

CHEF'S DINNER MENU

Residents on a dinner, bed and breakfast package have an allowance of up to £30 per person.

To start

Soup of the day (GF) (V) topped with crisp croutons and served with a warm crusty roll	£ 8.00
Smooth chicken liver and brandy pâté (GF) plum and apple chutney with a toasted mini loaf	£10.00
Battered king prawns with a side salad and sweet chilli dip	£12.00
Duet of melon on a chilled strawberry prosecco soup (GF) (VG) with a ball of citrus sorbet	£ 9.00
Yorkshire "Fritto misto di mare" deep fried calamari rings, breaded whitebait and Whitby scampi, with aioli mayonnaise	£10.00
Tomato, basil and Mozzarella salad (GF) (V) drizzled with balsamic vinegar	£ 9.00
Sautéed mushrooms in a creamy garlic sauce (GF) (V) presented on a toasted muffin topped with crisp leeks	£ 9.50
Salmon and dill fishcake dressed mixed leaves and homemade tartare sauce	£10.00

Main course

House salads served with warm buttered baby new potatoes

Choose from:	- Char grilled chicken with Moroccan cous cous	£21.00
	- Poached Scottish salmon fillet (GF)	£21.00
	- Mature cheddar, red onion and cherry tomato tartlet (VG)	£18.00

All salads are served with mixed leaves, cucumber, red onion, cherry tomatoes and crystallized pecan nuts, dressed with our house honey and mustard dressing

A little extra?

Onion rings £4.00
Garden peas £2.00

House salad £4.00
Chunky chips £4.00

Skinny fries £4.00
Baby new potatoes £4.00

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.

Main course

Slow cooked Belly pork (GF) served with roasted new potatoes, steamed broccoli and a cider infused gravy	£21.50
Crisp fried Whitby breaded scampi skinny fries, garden peas and homemade tartare sauce	£19.00
Slow cooked confit duck leg (GF) creamy mash potato, braised red cabbage and a black cherry and red wine sauce	£21.00
Grilled fillets of seabass (GF) buttered new potatoes, mange tout and a lemon and dill butter	£22.50
Tender braised beef, root vegetable and Yorkshire ale shortcrust pie triple cooked chunky chips <u>or</u> creamy mash, garden peas and a jug of gravy	£21.00
Chargrilled chicken breast supreme (GF) in a creamy peppercorn sauce with sauté potatoes and steamed green beans	£21.00
Swaledale pork sausage ring creamy mash, braised red cabbage and caramelised onion gravy,	£19.00
Oven roasted fillet of Scottish salmon (GF) served with a hollandaise sauce, new potatoes and mixed green	£22.00
Slow cooked rolled shoulder of Yorkshire lamb (GF) roasted new potatoes, steamed broccoli and rosemary infused red wine sauce	£26.00
Crisp battered fillet of cod with triple cooked chunky chips, garden peas <u>or</u> mushy peas and homemade tartare sauce	£20.00
Grilled Yorkshire honey glazed gammon steak (GF) with a fried egg, grilled tomato, skinny fries and garden peas	£19.50

Vegetarian / Vegan main course

Spicy homemade Moroccan style tagine and cous cous (VG) sweet potato, vegetables and apricots, slowly cooked in a spicy tomato harissa sauce	£19.00
Mediterranean vegetable and mozzarella puff pastry wellington (V) served with roasted new potatoes, steamed green beans and vegetarian gravy	£19.00
Malaysian style Penang vegetable curry (GF) (VG) served on a bed of rice	£19.00
Homemade parsnip, chestnut and apricot nut loaf (VG) buttered new potatoes, steamed mixed greens and a fruit gravy	£19.00
Sauté button mushroom and cashew nut stroganoff (GF) (V) in a paprika, garlic and tarragon cream sauce served with steamed rice	£19.00

Dessert

Homemade triple chocolate brownie (GF) (V) served warm, with salted caramel ice cream and chocolate sauce	£ 9.50
Tangy lemon tart with berries (GF) (VG) with a raspberry coulis and Chantilly cream	£ 9.50
Black cherry and kirsch semifreddo with mini marshmallows, Chantilly cream and fruit coulis	£ 9.50
Homemade sticky toffee pudding (GF) with creamy custard	£ 9.50
Individual pavlova with Chantilly cream and fresh strawberries (GF) drizzled with elderflower syrup and served with a raspberry coulis.	£ 9.00
Warm raspberry and almond Bakewell tart (GF) served with creamy custard	£ 9.50
Yorkshire blue and Fountains gold cheddar (GF) with biscuits, celery, grapes, and chutney	£10.00
2 Scoops of premium Yorkshire dairy ice cream (GF) Chocolate, Vanilla, Raspberry ripple, Strawberry, Salted Caramel, Lemon curd	£ 8.00
additional scoop	£ 2.00
Chef's ice cream Sundae of the day (GF)	£10.00

HOT BEVERAGES AND LIQUEUR COFFEES

served with chocolate mints

Cafetière of coffee decaffeinated available	£ 4.50
Speciality coffee or Hot chocolate	£4.50
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	£ 8.50

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