

# WENTWORTH HOTEL

## CHRISTMAS LUNCH MENU 2022

AVAILABLE BETWEEN MONDAY 5<sup>TH</sup> – THURSDAY 22<sup>ND</sup> DECEMBER 2022

*(Excluding Wednesday 14<sup>th</sup> December and Sundays.)*

*Special two or three course luncheon, complete with Christmas crackers.*

*2 courses £22.00, 3 courses £28.00*

### STARTERS

- (V) Parsnip and apple soup, parsnip crisps G/F
- Confit chicken and chorizo terrine, tomato chutney with toasted  
homemade bread GF option
- Classic prawn and crayfish cocktail, Marie Rose sauce GF option
- (V) Baked field mushroom, creamed leeks and spinach, stilton crumb GF
- (VG) Spiced parsnip hummus with pitta GF/DF option

### MAIN COURSES

- Roast turkey, with pigs in blankets, stuffing, cranberry sauce, bread sauce\* GF option
- Braised lamb shank, root vegetables, creamy mash, redcurrant jus GF
- Salmon en crouete, new potatoes, seasonal greens, lemon butter sauce
- (V) Nut roast, roast potatoes, roasted roots, vegetable jus\*
- (VG) Lentil, spinach and tomato bake, roasted root vegetables GF/DF

### DESSERTS

- Christmas pudding with brandy sauce\* GF option
- Vanilla pannacotta with cranberries GF
- Raspberry and white chocolate cheesecake
- (VG) Bakewell tart with berry compote DF
- Fresh Fruit Salad with pouring cream GF/DF/VG option

*It will be service as usual with our normal lunchtime restaurant and bars menus also running. This menu is available in the Restaurant, lounges and the Bar.*

*Please note that food prepared at the Wentworth Hotel may contain the following allergens – gluten, eggs, milk, peanuts, tree nuts, fish, molluscs, crustaceans, soya, celery, sulphites, sesame, mustard and lupin. If you need further information, please ask our staff for details.*

# CHRISTMAS DINNER MENU 2022

AVAILABLE EVERY EVENING FROM  
MONDAY 5<sup>TH</sup> – THURSDAY 22<sup>ND</sup> DECEMBER 2022

*2 courses £29.00, 3 courses £35.00*

## STARTERS

- (V) Parsnip and apple soup, parsnip crisps G/F
- Confit chicken and chorizo terrine, tomato chutney with toasted  
homemade bread GF option
- Classic gravadlax, citrus crème fraiche, caper & olive jam, pickled shallots
- (V) Baked field mushroom, creamed leeks and spinach, stilton crumb GF/DF option
- (VG) Spiced parsnip hummus with pitta GF/DF option

## MAIN COURSES

- Roast turkey, with pigs in blankets, stuffing, cranberry sauce, bread sauce\* GF option
- Roasted lamb rump, boulangère potatoes, redcurrant & mint jus, season vegetables GF
- Baked fillet of long line cod, saffron, vegetable and herb risotto, buttered spinach GF
- (V) Nut roast, roast potatoes, roasted roots, vegetable jus\*
- (VG) Lentil, spinach and tomato bake, roasted root vegetables GF/DF

## DESSERTS

- Christmas pudding with brandy sauce\* GF option
- Vanilla pannacotta with cranberries GF
- Chocolate fudge pot, Greek yoghurt, cookies
- Iced raspberry and pistachio parfait, mixed nut granola
- (VG) Bakewell tart with berry compote DF

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