

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