special celebration, upgrade to a glass of Billecart-Salmon Le Réserve Champagne.



SPARKLING FESTIVE AFTERNOON TEA

Roast Yorkshire Ham with Winter Relish

Oak Smoked Cheddar with Festive Chutney (v)

Turkey and Truffle Brioche Roll

Smoked Salmon and Watercress Quiche

Cranberry and Plain Scones with lashings of House Preserves and Coconut Clotted Cream

Traditional Mince Pie

Festive Sherry Trifle, Custard and soft whipped Cream

Winter Bakewell

White Chocolate and Clementine Macaron

Chocolate Yule Log

£34.95 per person including mulled wine taster and Prosecco
£39.95 per person with Billecart-Salmon Brut Réserve Champagne

Served daily between 12 noon and 5pm*
Available from 1st – 30th December (excluding 24th, 25th & 26th)
*Weekend timings may vary – please check before booking.

A discretionary optional 10% service charge will be added to all restaurant bills

WENTBRIDGE
HOUSE



A VERY SPECIAL CHRISTMAS DAY

Enjoy a traditional Christmas Day lunch with us here at
Wentbridge House, with a menu made up of seasonal,
locally sourced classics.

Christmas Day £190 per person
£90 for Children under 12 years old

The price includes Canapés on arrival,
luxury crackers, novelties and a Christmas gift.



CHRISTMAS DAY

Yorkshire Game and Pistachio Terrine with Cumberland Sauce,
pickled Carrot, Duck Fat Brioche

Wentbridge House King Prawn and Lobster Cocktail,
Crab and Dill Toastie, Bloody Mary Marie Rose

Severn & Wye dry-cured traditionally Smoked Salmon,
Beetroot and Apple Remoulade, Lilliput Capers, Baby Watercress, Rye Bread

Warm Golden Cross Goat's Cheese, Radicchio, Pear, Caramelised Pecans,
Golden Sultana and Honey Dressing (v)

Jerusalem Artichoke and Winter Truffle Velouté (v)
or
Champagne Sorbet (v)

Slow-roasted Yorkshire Bronze Turkey, Confit Leg and Chestnut Stuffing,
Pigs in Blankets, glazed Brussel Sprouts with Pancetta, Mulled Juices

Roast Dovecote Park Estate dry-aged Fillet of Beef, Duck Fat Fondant Potato,
sticky Ox Cheek, Wild Mushrooms, Buttered Spinach, Red Wine and Truffle Jus

Pan-seared Wild Halibut Fillet, Saffron Cocotte Potatoes, Creamed Leeks,
Champagne and Lobster Sauce

Celeriac, Stilton and Wild Mushroom Wellington, Creamed Kale,
Lyonnaise Potatoes, Red Wine Jus (v)

*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 Brussel Sprouts with Pancetta*

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

Traditional Sherry and Winter Berry Trifle, White Chocolate, toasted flaked Almonds

Chocolate and Praline Pavlova, Hazelnut Cream, Tonka Bean Ice Cream

Selection of Artisan Cheeses with Festive Chutney, Sourdough Crackers

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

A discretionary optional 10% service charge will be added to all restaurant bills

WENTBRIDGE
HOUSE



TWO NIGHT
CHRISTMAS STAY
ARRIVING ON CHRISTMAS EVE...



CHRISTMAS EVE

Check in early and enjoy afternoon tea and Champagne, then take time to settle into your room and unwind in our beautiful and peaceful surroundings.

Dinner is served from 5.30pm (£50 dinner allowance per person), after which you may like to attend midnight mass in our local church and then relax with a glass of spiced mulled wine in front of the cosy log fire.

CHRISTMAS DAY

Begin with a bucks fizz, a light continental breakfast-in-bed and a gift from Santa delivered to your room. Join us for a wonderful six-course Christmas Day lunch with all the trimmings.

You'll then have the rest of the afternoon to enjoy at your leisure. Why not take a stroll through the wintery gardens or enjoy a relaxed afternoon of board games by the fire?

After a day of eating, drinking and laughter, we'll be serving a light, but plentiful grazing supper buffet.

BOXING DAY

Enjoy a hearty Yorkshire breakfast before a late check-out until 1pm.

This fabulous two night package starts at £595 per person based on two people sharing a Superior Double room.

Join us earlier or stay a little longer from £169 per room, based on two people sharing a Double room including a full Yorkshire breakfast.

WENTBRIDGE
HOUSE



BOXING DAY LUNCH

Unwind with friends & family this Boxing Day and
enjoy a delicious six-course lunch.

£85 per person served in the Fleur de Lys Restaurant
or Event rooms. £40 for children under 12 years old.
The price includes Canapés on arrival, luxury crackers and novelties.

The Brasserie will also be open for A La Carte dining from 12 noon.



