



## Sunday Lunch Menu December 2024

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

Severn and Wye Smoked Salmon, Celeriac Remoulade, Wholemeal Soda Bread

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

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

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

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Roast Sirloin of 30 Day Dry-Aged Dovecote Park Estate Beef, Rich Red Wine Jus

Roast Loin of 'Happy Trotters' Pork cooked on the bone, Sage and Onion Stuffing,  
caramelised Apple Pûrée, crispy Crackling, Rich Red Wine Jus

Traditional Roast Yorkshire Turkey Breast,  
Confit Leg and Chestnut Stuffing, Pigs in Blankets, Turkey Juices

*Our Roasts are served with a Yorkshire Pudding, Seasonal Vegetables and Duck Fat Roast Potatoes*  
**If you can't decide...then enjoy a taste of all roasts with the 'Mini Carvery' (3.95 supplement)**

Fillet of East Coast Cod, crushed New Potatoes, Jerusalem Artichokes,  
sautéed Sprouts and Pancetta, Pernod Butter Sauce

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

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Wentbridge Christmas Pudding, Brandy Sauce, Madagascan Vanilla Ice Cream

Baileys Crème Brûlée, Blackcurrant Compote, Ginger Biscuit

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

A selection of Yorkshire Ice Creams and Sorbets

Trio of Artisan Cheeses with Grapes, Celery and House Chutney

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Taylors Tea or Coffee with Salted Caramel Truffles £4.95

Three Course Sunday Lunch £46.95

A discretionary optional 10% service charge will be added to all restaurant bills.

ALLERGENS: Please notify a member of staff if you have an allergy or intolerance 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.