



Festive Lunch Menu

2 Courses £27.50 / 3 Courses £35.25

includes Christmas crackers.

To Start:

Soup of the day

Shredded pork and ham hock terrine, apple compote, toasted rye bread
Kiln roasted smoked salmon, potato, beetroot salad, horseradish and dill dressing
Butternut squash arancini, grated parmesan, creamy sage and onion sauce (v)

To Follow:

Roast Norfolk turkey with all the trimmings

Confit leg of duck, parmentier potatoes, smoked bacon and sautéed sprouts,
port and redcurrant jus

Fillet of sea bream, crayfish and tomato bisque, crushed potatoes, confit fennel,
courgettes and roasted cherry tomatoes

Roasted cauliflower steak, roast potatoes, smashed carrot and swede, mushroom
gravy (v)

To Finish:

Traditional plum pudding with brandy sauce

Dark chocolate delice, honeycomb crunch, orange sauce

Mincemeat spotted dick, spiced custard

Stilton with red onion and port chutney, artisan biscuits

*Available between 01st December and 23rd December
(bookings essential; pre-orders will be required for tables of 12 or more;
excludes 17th December & Sundays)*

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.