



CHRISTMAS LUNCHESES

AVAILABLE BETWEEN MONDAY 4TH – FRIDAY 22ND DECEMBER 2023

(Excluding Wednesday 13th December and Sundays.)

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

Available in the Restaurant, lounges and the Bar.

2 courses £23.50, 3 courses £29.50

STARTERS

(V) Cauliflower cheese soup

Pressed ham hock and parsley terrine piccalilli and crostini GF option

Classic prawn and crayfish cocktail, Marie Rose sauce GF option

(VG) Mushroom and artichoke bruschetta with tapenade and rocket GF

MAIN COURSES

Roast turkey, with pigs in blankets, stuffing, cranberry sauce, bread sauce* GF option

Roasted gammon, clapshot potatoes, parsley sauce

Fillet of Atlantic cod, chorizo & tomato and potato ragout, melted spinach

(VG) Sweet potato and sage risotto, falafel and grilled broccoli

DESSERTS

Christmas pudding with brandy sauce* GF option

Vanilla pannacotta with cranberries and biscotti

Raspberry and white chocolate cheesecake

Iced passion fruit parfait with sorbet

Fresh fruit salad with pouring cream GF/DF/VG option

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





DECEMBER SUNDAY LUNCH MENU

Available Sunday 3rd, 10th, 17th December 2023

Served in the hotel restaurant.

2 courses £28.00, 3 courses £34.00

STARTERS

(V) Tomato and basil soup

Prawn and crayfish cocktail with homemade granary bread

Confit pork, duck and apple terrine fig chutney

(V) Deep fried brie with cranberry and basil chutney

(VG) Mushroom and artichoke bruschetta

MAIN COURSES

Roast sirloin of beef (served pink) with Yorkshire pudding, roast potatoes, seasonal vegetable and gravy

Roast turkey, roast potatoes, herb stuffing, pigs in blanket, seasonal vegetables, bread sauce and cranberry sauce

Grilled fillet of salmon, new potatoes, bacon, peas and sprout tops

Baked fillet of Atlantic Cod, tomato, chorizo and potato ragout

Shank of lamb, red wine, rosemary and root vegetables casserole with creamy mash

(VG) *Roasted squash, chickpea and vegetable tagine, dukka crumb, coconut yoghurt labneh

(V) Sweet potato and sage risotto, falafel and grilled broccoli

DESSERTS

Sticky toffee pudding with toffee sauce and vanilla ice cream

Christmas pudding with brandy sauce

Chocolate delice with praline crumb

Vanilla and oat milk pannacotta, poached pear and baked white chocolate

Apple crumble with custard

Fresh fruit salad, pouring cream Duo of cheese with grapes, quince, celery and biscuits





WENTWORTH HOTEL FESTIVE PARTY LUNCH

WEDNESDAY 13TH DECEMBER 2023

Mulled wine on arrival, two or 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

£37.50 per person 3 courses, £31 2 courses

STARTERS

(V) Broccoli and Stilton soup

Chicken liver parfait, apricot chutney, toasted brioche

Classic prawn cocktail with Marie Rose sauce

(V)Roasted spiced cauliflower, cauliflower puree, chick peas and mint

MAIUN COURSES

Roast turkey, with traditional trimmings, cranberry sauce*

Braised shank of lamb, vegetable casserole, parsnip mash

Baked fillet of hake, buttered spinach, mornay sauce, new potatoes

(V)* Parsnip, sage and chestnut tart tatin, buttered new potatoes

DESSERTS

Christmas pudding with brandy sauce*

Roasted plum and almond tart with custard*

Chocolate delice with praline crumb

Vanilla and oat milk pannacotta, poached pear and baked white chocolate

Fresh fruit salad with pouring cream

Cafetière of coffee or tea with mini mince pies*

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CHRISTMAS DINNER PARTIES

AVAILABLE BETWEEN MONDAY 4TH – FRIDAY 22ND DECEMBER 2023

(Excluding Sundays, for pre-booked parties or groups)

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

2 courses £31.50, 3 courses £37.50 including coffee

STARTERS

(V) Cauliflower cheese soup

Chicken liver parfait, sourdough toast, chutney GF option

Classic prawn and crayfish cocktail, Marie Rose sauce GF option

Panko crumbed brie, cranberry sauce, watercress

(VG) Mushroom and artichoke bruschetta with tapenade and rocket GF

MAIN COURSES

Roast turkey, with pigs in blankets, stuffing, cranberry sauce, bread sauce* GF option

Roasted gammon, clapshot potatoes, Parsley sauce

Breast of pheasant wrapped in bacon, sauté potatoes, shallots, sprouts, redcurrant jus

Fillet of Atlantic Cod, chorizo & tomato and potato ragout, melted spinach

(V) Nut roast, roast potatoes, seasonal vegetables

(VG) Sweet potato and sage risotto, falafel and grilled broccolini

DESSERTS

Christmas pudding with brandy sauce* GF option

Bakewell tart with spiced Chantilly cream

Vanilla pannacotta with cranberries and biscotti

Raspberry and white chocolate cheesecake

Lemon posset with ginger snap biscuit

Fresh fruit salad with pouring cream GF/DF/VG option

Cafetière of coffee or tea with mini mince pies*





GALA NEW YEAR'S EVE DINNER DANCE

SUNDAY 31ST December 2023

Join us in the lounge for a Champagne and canapé reception from 7.15pm. A delicious five course dinner will be served from 7.45pm after which you will be entertained by our resident DJ. Welcome in the New Year at midnight before carriages at 1.00am. Please note, this Dinner Dance is a black-tie event.

*£110.00 per person including five course dinner, champagne & canapés,
coffee & petit fours & entertainment*

MENU

Salmon gravlax, quail egg Niçoise

or

Chicken liver parfait, bacon jam & toasted beer bread

or

(V) Roasted cauliflower soup, blue cheese rarebit

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Seared scallop, creamed pea puree, glazed chorizo

or

(V) Salt & pepper tofu, sriracha cream fraiche

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Lemon sorbet

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Pan fried fillet of halibut, saffron & pea risotto cake, sauce vierge & spinach

or

Seared beef medallions, dauphinoise potato, mushrooms, shallot, spinach, red wine jus
& braised carrots

Or

(V) Mushroom, artichoke and goat's cheese tarte tatin, pepper coulis, roasted new potatoes

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Iced Ferrero parfait, cherry ice cream and crispy tuille

or

Citrus mascarpone cheesecake, lemon curd

Or

Selection of English cheeses, quince jelly, grapes, celery, biscuits

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Cafetiere of coffee or tea with petit fours