



The Courtyard Festive Menu 2024

Starters

Pheasant, Truffle & Pancetta terrine
with a Redcurrant & Port dressing, home-made chutney

Spiced Tomato & Courgette 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

Mixed Leave Salad
with Olives, Pickled Red Peppers, Feta & Hummus



Mains

Roast Turkey
with Sage & Onion Stuffing, Chipolatas, delicious Gravy and Cranberry Basket,
served with roasters and vegetables

Slow Roast Daube of Beef
with a rich red wine, thyme & crispy bacon gravy served with chive mash and
vegetables

Baked Salmon Fillet with King Prawns
served on a Lime, Tarragon & Prosecco Sauce, fried potatoes & vegetables

Jaegerschnitzel
Pan fried escalope of pork fillet served with a wild mushroom, bacon & cream sauce, fried
potatoes and vegetables

Christmas Strudel
Crispy strudel with roast parsnip, leek, pecan nuts, pears & shallots served with
a Madeira sauce, sugar snaps & fried potatoes

Baked Aubergines
with a coconut, roast pepper & chilli sauce served with spring onion & ginger rice
and fresh mango

Desserts

Homemade 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

Food orders required latest 1 week in advance for parties of 5 and over,
preferably by email.

£10pp non-refundable deposit required to confirm booking.

LUNCH - Set Price 2 Course £27, 3 Course £33

DINNER - Set Price 3 Course £33

Festive Menu Running:

Wed 4th - Sat 7th Dec

Wed 11th – Sat 14th Dec

Wed 18th - Sat 21st Dec

Fri 27th, Sat 28th & Sun 29th Dec

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