



Festive Lunch Menu

2 Courses £29.00 / 3 Courses £36.90

Includes Christmas crackers

Starters

Soup of the day (GFO)

Pressed chicken & chorizo terrine, tomato chutney,
sourdough toast (GFO)

Beetroot cured salmon gravlax, orange & lemon yoghurt (GF)
Caramelized onion & goat's cheese tart, roast pepper coulis (V)

Main courses

Roast Norfolk turkey with all the trimmings (GFO)

Braised beef, rich onion, mushroom & red wine sauce, horseradish
mash, buttered savoy cabbage (GF)

Baked fillet of hake, prawn, pea & tomato risotto, buttered
leeks & samphire

*Mascarpone and parmesan tortellini, roasted squash, sage
& toasted pinenuts (V)

Desserts

Traditional plum pudding, brandy sauce (GFO)

White chocolate & orange cheesecake, spiced berry compote

*Mincemeat & almond frangipane, crème diplomat

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.

Allergens Key: GF – Gluten free; V- Vegetarian; VG – Vegan; VGO – Vegan option;
Gluten free option; DFO- Dairy free option; * Contains nuts