



CHRISTMAS DAY MENU

Severn & Wye dry-cured traditionally Smoked Salmon,
Celeriac and Horseradish Remoulade, Avruga Caviar, Soda Bread

Chicken Liver, Brandy and Truffle Parfait, Mulled Chutney,
dressed Winter Leaves, toasted Brioche

Wentbridge House King Prawn and Whitby Crab Cocktail, Avocado, Bloody Mary Sauce

Warm Golden Cross Goat's Cheese, roasted Beetroot, Pear, Candied Walnuts, Honey Dressing (v)

Celeriac & Winter Truffle Velouté, Hazelnut Crumb (v) or Champagne Sorbet (v)

Slow-roasted Yorkshire Bronze Turkey, Confit Leg and Chestnut Stuffing,
Pigs in Blankets, Duck Fat Roast Potatoes, Mulled Juices

Roast Dovecote Park Estate dry-aged Fillet of Beef, Duck Fat Fondant,
Wild Mushrooms, Buttered Spinach, Madeira and Shallot Jus

Pan-seared Wild Halibut, Native Lobster, Pommes Purée, Creamed Leeks, Champagne Sauce

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

Chocolate and Cherry Pavlova, Amaretto Cream, Cherry Ripple Ice Cream

Selection of Artisan Cheeses, with Festive Chutney, Sourdough Crackers

Tailors of Harrogate Coffee or Tea with Mince Pies and Truffles

Christmas Day £199 per person | £95 for Children under 12 years old
including Canapés on arrival, luxury crackers, novelties and a Christmas Gift.

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.