

THE COURTYARD 2018 HOGMANAY DINNER



Fresh Crab & Lobster Bisque

A creamy shellfish soup with anchovy crostini

Roast Barbary Duck, Pancetta & Pistachio Terrine

served with a spiced shallot, plum & apricot chutney

Warm Vine Tomato & Goats Cheese Tart

with roast pepper & basil, served with a pesto dressing & parmesan crisp

Leek & Prosecco Soup with Crème Fraiche

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Trio of Monk Fish Medallion, Seabass Fillet & King Prawn

with a tarragon, lemon & Prosecco sauce

Roast Rib of Beef

with caramelised shallots, smoky bacon and a red wine gravy

Baked Venison Fillet

with a skirlie & pancetta crust and a Port & thyme jus

Wild Mushroom, Leek & Truffle Risotto

with a spinach & toasted walnut salad

Baked Butternut Squash, Peppers & Aubergine

in a coconut, chilli & lemongrass sauce with saffron rice and fresh pineapple

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Home-made Cranachan Ice-cream

with shortbread

Chocolate & Amaretto Parfait

rolled in caramelised almonds, served with pouring cream

Home-made Sticky Toffee Pudding

with vanilla ice-cream

Cheese and Biscuits

with home-made chutney

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Early Sitting – Booking 4.45 – 5.30pm - closes 7.30pm

Set 3 Course Menu: £30

Late Sitting 8pm – 8.45pm Open for Bells

Welcome Glass of Prosecco & Nibbles

3 Course Menu

Drink to Toast the New Year

£45

Deposit of £15 per person required along with food choices.