



WENTBRIDGE
HOUSE

VALENTINE'S DAY MENU

£90 Per person | Welcome Drink & 6 Courses
Optional Wine Pairing additional £35 per person

A Glass of Whispering Angel Rosé on Arrival

Wild Mushroom Velouté, Truffle Espuma (v)

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 175ml

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Heritage Beetroot, warm Goat's Cheese, Chicory, Pear, toasted Walnuts, Truffle Honey (v)

Or

King Prawn and Lobster Cocktail, Marie Rose Sauce, Caviar

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Roast Fillet of Dovecote Park Beef to Share, Little Ox Cheek Pudding, Red Wine Jus

PSI de Pingus, Dominio de Pingus, Ribera de Duero, Spain 175ml

Or

Pan-seared Fillet of Halibut, Baby Spinach, Champagne and Caviar Sauce

Or

Celeriac, Spinach and Mushroom Wellington, Truffle Mash Potatoes, Red Wine Sauce (vg)

Main courses are served with Seasonal Vegetables & Beef Dripping Chips or New Potatoes

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Champagne, Vodka and Lemon Sorbet

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Assiette of Chocolate and Cherry Desserts to Share

Elysium Black Muscat, Quady, USA 50ml

Or

Crème Brûlée with Rhubarb and Ginger Compote

Or

A Selection of Artisan Cheeses with Wentbridge Chutney, Biscuits and Celery

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Taylor's of Harrogate Coffee with Salted Caramel Truffles

Available on Friday 14th February only.

A 10% discretionary optional service charge will be added to your bill.
Please notify us of any allergens before ordering your food. Not all ingredients are listed and we cannot guarantee the total absence of allergens as they are present in our kitchens.