



T.C.Y

The Courtyard Bar & Restaurant. Christmas Day Menu 2020

Arrival for 12.00 – Sit down for 12.30

Glass of Fizz on arrival

Starters

- Scallops -** Pan seared with butternut risotto, shaved truffle, truffle oil and parmesan shavings.
- Risotto -** Butternut and sage with a parmesan crisp topped with a fricassee of leek, garlic and wild mushrooms.
- Pigeon -** Breast stuffed with dates and wrapped in bacon, served with Beetroot textures, celeriac remoulade and caramelised apple dressing.
- Ham hock terrine -** With string potato chips, son in law quail eggs seasoned with prickly ash and cauliflower piccalilli.

Amuse bouche

Mains

- Duck -** Roasted breast with confit leg, celeriac and potato gratin, textures of celeriac, honey glazed carrots, braised red cabbage and a port and red wine jus.
- Salmon -** Wrapped in puff pastry with spinach and cream cheese, served with seasonal vegetables, white wine sauce and caviar.
- Wellington -** Portabello, leek, wild mushroom and chestnuts wrapped in puff pastry with all the trimming of turkey roast.
- Turkey -** Kentish breast wrapped in bacon with duck fat roast potatoes, seasonal vegetables, stuffing and pigs in blankets and a hearty gravy.

Granita

Desserts

- Bread and butter Pudding -** Slices of pantone baked with a rich vanilla custard, served with a choice of cream, custard or Ice cream.
- Christmas Pudding -** A rich fruity cake served with a choice of cream, custard or ice cream.
- Chocolate Delice -** Chocolate genoise sponge with chocolate mousse and topped with chocolate jelly. Served with vanilla ice cream placed on a chocolate soil and fresh berries.
- Cheese board -** Selection of Kentish cheeses, figs, celery, grapes, spiced apple chutney and biscuits.
- Solley's Ice cream -** Selection available on request.

£85 per person - Deposits (£10pp) and pre orders are required .

Any ALLERGIES or CONCERNS please speak with a member of staff before ordering

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