



THE COURTYARD RESTAURANT

NEW YEAR'S EVE

A glass of Champagne upon arrival

STARTERS

White Onion, Thyme & Garlic Soup VE
Truffle Oil

Confit Chicken Terrine
Fig & Date Puree, Balsamic Onions, Crispy Leeks

Treacle Cured Scottish Salmon
Pickled Fennel, Petit Salad, Lemon Gel

MAIN COURSES

Fillet of Beef with Braised Oxtail
Herb Mash, Caramelised Onion Puree, Crispy Spinach, Crushed Chestnuts, Red Wine Jus

Roast Breast of Chicken
Sun blushed Tomato & Mozzarella Farci, Sauté Potatoes, Roasted Mediterranean Vegetables,
Roasted Sicilian Tomato & Red Pepper Sauce

Fillet of Seabass
Soft Herb & Crab Potato Cake, Tender stem Broccoli, Lobster Sauce

Pumpkin Ravioli V
Roasted Squash Puree, Parmesan, Pea Shoots, Roasted Root Vegetables, Truffle & Sage Emulsion

DESSERTS

Dark Chocolate Souffle V
Pistachio Ice Cream

Apple Tarte Tatin V
Toffee Sauce, Caramel Ice Cream

Eton Mess Cheesecake
Crushed Meringue, Freeze Dried Raspberries

THREE COURSES £48.00 | CHILDREN 4-12 YEARS OLD £34.50 | CHILDREN UNDER 4 £10.00

TO FINISH

Tea or Coffee & Warm Mince Pie, Brandy Butter £7.95 per person

V = Vegetarian VE = Vegan

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.
Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.
Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

A MEMBER OF THE EMERSON GROUP