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) £ 8.00
topped with crisp croutons and served with a warm crusty roll

Smooth chicken liver and brandy pâté (GF) £10.00
plum and apple chutney with a toasted mini loaf

Japanese style panko coated king prawns £12.50
with a side salad and teriyaki sauce

Duet of melon on a chilled strawberry prosecco soup (GF) (VG) £ 9.00
with a ball of citrus sorbet

Yorkshire "Fritto misto di mare" £12.50
deep fried calamari rings, breaded whitebait and Whitby scampi, with aioli mayonnaise

Sautéed mushrooms in a creamy garlic sauce (GF) (V) £10.00
presented on a toasted muffin topped with crisp leeks

Smoked haddock kedgeree fishcake £10.00
dressed mixed leaves and mango chutney

Main course

Vegetarian / Vegan

Spicy homemade Moroccan style tagine and cous cous (VG) £19.00
sweet potato, vegetables and apricots, slowly cooked in a spicy tomato harissa sauce

Mediterranean vegetable and mozzarella puff pastry wellington (V) £19.00
served with roasted new potatoes, steamed green beans and vegetarian gravy

Malaysian style Penang vegetable curry (GF) (VG) £19.00
served on a bed of rice

Homemade parsnip, chestnut and apricot nut loaf (VG) £19.00
buttered new potatoes, steamed mixed greens and a fruit gravy

Sauté button mushroom and cashew nut stroganoff (GF) (V) £19.00
in a paprika, garlic and tarragon cream sauce served with steamed rice

Main course

Slow cooked Belly pork (GF) £22.00
served with roasted new potatoes, steamed broccoli and a cider infused gravy

Crisp fried Whitby breaded scampi £19.50
skinny fries, garden peas and homemade tartare sauce

Slow cooked confit duck leg (GF) £22.00
creamy mash potato and braised red cabbage, on a black cherry and red wine sauce

Grilled fillets of seabass (GF) £24.00
buttered new potatoes, mange tout and a lemon and dill butter

Tender braised beef, root vegetable and Yorkshire ale shortcrust pie £22.00
triple cooked chunky chips or creamy mash, garden peas and a jug of gravy

Chargrilled chicken breast supreme (GF) £23.00
in a creamy peppercorn sauce with sauté potatoes and steamed green beans

Swaledale pork sausage ring £21.00
creamy mash, braised red cabbage and caramelised onion gravy,

Oven roasted fillet of Scottish salmon (GF) £24.00
served with a hollandaise sauce, new potatoes and mixed green

Slow cooked rolled shoulder of Yorkshire lamb (GF) £26.00
roasted new potatoes, steamed broccoli and rosemary infused red wine sauce

Braised beef and vegetable casserole £22.00
topped with a cheese cobbler and served with creamy mash

Grilled Yorkshire honey glazed gammon steak (GF) £19.50
with a fried egg, grilled tomato, skinny fries and garden peas

A little extra?

Onion rings £4.00	House salad £4.00	Skinny fries £4.00
Garden peas £2.00	Chunky chips £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.

Dessert

Homemade triple chocolate brownie (GF) £ 9.50
served warm, with salted caramel ice cream and chocolate sauce

Tangy lemon tart with berries (GF) (VG) £ 9.50
with a raspberry coulis and Chantilly cream

Black cherry and kirsch semifreddo £ 9.50
with mini marshmallows, Chantilly cream and fruit coulis

Homemade sticky toffee pudding (GF) £ 9.50
with creamy custard

Warm raspberry and almond Bakewell tart (GF) £ 9.50
served with creamy custard

Yorkshire blue and Fountains gold cheddar (GF) £10.00
with biscuits, celery, grapes, and chutney

2 Scoops of premium Yorkshire dairy ice cream (GF) £ 8.00
Chocolate, Vanilla, Raspberry ripple, Strawberry, Salted Caramel, Lemon curd
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 £ 8.50
Amaretto, Jameson Irish whisky, Grand Marnier, Tia Maria, Baileys, Cointreau

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