

CHEF'S DINNER MENU

Residents on a dinner, bed and breakfast package have an allowance of up to £28 per person.

To start

Soup of the day topped with crisp croutons and served with a warm crusty roll	(GF) (V)	£ 7.50
Smooth chicken liver and brandy pâté plum and apple chutney with a toasted mini loaf	(GF)	£ 9.00
Battered king prawns with a side salad and sweet chilli dip		£11.00
Duet of melon on a chilled strawberry prosecco soup with a ball of citrus sorbet	(GF) (VG)	£ 9.00
Twice baked goats cheese and chive soufflé with a garlic and parsley cream sauce	(V)	£ 9.00
Traditional breaded whitebait mixed leaves and homemade tartare sauce		£ 9.00
Oriental style duck or vegetable spring rolls with a cucumber and spring onion salad and hoi sin sauce	Vegetable (V): Duck:	£ 8.50 £ 9.50
Crisp fried camembert dressed mixed leaves and cranberry sauce		£10.00
Salmon and mozzarella, 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	£20.50
	- 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

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, cider infused gravy served with roast new potatoes, steamed broccoli	(GF)	£21.00
Crisp fried Whitby breaded scampi skinny fries, garden peas and homemade tartare sauce		£18.50
Grilled fillets of seabass buttered new potatoes, mange tout and a lemon and dill butter	(GF)	£22.00
Tender braised beef, mushroom and Guinness shortcrust pie triple cooked chunky chips <u>or</u> creamy mash, garden peas and a jug of gravy		£20.00
Chargrilled chicken breast supreme in a creamy peppercorn sauce with sauté potatoes and steamed green beans	(GF)	£20.50
Oven roasted fillet of Scottish salmon served with a hollandaise sauce and new potatoes and steamed broccoli	(GF)	£21.00
Crisp battered fillet of cod with triple cooked chunky chips, garden peas <u>or</u> mushy peas and homemade tartare sauce		£19.00
Grilled Yorkshire honey glazed gammon steak with a fried egg, grilled tomato, skinny fries and garden peas	(GF)	£19.00

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)	£18.00
Homemade Moroccan style tagine and cous cous Sweet potato, vegetables and apricots slowly cooked in a spicy tomato harissa sauce	(VG)	£18.00
Baked mushroom and stilton puff pastry wellington served with roasted new potatoes and steamed green beans	(V)	£18.00
Malaysian style Penang vegetable curry served on a bed of rice	(GF) (VG)	£18.00
Homemade parsnip, chestnut and apricot nut loaf buttered new potatoes, steamed mixed greens and a fruit gravy	(VG)	£18.50
Sauté button mushroom and cashew nut stroganoff in a paprika, garlic and tarragon cream sauce served with steamed rice	(GF) (V)	£18.00

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

Dessert

Homemade triple chocolate brownie served warm with salted caramel ice cream and chocolate sauce	(GF) (V)	£ 9.00
Tangy lemon tart with berries with a raspberry coulis and Chantilly cream	(GF) (VG)	£ 9.00
Millionaire chocolate and caramel tart with Chantilly cream and Belgium chocolate sauce	(GF) (VG)	£ 9.00
Homemade sticky toffee pudding with creamy vanilla custard or vanilla ice cream	(GF) (V)	£ 9.00
Individual pavlova with vanilla cream and fresh strawberries drizzled with elderflower syrup and served with a raspberry coulis.	(GF) (V)	£ 9.00
Warm raspberry and almond Bakewell tart served with vanilla ice cream or creamy custard	(GF) (V)	£ 9.00
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)	£ 7.00
additional scoop		£ 2.00
Ice cream Sundae served with your choice of any two ice cream flavours with Chantilly cream, meringue pieces, crushed amaretti biscuits and chocolate <u>or</u> raspberry sauce	(GF) (V)	£ 9.00

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	£ 8.00

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