

T.C.Y.
THE COURT YARD

Christmas
Party Menu

STARTERS

GRILLED GOAT'S CHEESE

Served on a bed of salad with port & fig dressing.

SOUP

Celeriac soup topped with toasted hazelnuts in brown butter with chives, served with a bread roll.

HOT SMOKED SALMON

Cucumber, beetroot puree with a soft-boiled quail egg and lemon, dill & caper dressing.

HAM HOCK TERRINE

Served with a fried egg, shoestring chips and piccalilli.

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, Brussels sprouts, 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, Brussels sprouts, Yorkshire pudding and gravy.

ROASTED DUCK BREAST

Served with fondant potato, braised red cabbage, celeriac textures, seasonal veg and port sauce.

MISO GLAZED COD

Served with stir-fry vegetable noodles, crispy spring onions and infused in a soy sauce dressing.

WILD MUSHROOM RISOTTO

Topped with a crispy poached egg. Served with a rocket and parmesan salad and grated truffle.



DESSERTS

CHRISTMAS PUDDING

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

BROWNIE

Chocolate brownie served with strawberries, winter berry compote and vanilla ice cream.

WINTER BERRY SORBET

served on a nest of meringue served with strawberry & mint compote and Chantilly cream.

MARSHFIELDS ICE CREAM

A choice of two scoops of ice cream 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)

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)
- *(Supplement £3)*

£34 for 2 Courses

£40 for 3 Courses

This is a **Pre-Order Menu** and is available **by advance booking only**. All menu selections must be pre-ordered **at least 2 weeks before your reservation**.

A **non-refundable deposit of £10 per person** is required to secure your booking. This deposit will be deducted from your final bill.

Please note that this menu is **not available on Sundays**.

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.