

T.C.Y

THE COURT YARD

Christmas Day Menu

AMUSE BOUCHE

Curried parsnip soup with onion bhaji crumb and curry oil.

STARTERS

CARPACCIO - Beef fillet rolled in herbs, served with pickled onions, Parmesan, pine nuts and a port reduction.

MACKEREL - Wrapped in brick pastry (like filo), served with celeriac remoulade, beetroot textures and lemon oil.

SOUP - Roast tomato soup served with red pepper & olive beignets, basil oil and crusty bread.

SCALLOPS - Caramelised seared scallops served with butternut risotto, toasted pumpkin seeds, Parmesan crisps and grated truffle.

PRAWN COCKTAIL - Traditionally served with iceberg lettuce, tomato, cucumber and prawns, topped with a Marie Rose sauce and served with a crispy bread roll.

MAINS

TRADITIONAL ROAST TURKEY - Wrapped in bacon, served with roast potatoes, three-cheese cauliflower, butternut squash, sweet potato, parsnip, seasonal vegetables, stuffing, creamed brussels sprouts with chestnuts & pancetta, pig in a blanket, Yorkshire pudding and gravy.

PRESSED BUTTERNUT, CASHEW NUT, PINE NUT LOAF - Served with roast potatoes, three cheese cauliflower, butternut, sweet potato, parsnip, seasonal vegetables, creamed brussels sprouts with chestnuts, Yorkshire pudding and gravy.

DOVERSOLE - Wrapped around a scallop and baked with a miso glaze, served with stir-fried noodles in a soy sauce dressing and crispy spicy onion.

BUTTERNUT PITHIVIER - Served with spinach, wild mushroom sauce and seasonal vegetables.

VENISON TRIO - Loin, shoulder and rib, pan haggerty served with braised red cabbage, roasted roots, blue cheese dauphinoise, seasonal vegetables and port sauce.

CHICKEN SCHNITZEL - Tenderised chicken breast coated in panko breadcrumbs, sauteed in garlic butter and served with new potatoes, garlic butter and salad.

SORBET GRANITA

lemoncello, candied Lemon zest

DESSERTS

CHRISTMAS PUDDING - Traditional Christmas pudding served with a choice of custard, cream or ice-cream.

BLUEBERRY & MASCARPONE TERRINE - Served with compote, meringue and bellini.

CHOCOLATE DELICE - Set chocolate cream on genoise sponge served with Chantilly cream, vanilla ice cream and fresh berries.

CHEESE BOARD - A selection of Kentish cheeses served with a mixture of crackers, grapes and apple chutney.
Ashmore Farmhouse (Cheddar) / Gruff (Goats) / Kentish Blue (Stilton) / Bowyers (Brie)

MARSHFIELDS ICE CREAM - A choice of 3 scoops served with chocolate sprinkles, chantilly cream and a waffle cone.
Vanilla / Chocolate Haven / White Chocolate & Honeycomb / Raspberry Ripple / Raspberry Sorbet / Lemon Sorbet / Vanilla (PB) / Strawberry (PB)

£110pp

This menu is available **on Christmas Day only**. All menu selections must be pre-ordered. A **non-refundable deposit of £50 per person** is required to secure your booking. This deposit will be deducted from your final bill. **All deposits must be paid in full by 16th October.**

Completed pre-order forms must be received no later than 20th November.

If you have any questions, dietary requirements, or require any assistance, please let us know and a member of our team will be happy to help.

Please note that tables of 8 or more will have a 10% discretionary service charge added to the bill.

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink, please note that all our dishes are prepared in a kitchen where cross contamination may occur, and we can't guarantee an allergen free environment. Our Menu descriptions do not list all ingredients.