

FESTIVE LUNCH MENU

Honey roasted Parsnip & Apple Soup, Nutmeg Creme Fraiche (v)

Roast Chicken & Black Pudding Terrine, Celeriac Remoulade, toasted Onion Bread

Wentbridge Atlantic Prawn Cocktail, Marie Rose Sauce, Lemon, Granary Soldiers

Baked Chestnut Custard, roasted, pickled & crispy Shallots (v)

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Roast Yorkshire Turkey Breast with Confit Leg & Chestnut Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes & Mulled Wine Juices

> Roasted Pork Ribeye, roasted Apple Pûrée, BBQ Leeks, Anise & Cyder Juices

Baked Fillet of Salmon, Chestnut Bubble & Squeak Croquette, Hollandaise Sauce

Cauliflower Cheese Macaroni, crispy Sprout Leaves & roasted, salted Hazelnuts (ve)

All our Main Courses include Mixed Festive Vegetables

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Eggnog Custard Tart with Pedro Ximenez roasted Figs & Clementine Pûrée

Wentbridge Christmas Pudding with Mincemeat & Orange Ice Cream, Brandy Sauce

Chocolate, Orange & Cranberry Brownie with Honeycomb Ice Cream

Seasonal Ice Cream Selection

2 Course Lunch £24.95 | 3 Course Lunch £29.95 3 Course Dinner £37.95