



BOXING DAY MENU

Roast King Scallops, Celeriac and Apple, Pancetta Crumb,
Brown Butter and Sherry Vinegar Dressing

Oak Smoked Chicken Liver Parfait, spiced Plum Chutney, pickled Shallots, toasted Brioche

Wentbridge House King Prawn and Smoked Salmon Cocktail,
Pickled Cucumber, Bloody Mary Marie Rose

Harrogate Blue Rarebit, Honey-glazed Fig, char-grilled King Oyster Mushroom, Port Vinaigrette (v)

Roasted Parsnip & spiced Apple Velouté (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 Yorkshire Pork with Chestnut and Sage Stuffing,
Caramelised Apple Purée, crispy Crackling, Aspall Cyder Jus

Pan-seared Wild Halibut, crushed Potatoes, Creamed Leeks,
Brown Shrimp, Champagne and Chive Beurre Blanc

Wild Mushroom, Baron Bigod and Chestnut Wellington,
Creamed Kale, Lyonnaise Potatoes, Red Wine Jus (v)

*All our main courses are served with Duck Fat or Vegetarian Roast Potatoes, Honey & Mustard
roasted Carrots and Parsnips, Mulled Red Cabbage, glazed Brussels Sprouts with Pancetta*

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

Champagne and Winter Berry Trifle, White Chocolate, toasted flaked Almonds

Baileys Crème Brûlée, spiced Plum Compote, Ginger Biscuit

Selection of Artisan Cheeses, with Festive Chutney, Sourdough Crackers

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

Boxing Day £90 per person | £45 for Children under 12 years old
including Canapés on arrival, luxury crackers & novelties.

A discretionary 10% service charge is added to all guests' bills.



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.