



The Chapel House
Hotel & Restaurant

Dinner Menu

First Course

Twice Baked Cheese Soufflé with Spinach and Wholegrain Mustard Cream (v) £7.00

Spiced Butternut Squash Soup with Curry Oil (v, gf, ve) £6.50

Ham Hock Terrine with Baby Leaf Salad and Red Onion Marmalade (v, gf) £7.00

East Coast Seared King Scallops with Cauliflower Puree, Smoked Pancetta and Hazelnut Dressing (gf) £9.50

Smoked Salmon with Celeriac and Fennel Remoulade and Dill Oil (gf) £8.50

Main Course

Corn Fed Supreme of Chicken with Wild Mushroom and Basil Sausage and Brandy Cream £19.50

(Supplied by R & J of Ripon Yorkshires Finest Farmers & Butchers)

Pan Seared Sea Bass Filet, Parsnip Puree, Brown Shrimp Beurre Noisette and Samphire(gf) £23.50

(Supplied by Hodgson Fish of Hartlepool)

Yorkshire Reared Beef Brisket with a Proper Yorkshire Pudding, Creamed Potatoes, Red Wine Jus and Pot Roasted Vegetables £18.50

(Supplied by M Nockles of Scarborough)

Roasted Duck Breast with Pak Choi, Cassis Sauce and Sarladaise Potatoes (gf) £22.50

(Supplied by R & J of Ripon Yorkshires Finest Farmers & Butchers)

Wild Mushroom Risotto scented with White Truffle (v, gf) £20.00

Dessert

Warm Yorkshire Parkin with Butterscotch Sauce and Brandy Clotted Cream £6.00

Chapel House Cheese Board with Spiced Pear Chutney for One or Two People £7.00/£12.00

Amaretti, Cointreau and Dark Chocolate Delice with Honeycomb £7.00

Iced Hazelnut Praline Parfait with Ginger Shards, Chocolate Sauce £7.00

Rice Pudding £5.50

2 Courses for £25.00 or 3 Courses for £30.00