



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