

# The Courtyard Festive Menu 2017



**Roast Partridge, Smoked Bacon & Pistachio Terrine**  
served with a Port & Redcurrant dressing.

**Crispy Mushroom, Leek & Shallot Strudel**  
with a Crème Fraiche & Chive dressing.

**Courgette & Tomato Soup**  
drizzled with Basil Oil

**Fresh Crab & Salmon Cake**  
with a crispy Sesame crust served with Lime, Chilli & Ginger mayonnaise.

**Chicken Liver & Brandy Pate**  
with a Spiced Plum, Shallot & Apricot chutney and Oatcakes

**Baked Salmon Fillet**  
with a Brioche & Black Pepper Crust, topped with King Prawn, served with a Lemon & Spring Onion beurre blanc.

**Roast Turkey Crown**  
with Sage & Onion stuffing, Chipolata, delicious gravy and fresh Cranberry basket

**Roast Pepper & Butternut Squash Risotto**  
with fresh Parmesan, Rocket & Chilli Oil and side salad

**Camembert, Spinach, Vine Tomato & Olive Gratin**  
topped with Garlic crumbs, served with Fried Potatoes, salad and aged Balsamic Vinegar

**Pan Fried Venison Escalope**  
with crispy Pancetta, Red Wine & Thyme jus and Dauphinoise Potatoes

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## **Hot Raspberries**

raspberries cooked in Mulled Wine  
poured over Vanilla ice cream

## **Christmas Pudding**

served with Brandy sauce

## **Home-made Christmas Ice Cream**

full of festive spirit with toasted Nuts,  
Fruits, Rum & Brandy, served with a Ginger biscuit

## **Rich Chocolate Terrine**

with a caramelised Orange & Cointreau coulis

## **Cheddar & Camembert Cheese**

with home-made Chutney and biscuits

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**2 Course Lunch - £20**

**3 Course Lunch - £25**

**3 Course Dinner - £25**

To reserve your table a £10 per head deposit is required.

For parties of 6 and over food orders required a week in advance.

The Courtyard is an ideal venue to book for your exclusive use.

Available for parties 20 – 30 approx.

Talk to Lynn or Hermann about possible dates.

Tel: 01334 650505

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