

# BOXING DAY MENU

French Onion Soup with Madeira and melting Gruyere Croûton (v)

Oak Smoked Duck Liver Parfait, spiced Plum Chutney,  
Pickled Shallots, Herb Salad, toasted Brioche

Pan-fried Scallops with Celeriac Pûrée, Apples and Hazelnuts

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

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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 Pûrée, crispy Crackling, Grain Mustard and Anise Sauce

Pan-fried Sea Bass, Crayfish crushed New Potatoes,  
Tenderstem Broccoli, Caper and White Wine Butter Sauce

Char-grilled Cauliflower Steak, Keen's Cheddar and Chestnut Gratin,  
Jerusalem Artichoke, Sauce Vierge (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*

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

Wentbridge House Sticky Toffee Pudding,  
Butterscotch Sauce, Honeycomb Ice Cream

White Chocolate and Amaretto Cheesecake,  
Amarena Cherries, Spiced glazed Meringue

Selection of Artisan Cheese with Cranberry Relish, Biscuits and Celery

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



## BOXING DAY LUNCH

Unwind with friends & family this Boxing Day and  
enjoy a delicious four-course lunch.

£80 per person served in the Fleur de Lys Restaurant  
or Event rooms. £35 for children under 12 years old. The  
price includes luxury crackers & novelties.

The Brasserie will also be open for A La Carte  
dining from 2pm.

