



# 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 01<sup>st</sup> December and 23<sup>rd</sup> 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.*