

THE COURTYARD

FESTIVE MENU 2025



THE
Courtyard

GREAT FOOD | RELAXED DINING

STARTERS

Woodpigeon, Partridge & 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

Mushroom, Truffle & Leek Risotto

topped with Parmesan shavings & rocket

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 £28, 3 Course £35

DINNER - Set Price 3 Course £35

Festive Menu Running:

Wed 26th - Sat 29th Nov

Wed 3rd – Sat 6th Dec

Wed 10th – Fri 12th Dec

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