

THE
COURTYARD
EST 2015

Christmas Menu

Starters

SPICED WINTER SQUASH SOUP

Toasted Pumpkin Seeds, Crispy Sage,
Sourdough (V) (GFA)

SMOKED TROUT PATE

Pickled Cucumber, Caper Berries, Baby Leaves,
Sourdough Toast (GFA)

CONFIT DUCK RILLETES

Plum Compote, Toasted Brioche, Rocket (GFA)

WARM MULLED WINE PEAR

Toasted Walnut and Blue Cheese Bon Bon Salad, Cab-
ernet Sauvignon and Walnut Oil Dressing (V) (GFA)

HAM HOCK HASH CAKE

Beer Mustard Hollandaise, Fried Duck Egg, Watercress

Mains

BRAISED BULLET OF BEEF

Chestnut Mushroom, Pancetta and Silverskin Onion
Ragout, Creamy Pearl Barley Risotto

BRONZE TURKEY

Cranberry and Chestnut Stuffing, Duck Fat Potatoes,
Brussel Sprouts, Glazed Carrots,
Turkey Jus, Bread Sauce (GFA)

SLOW ROASTED BELLY OF PORK

Butternut Squash and Cumin Puree, Black Pudding,
Roasted Apple, Champ Mash, Sticky Pork Glaze (GFA)

SEARED HOUSE-CURED SALMON GRAVADLAX

Braised Fennel, Vine Cherry Tomatoes,
Leek and Potato Terrine, Herb and Tomato Salsa (GF)

GOATS CHEESE, SPICED PARSNIP AND CHESTNUT WELLINGTON

Roast Potatoes, Brussel Sprouts, Glazed
Carrots, Cranberry Jus (V)

TWO COURSES - £27.00

THREE COURSES - £35.00

Desserts

HOUSE MADE CHRISTMAS PUDDING

Boozy Brandy and Vanilla Sauce, Vanilla Ice Cream

STICKY DATE PUDDING

Rum and Raisin Ice Cream and Toffee Sauce

RICH FLOURLESS DARK CHOCOLATE AND ORANGE BROWNIE

Cointreau Cream (GF)

SPICED APPLE CLAFOUTIS

Mince Pie Ice Cream

FESTIVE CHEESE SELECTION

Grapes, Spiced Chutney, Celery and Biscuits (GFA)
(£4 supplement)