



WENTBRIDGE HOUSE

Twilight Wedding Relaxed Evening Dining

Carved Country House Feast

Your personal chef will freshly carve:

Honey and mustard glazed York ham

Twelve-hour slow roasted Easingwold pork shoulder

Served with:

Artisan rolls and rustic breads

Sage and onion stuffing

Bramley apple sauce, wholegrain mustard and house chutneys

Rosemary and sea salt roasted baby potatoes

Wentbridge Caesar salad

Creamy house coleslaw

Giant couscous with roasted vegetables, feta and herbs

Seasonal dressed leaves



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Country Kitchen Fork Buffet

Please choose two main dishes:

Slow braised Yorkshire beef in a rich red wine gravy

Roast chicken with thyme, garlic and roasting juices

Slow-roasted pork belly with cider jus and crisp crackling

Winter vegetables casserole with rosemary and butter beans (vg)

Served with:

Creamy dauphinoise potatoes

Buttered seasonal vegetables

Creamed leeks

Fresh artisan bread and butter



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Yorkshire Pie Feast

Please choose two of our artisan pies, including at least one vegetarian option:

Meat

Slow-cooked Dovecote Park beef and Yorkshire ale

Chicken, honey-roast ham and tarragon

Steak and Yorkshire blue cheese

Vegetarian

Mature Yorkshire cheddar, potato and caramelised onion (v)

Roasted root vegetable and Wensleydale cheese (v)

Served with:

Creamy buttered mashed potato

Rich onion gravy

Buttered garden peas

Braised red cabbage

Yorkshire piccalilli, brown sauce and English mustard