

## CHEF'S DINNER MENU

Two courses £22.50

Three courses £26.00

### TO START

Cream of mushroom soup  
topped with crispy croutons

Julienne of duck breast  
with a plum chutney

A platter of chilled melon, strawberry & pineapple  
served with a fruit coulis

Batter crisp scallops  
with a garlic mayonnaise dip

Mushroom caps  
filled with bacon, spiced sausage & blue cheese glaze

### MAIN COURSES

Escalope of chicken breast  
with a peppercorn sauce

Baked Whitby halibut  
with a white wine sauce and herb crumble

Fried king prawns  
in garlic butter on a bed of rice

Roast rump of lamb  
with a blueberry port wine sauce

Medallions of pork fillet  
with a rich marsala sauce

Three cheese pasta  
with white wine sauce and parmesan cheese glaze

*Served with a selection of fresh vegetables and potatoes*

A platter of poached salmon & prawns  
with salad and Marie rose sauce

## FROM THE GRILL

*The following are all served with a selection of  
fresh vegetable & potatoes or chips & peas*

Gammon steak served with fresh pineapple

Chef's steaks – cooked to your direction

Grilled rib-eye steak

Sirloin steak

served with onion rings, tomato & mushrooms

*As an alternative to onion rings, tomato & mushrooms the  
following sauces are available:*

Creamy brandy & peppercorn

Maçeira

Blue cheese & port wine

## DESSERTS

A slice of white chocolate cheesecake  
with fresh raspberries

Blackcurrant delice  
with fresh berries and cassis coulis

A duo of chocolate cups  
filled with raspberry ice cream and lemon cream

A raspberry & strawberry ice cream sundae

An individual meringue topped with fresh peaches  
and kiwi fruit with a mango coulis

A selection of Ryeburn dairy ice creams

A platter of Applewood Smoked cheddar, Hawes Wensleydale,  
President Brie and Cropwell Bishop Blue Stilton with biscuits,  
celery and grapes  
(£1.95 supplement)

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Cafetiere of coffee served with Chocolates £2.50

Pot of tea with Chocolates £2.50

(Fruit & herbal teas are available)