

FOREST AND VALE DINNER MENU

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

Starters

Soup of the day topped with crisp croutons and served with a warm crusty roll	(GF) (V)	£ 8.00
Duck and orange pâté with a warm mini-Yorkshire pudding, apple chutney and dressed baby leaves	(GF)	£ 9.50
Crisp breaded brie wedges with a cranberry sauce and mixed salad	(V)	£ 9.00
Twice baked goats cheese and chive soufflé with a white wine cream sauce	(V)	£10.00
Yorkshire “Fritto misto di mare” deep fried calamari rings, breaded whitebait and Whitby scampi, with aioli mayonnaise		£10.00
Garlic prawns and button mushrooms in a cream sauce presented on a toasted muffin topped with crisp leeks	(GF)	£10.50
Smoked haddock and mozzarella fishcake dressed mixed leaves and homemade tartare sauce		£10.00

Vegetarian / Vegan main course

Butter, Cannellini and red kidney beans in a rich smoky chilli sauce with tomato and red peppers, set on steamed rice	(GF) (VG)	£19.00
Butternut squash, beetroot, brie and truffle infused tart steamed broccoli, sauté potatoes and vegetarian gravy	(GF) (V)	£20.00
Mediterranean vegetable and tomato puff pastry wellington roasted new potatoes and steamed broccoli	(V)	£19.00
Malaysian style Penang vegetable curry served on a bed of rice	(GF) (VG)	£19.00
Homemade parsnip, chestnut and apricot nut loaf roasted new potatoes, steamed mixed greens and fruit gravy	(VG)	£19.00
Sauté button mushroom and cashew nut stroganoff in a paprika, garlic and tarragon cream sauce served with steamed rice	(GF) (V)	£19.00

Main course

Beef steak and vegetable casserole		£21.00
creamy mash and a cheese cobbler		
Swaledale pork sausage ring		£19.00
creamy mash, braised red cabbage and caramelised onion gravy,		
Traditional Yorkshire mixed grill	(GF)	£26.00
Pork loin steak, gammon steak, pork sausage and 4oz rump steak served with a grilled tomato, fried egg, triple cooked chips and garden peas		
Slow cooked confit duck leg	(GF)	£21.00
creamy mash potato, braised red cabbage and a black cherry and red wine sauce		
Grilled fillets of seabass	(GF)	£22.00
steamed new potatoes, mixed greens, topped with lemon and dill butter		
Tender braised beef, root vegetable and Yorkshire ale shortcrust pie		£21.00
triple cooked chunky chips <u>or</u> creamy mash, garden peas and a jug of gravy		
Chargrilled chicken breast supreme	(GF)	£21.00
roasted baby potatoes, green beans and a mushroom, button onion and madeira sauce		
Poached Scottish salmon fillet	(GF)	£22.00
buttered new potatoes, steamed mange tout and hollandaise sauce,		
Battered cod fillet		£20.00
triple cooked chunky chips, garden peas <u>or</u> mushy peas and homemade tartare sauce		
Slow cooked rolled shoulder of Yorkshire lamb	(GF)	£26.00
roasted new potatoes, steamed broccoli and rosemary infused red wine sauce		

A little extra?

Onion rings £4.00
Garden peas £2.00

House salad £4.00
Chunky chips £4.00

Skinny fries £4.00
Red cabbage £3.00

ALLERGIES

GF dishes can be adapted to be gluten free.

V Vegetarian dish

VG dishes can be adapted to be vegan

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.

Dessert

Homemade triple chocolate brownie served warm, with chocolate ice cream and rich chocolate sauce	(GF) (V)	£ 9.50
Glazed lemon tart with Chantilly cream and fruit coulis	(GF) (VG)	£ 9.50
Traditional homemade sticky toffee pudding with butterscotch sauce and creamy vanilla custard	(GF) (V)	£ 9.50
Black cherry and kirsch semifreddo with mini marshmallows, Chantilly cream and fruit coulis	(V)	£ 9.50
Warm raspberry and almond Bakewell tart served with creamy vanilla custard	(GF) (V)	£ 9.50
Yorkshire blue and Fountains gold cheddar with biscuits, celery, grapes, and chutney	(GF) (V)	£10.00
2 Scoops of premium Yorkshire dairy ice cream Chocolate, Vanilla, Raspberry ripple, Strawberry, Salted Caramel, Lemon curd	(GF) (V)	£ 8.00
additional scoop		£ 2.00
Ice cream Sundae of the day Ask for today's flavour	(GF) (V)	£ 10.00

HOT BEVERAGES AND LIQUEUR COFFEES

served with chocolate mints

Cafetière of coffee decaffeinated available	£ 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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