

The Courtyard

Festive Menu 2021



Venison, Pancetta & Pistachio Terrine
with spiced cranberry & shallot chutney

Cream of Broccoli, Stilton & Chive Soup

Smoked Haddock & Leek Fishcake

in a crispy bread, lemon & herb crust served on celeriac remoulade, with a lemon & spring onion dressing

Chicken Liver & Brandy Pate

with oatcakes and home-made chutney

Pea Shoot Salad

with Olives, Pickled Red Peppers, Feta & Pesto Crostini

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*Roast Turkey with Sage & Onion Stuffing, Chipolatas,
Delicious Gravy and Cranberry Basket,*

served with roasters and veg

Slow Roast Daube of Beef

with a rich red wine, thyme & crispy bacon gravy served with leek mash & veg

Baked Salmon Fillet with King Prawns

served on a lime, tarragon & Prosecco Sauce, fried potatoes & veg

Jaegerschnitzel

pan fried escalope of pork fillet served with a wild mushroom, bacon & cream sauce, fried potatoes & veg

Christmas Strudel

crispy strudel with roast parsnip, Pecan nuts, mushrooms, pears & shallots served with a Madeira sauce, sugar snaps & fried potatoes

Spinach, Roast Pepper, Tomato & Basil Risotto

drizzled with chilli oil and topped with parmesan shavings, served with rocket salad

Home-made Caramelised Pecan & Maple Cheesecake

Christmas Pudding

with Brandy Sauce

Hot Raspberries Cooked with Mulled Wine,

served with vanilla ice-cream

Rich Chocolate Terrine

with caramelised orange & Cointreau coulis

Home-made Sticky Toffee Pudding

with vanilla ice-cream

Cheese with Biscuits & Chutney

Please note:

If there is a supply issue with ingredients, we will try and replace with similar dish. These prices are based on current situation in October, if buying in costs have risen by December we may have to increase the set price slightly.

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Lunch – Set Price 2 Course £23, Lunch 3 Course £28

Dinner – Set Price 3 Course £28

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For parties of 6 and over food orders required a week in advance, preferably by email.

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