**CHEF’S DINNER MENU**

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

**To start**

**Chicken liver and cognac pate**

French bread croutons and onion marmalade (GF) £ 8.00

**Prawns and smoked salmon, marie rose cocktail**

paprika flatbreads (GF) £ 9.00

**Duet of melon with citrus Ryburn sorbet**

and a raspberry soup (VG) (GF) £ 7.00

**Creamy garlic button mushrooms and baby spinach leaves**

crunchy toasted bread (V) (GF) £ 7.50

**Caesar salad**

cos leaves, homemade Caesar dressing, croutons, anchovies,

bacon & parmesan shavings (GF) £ 7.50

(adapted vegetarian option available)

**Main course**

**Battered cod, hand cut chunky chips, garden or mushy peas**

homemade tartare sauce £15.00

**Whitby breaded scampi, skinny fries, garden peas**

homemade tartare sauce £15.00

**Mushroom and cashew nut stroganoff with steamed rice (V) (GF)**  £14.00

**Steak and vegetable pie**

shortcrust lid, buttered mash potato and garden peas £15.00

**Horseshoe honey-glazed gammon steak**

grilled tomato, garden peas and skinny fries (GF) £15.00

**Roast parsnip and chestnut loaf**

redcurrant vegetarian gravy, new potatoes and mixed greens (VG) £15.00

**Chicken Caesar salad**

with our homemade dressing (GF) £16.00

**Sirloin steak**

grilled tomatoes, button mushrooms and chunky chips (GF) £23.00

**Want to upgrade your fries?**

Hand-cut chunky chips/sweet potato fries/saute potatoes £ 1.00

or swap for a healthy side salad for free!

**A little extra?**

Onion rings £3.00, Fried egg £1.00, Peppercorn sauce £2.50,

Garden peas £2.00 Mixed vegetables £4.00

**Desserts**

**Bakewell tart** with creamy custard (GF) £ 6.50

**Zesty lemon cheesecake**  £ 6.00

**Double chocolate brownie** with a scoop of vanilla ice cream (GF) £ 7.00

**Cheddar and brie plate** celery, grapes, chutney and crackers (GF) £ 7.50

**Ryeburn ice cream** Per scoop £ 2.00

**To finish**

**Coffee/Tea** served with mints £ 4.00

**SPECIALS BOARD**

**Changes daily**

**To start**

**Soup of the day**

with crusty bread (V) (GF) £ 6.00

**Pulled pork croquettes**

with a mixed salad and a tangy BBQ sauce £ 8.50

**Chickpea and olives, Mediterranean salad** (VG) (GF) £ 6.00

**Main course**

**Braised lamb shank**

red wine gravy on a bed of cavolo nero and mashed potatoes (GF) £18.50

**Fillet of salmon**

creamy langoustine and chive sauce, crushed new potatoes, mange tout (GF) £17.00

**Mushroom and dolce latte blue cheese risotto** (V) £14.00

**Succulent pork medallions**

apple cider sauce, buttery mashed potato, honey glazed carrots (GF) £16.50

**Desserts**

**Chocolate and salted caramel torte**  £6.00

**Raspberry and strawberry sundae (GF)** £7.00

**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