



THE
COURTYARD
— EST 2015 —

Christmas

TWO COURSES - £28.50

THREE COURSES - £37.00

STARTERS

ROAST CHICKEN AND CHESTNUT SOUP (GFA)

Thyme Pastry Twist, Garlic Oil

SMOKED SALMON (GF)

Dill and Lemon Potato Cake, Crème Fraîche, Caviar

RARE VENISON LOIN (GFA)

*Pan Fried Herb Butter Brioche, Pickled Celeriac, Sticky Blackcurrant Glaze
(£3 supplement)*

GOATS CHEESE AND SPICED PEAR TART (V)

Mulled Wine Jelly, Sweet and Salty Pecans

CONFIT DUCK HASH CAKE

Beer Mustard Hollandaise, Fried Duck Egg, Watercress

PARSNIP GNOCCHI (VG)

Crispy Sage, Walnut Crumb

MAINS

BRONZE TURKEY (GFA)

*Cranberry and Chestnut Stuffing, Duck Fat Potatoes, Brussel Sprouts, Glazed Carrots,
Parsnips, Bread Sauce, Turkey Jus*

SLOW COOKED BEEF IN RED WINE (GFA)

*Horseradish Dumplings, Dauphinoise Potatoes, Glazed Carrots and Parsnips,
Spiced Red Cabbage*

SLOW ROASTED BELLY OF PORK (GFA)

*Butternut Squash and Nutmeg Puree, Black Pudding, Roasted Apple,
Roast Garlic Mash, Sticky Pork Glaze*

PAN FRIED BREAM (GF)

Hot Herb Butter New Potatoes, Samphire, Crispy Leeks

BRIE, CHESTNUT, PUMPKIN AND CRANBERRY WELLINGTON (V)

*Roast Potatoes, Brussel Sprouts, Glazed Carrots and
Parsnips, Cranberry Jus
(available as vegan)*

DESSERTS

HOUSE MADE CHRISTMAS PUDDING

Boozy Brandy and Vanilla Sauce, Vanilla Ice Cream

PECAN TREACLE TART

Warm Rum Butter Sauce, Rum and Raisin Ice Cream

RICH CHOCOLATE BAILEYS MOUSSE (GF)

Chocolate Truffle

ORANGE AND COINTREAU CRÈME BRÛLÉE (GFA)

Cinnamon Shortbread

CHOCOLATE ORANGE TORTE (VG)

Salted Caramel Brittle, Salted Caramel Ice Cream

FESTIVE CHEESE SELECTION (GFA)

*Grapes, Spiced Chutney, Biscuits
(£4 supplement)*

A NON-REFUNDABLE £10 DEPOSIT PER PERSON WILL BE REQUIRED UPON BOOKING.
PLEASE NOTE THAT PRE-ORDERS FOR ALL BOOKINGS WILL BE REQUIRED A MINIMUM OF A WEEK IN ADVANCE.