

The Wentworth Hotel & Restaurant

Christmas 2021

FESTIVE WINTER WARMER TREATS

Come in to The Wentworth Hotel and enjoy our Festive Winter Warmer treats by welcoming open fires in our snug bar or comfortable lounges.

MULLED WINE AND MINCE PIE

Glass of Mulled wine and a homemade mince pie*)
Available all day and every day throughout December

£7.50 per person

FESTIVE CREAM TEA

Cranberry fruit scone, clotted cream & strawberry jam
Homemade mince pie*
Your choice of tea or cafetière of coffee

£8.50 per person

CHAMPAGNE FESTIVE CREAM TEA

Glass of Adnams Champagne on arrival
Cranberry fruit scone, clotted cream & strawberry jam
Homemade mince pie*
Your choice of tea or cafetière of coffee

£19.50 per person

* Contains nuts or traces of nuts

CHRISTMAS LUNCHESES

AVAILABLE BETWEEN FRIDAY 3RD – THURSDAY 23RD DECEMBER 2021

(Excluding Wednesday 15th December and Sundays.)

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

Available in the Restaurant, lounges and the Bar.

2 courses £18.50, 3 courses £24.50

CHRISTMAS LUNCH MENU 2021

(v) White onion and smoked Cheddar soup
Duck liver parfait with spiced pear chutney with toasted
homemade bread
Classic prawn and crayfish cocktail, Marie Rose sauce
(v) Deep fried brie with cranberry and basil chutney

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Roast turkey, with traditional trimmings, cranberry sauce and bread sauce\*  
Cured bacon chop, sage mash, roasted root veg,  
wholegrain mustard sauce  
Oven baked salmon with parmesan crumb, crushed potatoes,  
vegetables, creamed leeks  
(v) Stuffed courgette, vegetable couscous, carrot puree

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Christmas pudding with brandy sauce*
Vanilla pannacotta with spiced plums, cranberry biscotti
Fresh Fruit Salad with pouring cream

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.

FESTIVE PARTY LUNCHES

WEDNESDAY 15TH DECEMBER 2021

Mulled wine on arrival, three course lunch, coffee & mince pies, crackers and festive novelties. Served in the restaurant with live piano accompaniment.

Bookings available between 12.00pm – 2.00pm

£33.00 per person

MENU

(V) Roast parsnip and apple soup
Chicken, pork and Parma ham terrine, apricot chutney
Classic prawn and crayfish cocktail
(V) Feta, watermelon, chilli and mint

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Roast turkey with traditional trimmings, cranberry & bread sauce
Braised shank of lamb, tomato ragout, caramelised onion mash, roasted roots
Baked fillet of cod, prawn and chive butter sauce, crushed potatoes and greens
(V) Roasted spiced cauliflower, couscous, hummus, sumac and dressed leaves

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Christmas pudding with brandy sauce*
Spiced tea poached pear, cinnamon ice cream
Lemon posset with ginger snap cookies
Fresh fruit salad with pouring cream

Cafetière of coffee or tea with mini mince pies*

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