

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 (V) (GF) with crusty bread	£ 7.50
Prawns and smoked salmon, marie rose cocktail (GF) with paprika flatbread	£ 10.50
Duet of melon with citrus sorbet (VG) (GF) on a strawberry and Prosecco soup	£ 8.50
Chicken liver and redcurrant pâté (GF) served with chutney and toasted bread	£ 9.00
Twice baked Yorkshire blue cheese soufflé (V) on a parsley and garlic cream sauce	£ 9.00
Crisp fried vegetarian (V) or duck spring rolls tossed cucumber and spring onion salad and hoisin sauce	£ 8.50
Seeded smoked haddock and spring onion fishcake dressed mixed leaves and homemade tartare sauce	£ 9.00

Main course

Vegetarian / Vegan

Roast parsnip and chestnut loaf (VG) cranberry gravy, new potatoes and mixed greens	£18.50
Homemade chickpea, apricot and cherry tomato tagine (GF) (VG) set on Moroccan style cous-cous	£17.00
Malaysian Red Penang curry (GF) (VG) on a bed of steamed rice	£17.00
Mushroom and cashew nut stroganoff (V) (GF) served on a bed of steamed rice	£18.00

Main course

Fillet of seabass with citrus butter (GF) **£20.00**
served with buttered new potatoes and mange tout

Chargrilled breast of chicken (GF) **£20.50**
in a creamy leek sauce with crispy leeks, colcannon mash and honey glazed carrots

Battered fillet of cod **£18.00**
hand cut chunky chips, garden or mushy peas and homemade tartare sauce

Whitby breaded scampi **£18.00**
skinny fries, garden peas and homemade tartare sauce

Slow cooked Yorkshire beef, root vegetable and ale pie **£19.00**
both served with colcannon mash or hand cut chunky chips and garden peas

Honey-glazed gammon steak (GF) **£18.50**
with a fried egg, grilled tomato, garden peas and skinny fries

Sauté breast of chicken (GF) **£20.50**
peppercorn sauce, sauté potatoes and green beans

Grilled Scottish salmon fillet (GF) **£21.00**
lemon Hollandaise sauce, roasted new potatoes and mange tout

Swaledale Cumberland sausage ring **£18.50**
onion gravy, Colcannon mash and garden peas

Beef steak and vegetable casserole **£20.00**
colcannon mash and cheese cobbles

Slow cooked belly pork (GF) **£20.00**
roast new potatoes, fine green beans, crackling and red wine sauce

A little extra?

Onion rings	£3.00	Garden peas	£2.00	Hand cut Chunky chips	£4.00
Peppercorn sauce	£2.50	Mixed vegetables	£3.50	Skinny fries	£3.00

Desserts

Sticky toffee pudding (GF) (V) with creamy custard	£ 7.50
Glazed zesty lemon tart (V) with raspberry coulis	£ 7.50
Double chocolate brownie (GF) (V) with vanilla ice cream and an orange sauce	£ 8.50
Strawberry and elderflower pavlova (GF) (V)	£ 7.50
Chocolate and clementine torte (GF) (VG) with clementine drizzle	£ 7.50
Lemon meringue ice - cream sundae (GF) (V) lemon curd ice-cream, lemon sauce and meringue pieces	£ 8.50
Fountains Gold cheddar and Yorkshire blue cheese (GF) (V) celery, grapes, chutney and crackers	£ 8.50
Premium Yorkshire local ice cream (GF) 2 scoops please ask for today's flavours of ice creams and sorbets additional scoop	£ 7.00 £ 2.00

HOT BEVERAGES AND LIQUEUR COFFEES

served with chocolate mints

Cafetière of coffee decaffeinated available	£ 4.25
Pot of Yorkshire tea decaffeinated, herbal or fruit tea available	£ 4.25
Royale Coffee Courvoisier brandy	£ 7.00
Italiano Classico Amaretto	£ 7.00
Irish Coffee Jameson Irish whisky	£ 7.00
French Coffee Grand Marnier	£ 7.00