



Festive Dinner Menu

2-courses £39.50 / 3-courses £47.90

Includes Christmas crackers.

Starters

Soup of the day (GFO)

Kiln roasted salmon rillette, pickled shallots, herb yoghurt (GF)

Chicken & chorizo terrine, tomato chutney, sourdough toast (GFO)

Ricotta gnocchi, wild mushrooms, Stilton sauce

Main Courses

Roast Norfolk turkey with all the trimmings (GFO)

Pan fried fillet of bream, crushed potatoes, leeks, roasted cauliflower (GF)

Slow roasted shoulder of lamb, root vegetables, lentil & potato cassoulet

Caramelized onion, smoked cheddar tartlet, roasted new potatoes, leek velouté (V)

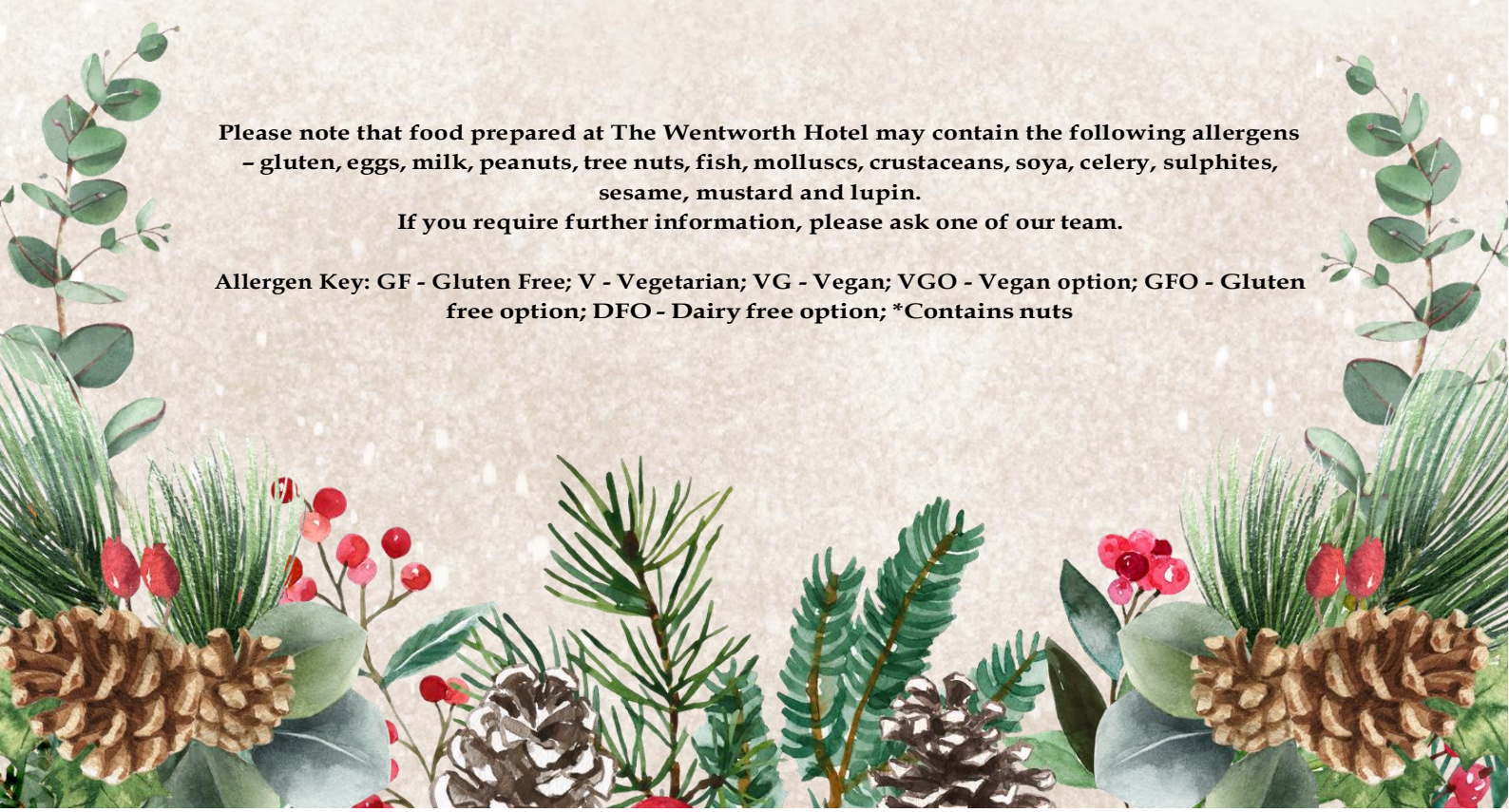
Desserts

Traditional plum pudding, brandy sauce (GFO)

Vanilla pannacotta, spiced orange syrup, lemon biscotti (GFO)

*Chocolate brownie, praline, Chantilly cream, sour cherry compote

Stilton, red onion & port chutney, artisan biscuits (GFO)



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 require further information, please ask one of our team.

Allergen Key: GF - Gluten Free; V - Vegetarian; VG - Vegan; VGO - Vegan option; GFO - Gluten free option; DFO - Dairy free option; *Contains nuts