



WENTBRIDGE
HOUSE

Easter Sunday Lunch
20th April, 2025

Spring Pea and Mint Soup, Yorkshire Fettle Croutons (v)

Char-grilled Asparagus, Burford Brown Egg, Truffle Hollandaise (v)

Wentbridge House Prawn Cocktail, pickled Cucumber, Marie Rose Sauce

Smooth Duck Liver Parfait, Plum and Ginger Chutney,
pickled Carrots, caramelised Hazelnuts, toasted Brioche

Seared King Scallops and Yorkshire Black Pudding, Wild Garlic and toasted Almond Butter

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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, Sage and Onion Stuffing,
caramelised Apple Pûrée, crispy Crackling, Rich Red Wine Jus

Our Roasts are served with Yorkshire Pudding, Seasonal Vegetables and Duck Fat Roast Potatoes

Slow cooked Shoulder of Lamb, Wild Garlic Creamed Potatoes,
grilled Shallot, Purple Sprouting Broccoli, Rosemary Jus

Pan-fried Fillet of Cod, crushed New Potatoes, Asparagus, Peas, Brown Shrimp and Herb Butter Sauce

Wild Mushroom Stroganoff, Herbed Rice, Sour Cream, Seasonal Vegetables (vg)

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

Hot Cross Bun Bread and Butter Pudding, Candied Orange, English Custard

Raspberry and White Chocolate Pavlova, toasted Almonds, Raspberry Sorbet

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 Lunch £54.95 per person (Children aged 12 and under £27.50)

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

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.