

The Courtyard Festive Menu 2018



Wood Pigeon & Pistachio Terrine
with a redcurrant & port dressing.

Smoked Haddock & Leek Fish-cake
in a crispy bread & herb crust with chive & lemon mayonnaise.

Chicken Liver & Brandy Pate
served with shallot & plum chutney and oatcakes.

Mushroom, Leek & Pine-nut Strudel
with a crème fraiche & spring onion dressing.

Roast Pepper, Tomato & Basil Soup



Roast Turkey Crown
with sage & onion stuffing, chipolata, delicious gravy and fresh cranberry basket.

Baked Salmon Fillet Topped with King Prawn
served with a light Prosecco, tarragon & lime sauce.

Pan Fried Venison Escalope
with crispy pancetta, red wine & thyme gravy, red cabbage and dauphinoise potatoes.

Baked Gnocci with Roast Butternut Squash & Sage
topped with parmesan and served with a spinach & pecan nut salad.

Roast Pepper, Chilli & Tomato Risotto
with basil oil, served with rocket, cherry tomato & parmesan salad.

Christmas Pudding
served with Brandy sauce.

Hot Raspberries
cooked in Mulled Wine poured over vanilla ice-cream.

Rich Chocolate Terrine
with a caramelised Orange & Cointreau coulis.

Home-made Christmas Ice-cream
served with a spiced biscuit.

Cheese & Biscuits
with home-made chutney.

Home-made Sticky Toffee Pudding
served with vanilla ice-cream.

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2 Course Lunch - £20

3 Course Lunch - £25

3 Course Dinner - £25

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To reserve your table a £10 per head, non-refundable, 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.

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