

T.C.Y

The Courtyard Bar & Restaurant.

New Year's Eve 2020 Covid-19 Style

Arrival for 17.00 Sit down for 18.00

Starters

- Pithivier -** Crisp puff pastry filled with goats cheese, tarragon and pine nuts, served with a fig and walnut salad.
- Salmon -** Gravlax with beetroot textures, horseradish cream and lemon oil.
- Pigeon -** Breast stuffed with dates wrapped in bacon and served with textures of celeriac, son in law quail egg and port jus.
- Pork Cheek -** Braised and glazed, served on a bed of mulled wine style red cabbage, caramelised apple dressing and crisp pancetta.

Amuse Bouche

Mains

- Chicken -** Breast wrapped with bacon and pot roast leg, stuffed with thyme and rosemary, fondant potato, roasted root vegetables, and a creamy wild mushroom and white wine sauce.
- Haddock -** Smoked and poached with white wine and leeks served with crushed new potatoes, green beans and a crispy poached egg.
- Aubergine -** Stack layered with confit red onions, roasted peppers, curly kale, and courgette. Cocotte potato, roasted garlic puree and pomegranate molasses dressing.
- Wellington -** 6oz beef fillet wrapped in puff pastry with roasted root vegetables, parisienne potatoes and a bordelaise sauce.

Granita

Desserts

- Cheesecake -** Vanilla flavoured with passionfruit jelly, curd and honeycomb.
- Chocolate -** Genoise sponge with chocolate mousse, brandy snap and caramel ice cream.
- Brulee -** Baileys flavoured, with fresh berries and shortbread biscuit.
- Cheese board -** Selection of Kentish cheeses, figs, celery, grapes, spiced apple chutney and biscuits.

A glass of Fizz as a toast to celebrate the New Year.

To abide by the covid-19 government guidelines we will be having a toast at 21.00 and then we can wave goodbye by 22.00.

£70 per person – Deposits (£10 pp) and pre-orders are required.

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

Telephone no: 01304 366661 - tcydeal@gmail.com - Sondes Road, Deal CT14 7BW