



# The Courtyard Takeaway

## Dinner Menu W/C 5<sup>th</sup> May

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- Opening hours for Takeaway
- Wed to Saturday 5pm onwards
- Orders to be placed 24+ hours in advance, if possible, to allow us to allocate collection slots, but can also be taken on the day if availability – please email - [thecourtyardcupar@outlook.com](mailto:thecourtyardcupar@outlook.com) or phone 01334 650505 with your order and preferred time.
- Contactless collection service – prepayments by BACS
- Payment can also be made on collection, cash or card

Please try to keep to your collection time, on arrival knock on front door or give a shout. Good idea to bring your own bag if bigger order or if raining as we use paper carrier bags.

**[Please maintain 2 metre distance if another customer is waiting.](#)**

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## Starters

<b>Fresh Crab Bisque with an anchovy crostini</b>	<b>£6.00</b>
<b>Broccoli &amp; Stilton Soup</b>	<b>£4.25</b>
<b>Chicken Liver &amp; Brandy Pate</b> with home-made shallot, plum & apricot chutney	<b>£5.75</b>
<b>Avocado, Citrus &amp; Pea Shoot Salad</b> with toasted pinenuts and a chilli & lime dressing	<b>£5.75</b>
<b>Baked Jumbo Prawns</b> in Coconut & Chilli Sauce	<b>£5.75</b>
<b>Roast Duck Salad</b> with crispy bacon and a redcurrant dressing	<b>£6.00</b>

## Main Course

<b>Baked Chicken Breast</b> stuffed with Asparagus & Parma Ham, with a Prosecco & tarragon sauce, new potatoes and veg	<b>£14.00</b>
<b>Jaeger Schnitzel</b> Pan fried escalope of pork, wild mushroom, bacon & cream sauce, veg and fried pot	<b>£14.00</b>
<b>Baked Hake Fillet with King Prawn</b> with a creamy wild garlic, chilli & sweet pepper sauce, fried potatoes & veg	<b>£16.00</b>
<b>Slow Roast Pork Shank</b> with smoked bacon & cider sauce, chive mash & veg	<b>£13.00</b>
<b>Butternut Squash, Roast Pepper &amp; Ricotta Lasagne</b> with mixed salad	<b>£12.00</b>
<b>Mushroom, Leek &amp; Truffle Risotto</b> topped with parmesan, served with rocket & olive salad	<b>£12.00</b>

### Children's Options:

Carbonara Style Pasta	£6.50
Chicken Strips with fried potatoes	£6.50

### Desserts

Home-made Sticky Toffee Pudding (heat in microwave, own ice-cream)	£4.00
Home-made Mango & Passionfruit Cheesecake on a biscuit base	£5.50
Rich Chocolate Terrine with caramelised almonds & Amaretto, pouring cream	£5.75
Selection of Cheese & Biscuits with home-made chutney	£6.00

### Beverages

#### Wine - £15

Sicilian Pinot Grigio  
South African Sauvignon Blanc  
Argentinian Malbec

Rioja Crianza 2016 £18

White Rioja 2018 £18

Argentinian Malbec Winemakers Selection £18

#### Beers –

Furstenberg Lager  
Erdinger Wheatbeer Light  
Leffe Blonde  
Belhaven 80 shilling