

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

STARTERS

Basket of white and brown farmhouse bread (*GF) (V)	£ 3
Homemade soup (SEE SPECIALS for today's choice) served with farmhouse bread (*GF) (V)	£ 5
Duo of melon and red fruit on a prosecco soup (*GF) (V)	£ 6
Oxtail croquettes mustard mayonnaise	£ 7
Asparagus spears and poached egg hollandaise sauce (*GF) (V)	£ 7
Smooth chicken liver pate plum chutney and Melba toast (*GF)	£ 7
Fresh Fig and Mozzarella salad (*GF) (V)	£ 7
Smoked salmon mousse with Melba toast (*GF)	£ 8

MAIN COURSES

Glazed sticky gammon steak grilled tomato and hand cut chunky chips (*GF)	£ 13
Chicken and leek pie hand cut chunky chips and garden peas	£ 14
Whitby scampi breaded and deep fried, with hand cut chunky chips and garden peas	£ 14
Thai vegetable green curry served with rice (*GF) (V)	£ 12
Medallions of pork fillet apple and brandy cream sauce, mash potatoes, green beans (*GF)	£ 16
Gourmet 7oz Burger or Vegetarian 1/4 pounder caramelised onions and melted cheddar served in a locally baked white bap with skinny fries, salad garnish, homemade chunky coleslaw and tomato relish	£ 14
Baked haddock roasted red pepper and tomato sauce, sauté new potatoes and green beans (*GF)	£ 15
Sea bass simply grilled, with a lemon and herb butter served with new potatoes and mange tout (*GF)	£ 16
Red onion, grape and Wensleydale tart wholegrain mustard sauce served with mixed salad (V)	£ 12
Chicken Caesar salad croutons, anchovies, parmesan and crisp pancetta (*GF)	£ 16
Confit duck cherry and port wine sauce, mash potatoes and red cabbage (*GF)	£ 16
Plaice mousseline langoustine veloute, crushed new potatoes and mange tout (*GF)	£ 16
Sirloin steak mushroom, grilled tomato, onion rings and hand cut chunky chips (*GF)	£ 22

SIDE ORDERS

Mixed salad (*GF)	£ 4	Green beans (*GF)	£ 3
Hand cut chunky chips	£ 3	Skinny fries	£ 3
Red cabbage (*GF)	£ 3	Medley of fresh vegetables	£ 4
Sweet potato fries	£ 3	Garden peas or Mushy peas (*GF)	£ 2
Onion rings	£ 3	Creamy peppercorn sauce	£ 2

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**.

SPECIALS BOARD

(SAMPLE)

Homemade tomato and basil soup with crisp croutons (*GF)	£ 5
Pork medallion, black pudding, apple puree and red wine jus	£ 9
Roast sirloin of beef, Yorkshire pudding, roast potatoes, vegetables (*GF)	£ 17
Roast leg of lamb, Yorkshire pudding, roast potatoes and vegetables (*GF)	£ 16
Orange cheesecake, Chantilly cream, raspberry puree	£ 6
Cream filled profiteroles with chocolate sauce	£ 6
Raspberry amaretto Ice-Cream Sundae with amaretti biscuits (*GF)	£ 7

Desserts

Strawberry shortbread tower with a passionfruit coulis	£ 6
Lemon mousse with a ginger biscuit and frozen grapes (*GF)	£ 6
Baked Belgian chocolate cheesecake with caramel sauce	£ 6
Sticky toffee pudding with toffee sauce and custard	£ 6
Ice-cream Sundae (SEE SPECIALS for today's choice)	£ 7
Local Ryeburn Dairy Ice cream - 2 scoops (*GF)	£ 6
After Dinner mint Amaretto Toffee fudge Strawberry Chocolate Vanilla (Raspberry Sorbet- not Ryeburn)	
British cheese with biscuits, celery, grapes and pecan nuts (*GF)	£ 9

HOT BEVERAGES AND LIQUEUR COFFEES served with chocolate mints

Cafetière of coffee	decaffeinated available	£ 3.50
Pot of Yorkshire tea	decaffeinated, herbal or fruit tea available	£ 3.50
Liqueur Coffee	Courvoisier brandy	£ 6
Italian Classico	Amaretto and flaked almonds	£ 6
Irish Coffee	Jamesons Irish whisky	£ 6
French Coffee	Grand Marnier	£ 6

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