BOXING DAY MENU

Jerusalem Artichoke and Winter Truffle Soup,
Wild Mushroom and Chestnut Croquette (v)

Chicken Liver Parfait, Mulled Winter Chutney, Hazelnut Crumb,
Dressed Leaves, toasted Brioche

Wentbridge Prawn and Crayfish Cocktail, pickled Cucumber, Marie Rose Sauce

Warm Golden Cross Goat's Cheese, Radicchio, Pear, Caramelised Pecans,
Golden Sultana and Honey Dressing (v)

Lemon Sorbet (v)
or
Champagne Sorbet (v)

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 Pûr  , crispy Crackling, Aspath Cyder Jus

Pan-fried Wild Halibut Fillet, Crayfish crushed New Potatoes,
seasonal Greens, Champagne Butter Sauce

Butternut Squash, Winter Mushroom and Grilled Leek Gratin, Crispy Kale (v)

*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 Brussel Sprouts with Pancetta*

Wentbridge Christmas Pudding, Brandy Cr  me Anglaise,
Redcurrants and Madagascan Vanilla Ice Cream

Traditional Sherry and Winter Berry Trifle, White Chocolate, toasted Almonds

Spiced Winter Bakewell Tart with Orange Zest and Whisky Clotted Cream

Selection of Artisan Cheeses with Festive Chutney, Sourdough Crackers

Taylor's of Harrogate Coffee or Tea with Mince Pies and Salted Caramel Truffles

A discretionary optional 10% service charge will be added to all restaurant bills

WENTBRIDGE
HOUSE



NEW YEAR'S EVE MENU

Severn & Wye Smoked Salmon, Whitby Crab,
pickled Cucumber, Crème Fraiche and Caviar

Terrine of Yorkshire Game, Pistachio and Armagnac,
Fig and Blackberry Chutney, Port Jus Dressing,
Celery Leaf Salad, toasted Brioche

Roast Dovecote Park Estate dry-aged Fillet of Beef,
Celeriac and Truffle Dauphinoise, Wild Mushrooms,
roasted Baby Carrots and Leeks, Périgord Sauce

Or

Pan-roasted Wild Halibut Fillet, Lobster crushed Potatoes,
roasted Leeks, Verjus and Caviar Sauce

Assiette of Chocolate Desserts

Selection of Artisan Cheese for the table with
Yorkshire Honey, pickled Walnuts and Crisp Breads

Taylor's of Harrogate Coffee or Tea with
Salted Caramel Truffles

A discretionary optional 10% service charge will be added to all restaurant bills.

CELEBRATE NEW YEAR'S EVE

Make it a night to remember here at Wentbridge...
Whether you want to party the night away in the Crystal Suite, or
enjoy the more intimate surroundings in the Wentbridge Brasserie.

DINNER & DANCE HOUSE PARTY

The evening celebrations begin in the Crystal Suite from
7pm with a chilled glass of Champagne and a selection of
delicious canapés, followed by an outstanding six-course
dinner served at 7.45pm.

Enjoy live entertainment from The Marc & Abi Band,
performing Motown, pop & rock and dance the night away
with our House DJ. At Midnight welcome in the New Year
with a perfectly chilled glass of Champagne.

Dress code – Black Tie
£180 per person
7pm – 1am

INTIMATE GOURMET DINNER

Escape the party atmosphere and enjoy a glass of
Champagne on arrival from 7pm, followed by an intimate
gourmet dinner in our Brasserie from our talented
award-winning kitchen team.

Dress code – Glamorous
£140 per person

Includes luxury crackers, novelties and a gift to take home.
We regret that guests under the age of 16 are not
able to attend these events.

Why not stay over with our New Year's Eve break package?
From £280 per person.
Full details are available on our website.

WENTBRIDGE
HOUSE



NEW YEAR'S GETAWAY

Make the New Year an even more special occasion by taking advantage of our superb overnight package.

Enjoy afternoon tea, gourmet Brasserie dinner and luxury accommodation. Includes Yorkshire breakfast until noon and 1pm checkout.



NEW YEAR'S GETAWAY

Arrive at your leisure from 2pm and enjoy afternoon tea, gourmet Brasserie dinner and luxury accommodation.

(It is also possible to upgrade to the fabulous Dinner and Dance House Party in the Crystal Suite, including live music from The Marc & Abi Band and House DJ for an additional charge of £40 per person).

Then with an evening of celebrating behind you, enjoy a restful night's sleep in one of our luxurious bedrooms.

Start the New Year as you mean to go on, with a hearty Yorkshire breakfast served until noon and a post-party extended check-out of 1pm.

Our special New Year's Getaway is available from £280 per person, based on two people sharing a cosy double bedroom.

Arrive a little earlier or stay a little longer from £79 per person including full Yorkshire breakfast. A great saving and our gift to you for an even happier New Year!

NEW YEAR'S DAY LUNCH

Celebrate the first day of the year in style with our enhanced Brasserie menu, featuring seasonal flavours and upgraded dishes created just for New Year's Day.

Serving from 12noon – 7pm.
£20 per person deposit on booking

WENTBRIDGE
HOUSE