



Yuletide Lunch Menu

Sunday 13th & Wednesday 16th December

2 Courses £37.95/ 3 Courses £45.95

Includes 1 Drink on arrival, Coffee & Christmas crackers

Starters

Soup of the day (GFO)

Classic prawn and crayfish cocktail, granary bread (GFO)

Shredded ham hock and pork terrine, piccalilli,
potato salad (GF)

Bruschetta topped with grilled goat's cheese, roasted peppers, sun
blushed tomatoes and rocket (GFO)

Main Courses

Roast Norfolk turkey with all the trimmings (GFO)

Roast sirloin of beef with Yorkshire pudding, roast potatoes,
braised red cabbage, cauliflower cheese, honey
glazed root vegetables (GFO)

*Pan roasted fillet of sea bass, roasted mediterranean vegetables,
pesto crushed potatoes and roast pepper coulis (GFO)

Potato gnocchi with mascarpone, chestnut and porcini veloute,
pangratatto crumb

Desserts

Traditional plum pudding, brandy sauce (GFO)

Lemon and raspberry crème brûlée, honey shortbread (GFO)

*Dark chocolate delight, sea salt caramel sauce and praline
Duo of cheeses with onion chutney, biscuits and celery (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,
sesame, mustard and lupin.

If you require further information, please ask one of our team.

Allergen Key: GF – Gluten Free; V-Vegetarian, VG-Vegan; Vegan option; GFO – Gluten free option;
DFO- Dairy free option; * Contains nuts

