Cedar Court Hotels
WAKEFIELD

Your appetisers…….

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

Pan seared scallops & chorizo ▪ (gf) **£7.50**
Baby leaf ▪ tomato salad

Venison terrine (gf) ▪ **£6.50**
Onion marmalade ▪ herb crostini

Salmon & prawn fishcakes ▪ **£6.25**
Fennel salsa

Mushroom, garlic & basil bruschetta ▪ (v) **£4.95**

Goats cheese & onion parcel ▪ (v) **£5.50**
Tomato dressing

Oriental beef carpaccio ▪ (gf) **£6.95**
Carrot salad ▪ wasabi dressing

Soup……

Soup of the day ▪ (v) (gf) **£3.50**
Chunky bread

Tuscan bean soup ▪ (v) (gf) **£3.50**
Chunky bread

Salads……

Asian prawn & noodle salad ▪ **£6.50** starter **or £13.95** main

Shredded duck & cucumber salad ▪ (gf) **£6.25** starter **or £12.95**main
Spring onion dressing

Pea shoot, beetroot, pepper & parmesan salad (v)(gf) **£5.50** starter **or £11.25** main
Lemon & basil dressing

Sides £2.75

New potatoes
Chips
Rice
Mash
Side salad
Green vegetables

Sauces £1.95

Peppercorn
Forestiere
Garlic mushroom
Blue cheese

****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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From the Grill……

10oz ribeye steak ▪ (gf) **£18.95**
Hand cut chips ▪ mushroom ▪ tomato ▪ confit of shallots

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

Seared seabass ▪ (gf) **£14.95**
New potatoes ▪ snow peas

8oz piri piri burger ▪ **£11.95**
Hand cut chips ▪ chilli onion rings

Taste of Home……

Roast belly pork & rhubarb chilli stuffing ▪ **£11.95**
Thyme new potatoes ▪ creamed cabbage

Shoulder of spring lamb ▪ (gf) **£14.25**
Spring onion & bacon potato cake

Parmesan chicken ▪ (gf) **£13.95**
Spinach ▪ potato salad

From the Sea……

Citrus glazed salmon ▪ (gf) **£13.50**
Broad bean broth

From the Med……

Pea ricotta pasta ▪ (v) **£11.25**
Spring salad

Moroccan lamb shank ▪ **£13.50**
Lemon & chive couscous

Sustainable Pollock provencal ▪ (gf) **£13.95**
Fennel ▪ tomato

Asian Pacific……

Lemon chicken ▪ **£12.50**
Spring vegetable ▪ noodles

Soy & chilli seared beef ▪ (gf) **£14.25**
Thai rice

Chilli fried mushroom & broccoli (v) (gf) **£11.95**
Jasmine rice

(v) – vegetarian **(gf) – gluten free**

To Finish……

Sticky toffee pudding ▪ **£4.75**
Toffee sauce

Iced rhubarb & ginger parfait ▪ (gf) **£4.50**
Orange syrup

Strawberry shortcake ▪ **£4.50**
Berry coulis

Malteser cheesecake ▪ **£4.50**
Raspberry ripple ice cream

Apple bakewell ▪ **£4.50**
Cinnamon cream

Selection of Yummy Yorkshire ice-cream – 3 scoops ▪ **£4.50**
vanilla ▪ chocolate ▪ strawberry ▪ Yorkshire trifle ▪ Oreo's & cream ▪
low fat lemon meringue frozen yoghurt ▪ banoffee pie

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

Jervaulx Blue
This blue cheese is made from Cow's milk at Wensleydale. It has a delicate creamy flavour & is neither strong nor harsh, which will appeal to both newcomers & blue cheese connoisseurs.

Wensleydale & Apricot
This cow's milk cheese is carefully combined with pure sweet apricots from Wensleydale Creamery in Hawes. It's an original creation with innovative compliment of flavours with superb visual appeal.

Olde Yorke
This ewe's milk cheese is produced by Judy Bell at Shepherd's Purse near Thirsk. It has a beautiful crisp, fresh creamy taste,that refreshes the palette. It slices straight from the fridge & spreads easily at room temperature.

Swaledale old Peculiar
This cow's milk cheese is produced in Swaldale, Richmond. It has a creamy yellow colour with a moist open texture. It is complimented by a distinct beer flavour made from 4 fluid ounces of Old Peculiar to each pound of curd.

Mrs Bells Blumin White
A hand crafted stunning offering from Shepherd's purse. Punching above its weight in the battle for cheese board supremacy. This cow's milk cheese has a similar taste to a European Brie, it's mouth-watering exquisite at 8 weeks, soft & delightful at 11 weeks, if it ever lasts that long.