

Sample Dinner Menu

Residents on dinner inclusive rates have an allowance of up to **£26 per person**

STARTERS

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| Homemade soup served with chunky bread (*GF) (V) | £ 6.00 |
| Platter of melon with winter berries (*GF) (VG) | £ 6.00 |
| Duck and orange pâté caramelised onion chutney (*GF) | £ 7.50 |
| Corned beef fritters with a mixed salad and a tangy BBQ sauce | £ 7.50 |
| Prawns and smoked salmon cocktail Marie Rose sauce and paprika flatbreads (*GF) | £ 9.00 |
| Crispy fried vegetable spring rolls with sweet chilli sauce (V) | £ 7.00 |

MAIN COURSES

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| Pan fried medallions of pork blue cheese sauce, sauté potatoes and tender broccoli (*GF) | £ 16.50 |
| Baked fillet of cod langoustine and chive cream sauce, new potatoes and buttered greens (*GF) | £ 16.00 |
| Mushroom and cashew nut stroganoff on bed of rice (*GF) (V) | £ 15.00 |
| Whitby scampi breaded and deep fried, with hand cut chunky chips and garden peas | £ 15.00 |
| Chargrilled breast of chicken creamy leek and white wine sauce, sauté potatoes and french beans (*GF) | £ 16.50 |
| Parsnip, apricot and chestnut loaf cranberry gravy, roast potatoes and mixed vegetables (VG) | £ 15.00 |
| Fillets of seabass, simply grilled citrus butter, new potatoes and mange tout (*GF) | £ 16.00 |
| Honey glazed gammon steak grilled tomato, hand cut chunky chips and garden peas (*GF) | £ 15.00 |
| Malaysian red vegetable curry on a bed of steamed rice (VG) (*GF) | £ 15.00 |
| Battered cod, hand cut chunky chips, garden or mushy peas homemade tartare sauce | £ 15.00 |

SIDE ORDERS

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| Mixed salad (*GF) | £ 4 |
| Hand cut chunky chips | £ 4 |
| Skinny fries | £ 3 |
| Medley of fresh vegetables (*GF) | £ 4 |
| Sweet potato fries | £ 3 |
| Garden peas or Mushy peas (*GF) | £ 2 |
| Fried egg (*GF) | £ 1 |

DESSERTS

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| Steamed lemon sponge with creamy custard | £ 6.00 |
| Individual pavlova filled with cream, topped with winter berries (*GF) | £ 6.00 |
| Chocolate and salted caramel torte clementine drizzle | £ 7.00 |
| Warm chocolate brownie with mocha sauce and vanilla ice cream (*GF) | £ 7.00 |
| Local Ryeburn Dairy Ice cream - 2 scoops (*GF) | £ 6.00 |
| Yorkshire blue & Fountains gold cheddar with biscuits, celery, grapes and chutney (*GF) | £ 8.50 |

HOT BEVERAGES AND LIQUEUR COFFEES served with chocolate mints

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| Cafetière of coffee | decaffeinated available | £ 3.50 |
| Pot of Yorkshire tea | decaffeinated, herbal or fruit tea available | £ 3.50 |
| Liqueur Coffee | Courvoisier brandy | £ 6.00 |
| Italian Classico | Amaretto and flaked almonds | £ 6.00 |
| Irish Coffee | Jameson's Irish whisky | £ 6.00 |
| French Coffee | Grand Marnier | £ 6.00 |

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**.