

FESTIVE MENU

Honey-roasted Parsnip and Apple Soup,
Parmesan and toasted Seed Crisp, Garden Herb Oil (v)

Duck Liver Parfait, Clementine Butter,
Spiced Plum Chutney, toasted Brioche

Wentbridge Atlantic Prawn and Crayfish Cocktail,
Pickled Cucumber, Bloody Mary Sauce

Port poached Pear, Stilton and Walnuts,
Winter Endive, Crisp Bread (v)

Traditional Roast Yorkshire Turkey Breast, Confit Leg and Chestnut Stuffing,
Pigs in Blankets, Duck Fat Roast Potatoes, Seasonal Vegetables, Turkey Juices

Slow-braised Daube of Beef, Mustard Creamed Potatoes,
Honey-roasted Carrots, Pancetta and Shallot Jus

Fillet of East Coast Cod, Jerusalem Artichokes,
Sautéed Sprouts and Pancetta, Pernod Butter Sauce

Wild Mushroom Feuilleté, Lyonnaise Potatoes,
Roast Chantenay Carrots, Sherry Cream (v)

Wentbridge Christmas Pudding, Brandy Sauce,
Madagascan Vanilla Ice Cream

Baileys Crème Brûlée, Blackcurrant Compote, Ginger Biscuit

Clementine and Honey Meringue Tart,
White Chocolate Mascarpone, Chocolate Tuile

Duo of Seasonal Cheese, House Chutney,
Biscuits, Celery and Grapes

2 Course Lunch £29.95 | 3 Course Lunch £35.95
3 Course Dinner £47.95

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 and room hire charges.

A discretionary optional 10% service charge will be added to your bill, 100% of which goes directly to the team.

FESTIVE DINING IN DECEMBER

Available every day from 2nd December until
24th December except Sundays when we'll serve a suitably
festive Sunday lunch.

We're delighted to offer a complimentary glass of Prosecco
with our Festive Lunch Menu, Monday to Saturday.

