

CHEF'S DINNER MENU

Residents on a dinner, bed and breakfast package have an allowance of up to £26 per person.

To start

Pork and duck liver pâté apple and cider chutney with toasted bread	(GF)	£8.50
Prawn cocktail Marie rose served with a smoked salmon rose on dressed seasonal leaves.	(GF)	£10.00
Duet of melon on a chilled strawberry soup with a ball of blood orange sorbet	(GF) (VG)	£8.00
Sautéed wild mushrooms and asparagus in a creamy garlic sauce presented on toasted bread with crispy leeks	(GF) (V)	£8.50
Fountains gold cheese, caramelised red onion and tomato tartlet served with a honey and mustard dressed mixed salad	(V)	£8.50

Main course

Slow cooked Yorkshire beef steak and root vegetable casserole with a cheese cobbler, in a rich Yorkshire ale sauce with colcannon mash		£18.00
Chicken, ham and leek pie topped with shortcrust pastry served with triple cooked chunky chips or creamy mash and garden peas.		£17.50
Roasted fillet of Scottish salmon served on buttered mange tout with a lemon hollandaise and steamed new potatoes.	(GF)	£19.50
Crisp battered fillet of cod with triple cooked chunky chips, garden peas or mushy peas and tartare sauce		£17.50
Slow roasted loin of pork steak with a Yorkshire pudding sautéed potatoes, roasted carrots and a caramelised apple and apricot gravy	(GF)	£19.00
Homemade chickpea, apricot and cherry tomato tagine set on Moroccan style cous-cous.	(VG)	£16.50
Penang Malaysian red vegetable curry served on a bed of rice.	(GF) (VG)	£16.50
Grilled gammon with a fried egg, grilled tomato, skinny fries, and garden peas	(GF)	£17.50

A little extra?

Onion rings £4.00
Garden peas £2.00

House salad £4.00
Chunky chips £4.00

Skinny fries £3.00
Roasted carrots £3.00

Desserts

Raspberry meringue tart with a raspberry compote		£7.50
Yorkshire “champagne “rhubarb” sponge pudding with creamy custard		£7.50
Double chocolate brownie with raspberry ripple ice cream and chocolate sauce	(GF)	£8.00
Yorkshire blue and Fountains gold cheddar with biscuits, celery, grapes, and chutney	(GF)	£8.50
Helmsley Ryeburn ice cream 2 scoops Toffee fudge / Amaretto/ Lemon curd/ Strawberry/ Raspberry ripple/ Vanilla/Chocolate/Coconut	(GF)	£6.00
additional scoop Sorbets also available		£2.00

HOT BEVERAGES AND LIQUEUR COFFEES served with chocolate mints.

Cafetière of coffee decaffeinated available	£ 4.00
Pot of Yorkshire tea decaffeinated, herbal or fruit teas available	£ 4.00
Floater coffees with a choice of liqueur Amaretto, Jameson Irish whisky, Grand Marnier, Tia maria, Baileys, Cointreau	£ 7.00

SPECIALS BOARD

To start

Soup of the day with crusty bread	(V)(GF)	£6.50
Battered king prawns with a side salad and sweet chilli dip		£10.00
Twice baked Yorkshire blue cheese soufflé on a parsley and garlic cream sauce	(V)	£8.50

Main course

Char grilled breast of chicken in a button mushroom and Madeira sauce, with sautéed potatoes and steamed green beans.	(GF)	£18.50
Smokey three bean and roasted vegetable chilli served on a bed of rice.	(GF)(VG)	£16.50
Grilled fillets of seabass steamed new potatoes, mange tout and a lemon herb butter.	(GF)	£19.00

Desserts

Warm treacle tart with creamy custard		£7.50
Toffee fudge and amaretto biscuit ice cream sundae		£8.00

ALLERGIES

GF dishes can be adapted to be gluten free.

V Vegetarian dish

VG vegetarian / Vegan dish

All our salads and side salads are dressed in a honey and mustard dressing.

If you have any allergies / special dietary requirements, please let us know on ordering.

SPECIALS BOARD

To start

Soup of the day with crusty bread	(V) (GF)	£6.50
Crisp fried Chinese style duck spring rolls with hoi sin sauce and a cucumber and spring onion salad		£8.00
Locally smoked mackerel fillet drizzled with a horseradish mayonnaise with cherry tomatoes and pea shoots.	(GF)	£9.00

Main course

Poached fillet of cod asparagus and white wine cream sauce, Duchesse potatoes and tender stem broccoli.	(GF)	£19.50
Cumberland sausage ring served with Yorkshire pudding, colcannon mash and garden peas.		£17.50
Mushroom, pea and blue cheese risotto finished with white wine and cream.	(V)	£16.50

Desserts

Mixed forest berries and vanilla Eton mess in a brandy snap basket, drizzled with fruit coulis.	(GF)	£7.50
Chocolate and coconut ice-cream sundae with brownie chunks	(GF)	£8.00

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Soup of the day with crusty bread	(V)(GF)	£6.50
Steamed asparagus spears with a soft poached egg and Béarnaise sauce	(V)(GF)	£9.00
Homemade Yorkshire pudding with onion gravy	(V)	£6.00

Main course

Grilled fillet of mackerel served with a Dijon mustard sauce, crushed new potatoes and sugar snap peas.	(GF)	£17.50
Breast of chicken in a tarragon and white wine sauce with duchesse potatoes and steamed gree beans	(GF)	£18.50
Sauté mushroom and cashew nut stroganoff set on a bed of rice	(V)(GF)	£16.50

Desserts

Chocolate and salted caramel tort with salted caramel ice cream	(GF)	£7.50
Lemon meringue ice-cream sundae		£8.00

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Soup of the day with crusty bread	(V) (GF)	£6.50
Poached fillet of salmon on a tossed salad of new potatoes and peas with a lemon mayonnaise dressing	(GF)	£9.00
Black pudding, bacon and chorizo salad with apple sauce and crisp croutons		£8.50

Main course

Beef steak and mushroom pie topped with shortcrust pastry triple cooked chunky chips or creamy mash and garden peas		£17.50
Crisp fried Whitby breaded scampi skinny fries, garden peas and homemade tartare sauce		£17.00
Wild mushroom, Yorkshire blue cheese and asparagus risotto (V) finished with parmesan shavings.		£16.50

Desserts

Tangy key lime pie with a raspberry sauce		£7.50
Strawberry and raspberry ripple ice cream sundae		£8.00

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