Cedar Court Hotels
WAKEFIELD

Your appetisers…….

Olives ▪ **£1.95**
Breads & Oil ▪ **£1.95**

Seared scallops ▪ (gf) **£7.95**
pumpkin puree ▪ golden beetroot crisp

Classic smoked salmon ▪ (gf) **£6.95**
capers ▪ black pepper

Venison terrine ▪ **£6.75**
red onion ▪ juniper jam

Tomato & red onion bruschetta ▪ (v) **£5.95**
balsamic syrup

Seared chicken livers ▪ **£5.25**
raspberry vinaigrette

Asian of duck ▪ **£6.50**
spring onion salad ▪ hoi sin dressing ▪ Chinese pancakes

Soup……

Soup of the day ▪ (v)(gf) **£3.95**
chunky bread

Chicken & sweetcorn soup (gf) **£4.25**
Chunky bread

Pasta……

Shallot & pea tortellini ▪ (v) **£6.95** starter **or £14.50** main
basil cream

Tiger prawn & chorizo tagliatelle ▪ **£6.25** starter **or £13.25** main
tomato & chilli sauce

Beetroot gnocchi ▪ **£5.50**starter **or£11.50** main
cherry tomatoes ▪ spring onions

Sides £2.95 Large £3.95

New potatoes
Chips
Jasmine rice
Mash
Side salad
Green vegetables
Onion rings
Coleslaw
Garlic Bread

Sauces £2.25

Peppercorn
Forestiere
Garlic mushroom
Blue cheese

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From the Grill……

10oz Yorkshire ribeye steak ▪ (gf) **£18.95**
Fat chips ▪ mushroom ▪ tomato

8oz Yorkshire sirloin steak ▪ (gf) **£17.50**
fat chips ▪ mushroom ▪ tomato ▪ confit of shallots

Bombay burger ▪ **£12.50**
Chilli ▪ cheese ▪ fat chips ▪ salad

Thick cut gammon steak ▪ (gf) **£11.75**
fat chips ▪ tomato ▪ egg

Taste of Home……

Cottage pie ▪ **£12.95**
sweet potato mash ▪ glazed vegetables

Autumn lamb stew ▪ **£12.95**
parsley dumplings ▪ root vegetables

Posh fish n chips ▪ **£13.50**
Mint puree ▪ homemade tartar

Slow cooked chicken ▪ (gf) **£14.50**
Mushroom ▪ bacon ▪ crushed new potatoes

Brie Wellington ▪ (v) **£11.95**
cranberries ▪ walnuts ▪ glazed vegetables

Asian Pacific……

Seared seabass **£15.50**
ginger ▪ chilli ▪ spring onion ▪ noodles

Sesame & lime chicken ▪ (gf) **£14.50**
jasmine rice

Belly pork teriyaki ▪ (gf) **£14.95**
vegetable rice

(v) – vegetarian (gf) – gluten free

****Dinner inclusive guests have an allowance of £25.00 per person for up to three courses**
****Any extras will be chargeable**
(v) – vegetarian (gf) – gluten free

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To Finish……

Jam sponge ▪ **£4.95**
custard

Blackberry crumble cheesecake ▪ **£4.95**

Chocolate peanutbutter terrine▪ **£4.95**
praline cream

Sweet Yorkshire pudding ▪ **£4.95**
vanilla ice cream ▪ berries

Jack daniels crème caramel ▪ **£4.95**
coke syrup

Selection of Yummy Yorkshire ice-cream – 3 scoops ▪ **£4.95**
vanilla ▪ chocolate ▪ strawberry ▪ cherry swirl ▪ blueberry ▪
caramel honeycomb ▪ English butter toffee

Selection of Yorkshire cheeses ▪
2 cheeses £4.95 3 cheeses £5.95 4 cheeses £6.95 5 cheeses £7.95

Harrogate Blue (v)
A soft blue cheese made with red curd very similar in colour to a Blacksticks blue and it has a peppery taste to it.

Barncliffe Brie smoked
This is a soft mould ripened cheese made using traditional methods for pasteurized cows milk from a specialist herd of cattle.

Fountains gold
A traditional hand made vegetarian suitable cheese which has a unique, and should we say homely flavour a fine example of an English soft goats cheese.

King Richard IIIA hand made
Hand made full fat pasteurized cow milk hard pressed cheese, it has a subtle rounded taste, with a more moist texture than other similar cheeses.

Haldenby Goats Cheese
Hand made award winning cheese made from pasteurized goats milk, this is a mild soft cheese.