

# CHEF'S DINNER MENU

Residents on a dinner, bed and breakfast package have an allowance of up to £26 per person.

## To start

<b>Pork and duck liver pâté</b>	(GF)	£ 9.00
apple and cider chutney with a toasted mini loaf		
<b>Prawn cocktail Marie rose</b>	(GF)	£10.50
served with a smoked salmon rose on dressed seasonal leaves, with crisp paprika flatbread		
<b>Duet of melon on a chilled strawberry soup</b>	(GF) (VG)	£ 8.50
with Prosecco sorbet		
<b>Sautéed wild mushrooms and asparagus</b>	(GF) (V)	£ 9.00
in a creamy garlic sauce presented on a toasted muffin topped with crisp leeks		
<b>Fountains gold cheese, caramelised red onion and tomato tartlet</b>	(V)	£ 9.00
served with a honey and mustard dressed mixed salad		

## Main course

<b>Slow cooked Yorkshire beef steak and root vegetable casserole</b>		£19.00
with a cheese cobbler, in a rich Yorkshire ale sauce with colcannon mash		
<b>Chicken, bacon and leek pie topped with shortcrust pastry</b>		£18.00
served with triple cooked chunky chips <u>or</u> colcannon mash, garden peas and rich gravy		
<b>Roasted fillet of Scottish salmon</b>	(GF)	£20.50
served on buttered mange tout with a lemon hollandaise sauce and crushed new potatoes.		
<b>Crisp battered fillet of cod</b>		£18.00
with triple cooked chunky chips, garden peas or mushy peas and homemade tartare sauce		
<b>Slow roasted loin of pork steak with a Yorkshire pudding</b>	(GF)	£19.00
sautéed potatoes, roasted carrots and a caramelised apple and apricot gravy		
<b>Homemade chickpea, apricot and cherry tomato tagine</b>	(VG)	£16.50
set on Moroccan style cous-cous		
<b>Penang Malaysian red vegetable curry</b>	(GF) (VG)	£16.50
served on a bed of rice		
<b>Grilled Yorkshire gammon steak</b>	(GF)	£18.00
with a fried egg, grilled tomato, skinny fries and garden peas		

### **A little extra?**

Onion rings £4.00  
Garden peas £2.00

House salad £4.00  
Chunky chips £4.00

Skinny fries £3.00  
Roasted carrots £3.00

## Desserts

<b>Glazed individual lemon tart</b> with a raspberry compote		£ 8.00
<b>Yorkshire champagne rhubarb sponge</b> with creamy custard		£ 7.50
<b>Double chocolate brownie</b> with Irish cream ice cream and chocolate sauce	(GF)	£ 8.50
<b>Yorkshire blue and Fountains gold cheddar</b> with biscuits, celery, grapes, and chutney	(GF)	£ 9.00
<b>Yorkshire premium dairy ice cream</b> 2 scoops Salted caramel / Irish cream / Lemon curd / Raspberry ripple / Vanilla / Chocolate Sorbets – lemon, mandarin, raspberry, prosecco (VG)	(GF)	£ 6.50
additional scoop		£ 2.00

## **HOT BEVERAGES AND LIQUEUR COFFEES served with chocolate mints.**

<b>Cafetière of coffee</b> decaffeinated available		£ 4.00
<b>Pot of Yorkshire tea</b> decaffeinated, herbal or fruit teas available		£ 4.00
<b>Floater coffees with a choice of liqueur</b> Amaretto, Jameson Irish whisky, Grand Marnier, Tia maria, Baileys, Cointreau		£ 7.00

## SPECIALS BOARD

### To start

<b>Soup of the day</b> with crusty bread	(V) (GF)	£ 7.00
<b>Battered king prawns</b> with a side salad and sweet chilli dip		£11.00
<b>Twice baked Yorkshire blue cheese soufflé</b> with parsley and garlic cream sauce	(V)	£ 9.00

### Main course

<b>Char grilled breast of chicken</b> in a button mushroom and Madeira sauce, with sautéed potatoes and steamed green beans	(GF)	£19.50
<b>Smokey three bean and roasted vegetable chilli</b> served on a bed of rice	(GF) (VG)	£16.50
<b>Grilled fillets of seabass</b> steamed new potatoes, mange tout and a lemon herb butter	(GF)	£20.00

### Desserts

<b>Warm treacle tart</b> with creamy custard	(VG)	£ 7.50
<b>Salted caramel and chocolate and amaretto biscuit ice cream sundae</b>		£ 8.50

### **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.

## SPECIALS BOARD

### To start

<b>Soup of the day</b> with crusty bread	(V) (GF)	£ 7.00
<b>Crisp fried Chinese style duck or vegetable spring rolls (V)</b> with a cucumber and spring onion salad and hoi sin sauce		£ 8.50
<b>Locally smoked mackerel fillet</b> drizzled with a horseradish mayonnaise with cherry tomatoes and pea shoots.	(GF)	£9.00

### Main course

<b>Poached fillet of cod</b> asparagus and white wine cream sauce, Duchesse potatoes and tender stem broccoli.	(GF)	£20.50
<b>Swansdale Cumberland sausage ring</b> served with colcannon mash, garden peas and onion gravy.		£18.00
<b>Mushroom, pea and blue cheese risotto</b> finished with white wine and cream.	(V)	£16.50

### Desserts

<b>Mixed forest berries and vanilla Eton mess</b> in a brandy snap basket, drizzled with fruit coulis.	(GF)	£ 7.50
<b>Chocolate and Irish cream ice-cream sundae with brownie chunks</b>	(GF)	£ 8.50

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<b>Soup of the day</b> with crusty bread	(V)(GF)	£ 7.00
<b>Steamed asparagus spears</b> with a soft poached egg and Béarnaise sauce	(V)(GF)	£ 9.00
<b>Seeded smoked haddock and spring onion fishcake</b> dressed mixed leaves and homemade tartare sauce		£ 8.50

### Main course

<b>Grilled fillets of rainbow trout</b> served with toasted almonds, lemon butter, crushed new potatoes and sugar snap peas	(GF)	£18.50
<b>Breast of chicken</b> in a tarragon and white wine sauce with duchesse potatoes and steamed green beans	(GF)	£19.50
<b>Sauté mushroom and cashew nut stroganoff</b> set on a bed of rice	(V)(GF)	£17.50

### Desserts

<b>Chocolate and salted caramel torte</b> with salted caramel ice cream		£ 8.00
<b>Lemon meringue ice-cream sundae</b>	(GF)	£ 8.50

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<b>Soup of the day</b> with crusty bread	(V) (GF)	£ 7.00
<b>Deep fried whitebait</b> mixed leaves and homemade tartare sauce		£ 9.00
<b>Local black pudding, bacon and chorizo salad</b> with apple sauce and crisp croutons		£ 8.50

### Main course

<b>Beef steak and mushroom pie topped with shortcrust pastry</b> triple cooked chunky chips <u>or</u> colcannon mash and garden peas		£18.50
<b>Crisp fried Whitby breaded scampi</b> skinny fries, garden peas and homemade tartare sauce		£18.00
<b>Wild mushroom, Yorkshire blue cheese and asparagus risotto</b> (V) finished with parmesan shavings.		£16.50

### Desserts

<b>Warm chocolate fondant</b> rich Belgian chocolate sauce and salted caramel ice cream		£ 8.00
<b>Mango and raspberry ripple ice cream sundae</b>	(GF)	£ 8.50

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