

T.C.Y

The Courtyard Bar & Restaurant

December Set Menu

Starters

Soup – Curried parsnip with onion bhaji, curry oil and a crispy bread roll. **(VG)**

Duck – Confit leg Ballantine wrapped in Parma ham, served with pickled mushrooms and a port reduction.

Salmon – Smoked with textures of beetroot, soft boiled quail's egg and horseradish Crème Fraiche.

Mains

Turkey – Roast breast wrapped in bacon, served with roasted duck fat potatoes, creamed sprouts and chestnuts, honey glazed carrots and parsnips, seasonal vegetables, pigs in blankets a Yorkshire pudding and gravy.

Butternut Loaf – served with roasted potatoes, creamed sprouts and chestnuts, honey glazed carrots and parsnips, seasonal vegetables, a Yorkshire pudding and gravy. **(VGA)**

Hake – Baked with a herb crust served on a bed of ratatouille vegetables, saffron potatoes, olives and a rich tomato sauce.

Tartatain – Caramelized shallot with a goat's cheese curd, sauteed spinach, pickled beetroot, beetroot puree and a rocket salad.

Desserts

X-Mas Pud – Traditional Christmas pudding with a choice of Ice cream, custard or cream.

Marquise – Dark chocolate with griottine cherries and vanilla Ice cream.

Cheese board – Kentish selection of cheeses served with a mixture of crackers, grapes and a red onion chutney. (£3 Supplement)

2 Courses £26

3 Courses £31