

Dinner Menu

Residents on dinner inclusive rates have an allowance of up to **£28 per person**

STARTERS

Soup of the day topped with crisp croutons (*GF) (V)	£ 7.50
Oriental style duck or vegetable spring rolls	Vegetable (V): £ 8.50
with a cucumber and spring onion salad and hoi sin sauce	Duck: £ 9.50
Smooth chicken liver and spiced plum pâté (*GF)	£ 9.00
plum and apple chutney with a toasted mini loaf	
Duo of melon with citrus sorbet on a strawberry and Prosecco soup (*GF) (VG)	£ 9.00
Goats cheese, sundried tomato and caramelized pecans	£10.00
with a balsamic dressing (*GF) (V)	
Yorkshire blue cheese soufflé on a garlic and chive cream sauce (V)	£ 9.00

MAIN COURSES

Fillet of seabass citrus butter, new potatoes and mixed greens (*GF)	£22.00
Beef steak and vegetable casserole creamy mash and a cheese cobbler	£20.00
Baked fillet of cod with a white wine and grape sauce, crushed new potatoes and mixed greens (*GF)	£21.00
Tender braised beef, root vegetable and Yorkshire ale shortcrust pie	£20.00
triple cooked chunky chips <u>or</u> creamy mash, garden peas and a jug of gravy	
Slow cooked Belly pork, cider infused gravy (*GF)	£21.00
served with roast new potatoes, steamed broccoli	
Parsnip and chestnut loaf fruity gravy, sauté potatoes and mixed greens (VG)	£18.50
Pan fried breast of chicken peppercorn sauce, sauté potatoes and braised red cabbage (*GF)	£20.50
Cumberland sausage ring onion gravy, creamy mash and braised red cabbage	£19.00
Honey-glazed gammon steak fried egg, grilled tomato, garden peas and skinny fries (*GF)	£19.00

SIDE ORDERS

Mixed salad (*GF)	£ 4.00	Garden peas (*GF)	£ 2.00
Skinny fries	£ 3.00	Red cabbage	£ 2.50

DESSERTS

Tangy lemon tart with raspberry coulis (*GF) (VG)	£ 9.00
White chocolate, toffee and honeycomb cheesecake drizzled with dark chocolate sauce (*GF)	£ 9.00
Traditional spotted dick suet pudding with creamy custard	£ 9.00
Millionaire chocolate and caramel tart (*GF) (VG) with Chantilly cream and Belgian chocolate sauce	£ 9.00
Yorkshire blue and Fountains gold cheddar (*GF) (V) with biscuits, celery, grapes, and chutney	£10.00
Ice cream Sundae (*GF) (V) served with your choice of any two ice cream flavours with Chantilly cream, meringue pieces, crushed amaretti biscuits and chocolate or raspberry sauce	£ 9.00
2 Scoops of premium Yorkshire dairy ice cream (*GF) Chocolate, Vanilla, Raspberry ripple, Strawberry, Salted Caramel, Lemon curd additional scoop	£ 7.00 £ 2.00

HOT BEVERAGES AND LIQUEUR COFFEES served with chocolate mints

Cafetière of coffee decaffeinated available	£ 4.50
Pot of Yorkshire tea decaffeinated, herbal or fruit tea available	£ 4.00
Royale Coffee Courvoisier brandy	£ 8.00
Italiano Classico Amaretto	£ 8.00
Irish Coffee Jameson Irish whisky	£ 8.00
French Coffee Grand Marnier	£ 8.00

ALLERGIES

(*GF) These dishes **can be adapted to be Gluten Free**, please let us know when we take your order.
If you have any other allergies or special dietary needs please speak to a member of the team for assistance.

(V) Denotes a **vegetarian dish**.

(VG) Denotes a **vegan dish**.