

Festive Sunday Lunch Menu

2 Courses £33.65 / 3 Courses £42.00

includes Christmas crackers.

To Start:

Soup of the day

Classic prawn & crayfish cocktail

Kiln roasted salmon, leek & parmesan tartlet with creamed leeks

Goats cheese pannacotta, beetroot & honeycomb

Pressed pork & ham hock terrine with piccalilli

Hummus with crispy chickpeas, sumac, toasted pita (v)

To Follow:

Roast Norfolk turkey with all the trimmings

Roast sirloin of beef, Yorkshire pudding, roast potatoes, vegetables and roast gravy

Slow roasted leg of lamb, smashed carrots & swede, sauté potatoes & rosemary jus

Baked fillet of salmon, gremolata crumb, crushed potatoes, saffron velouté

Fillet of seabream, crayfish & tomato bisque, confit fennel & new potatoes

Nut roast with mushroom gravy, roasted new potatoes, smashed carrot & swede gravy (v)

To Finish:

Traditional plum pudding with brandy sauce

Dark chocolate delice, honeycomb & orange

Mulled wine poached pear, Chantilly cream & toasted almonds

Profiteroles with Baileys cream & chocolate sauce

Mrs Temples Binham blue, red onion, chutney & artisan biscuits

*Available between 01st December and 23rd December
(bookings essential; pre-orders will be required for tables of 12 or more)*

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.