



## Christmas Menu

*Warm Tartlette of Figs, Boilie Goats Cheese & Walnuts on a bed of Baby Spinach drizzled with Balsamic Syrup. \**

*Creamy Wild Mushroom Risotto finished with Parmesan shavings, Herb Relish & Parsnip Crisps. \**

*The Yard's own Cajun Chicken Caesar, tossed with Cos lettuce, Streaky Bacon, Cherry Tomatoes, Garlic Croutons, Parmesan & Lemon Aioli.*

*Sesame Tempura of Monkfish accompanied by Pickled Fennel & Cucumber Salad, Harissa & Basil Mayonnaise.*

*Soup of the day*

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*Steak Frítes & Seasonal Salad served with a choice of Garlic butter or Green Peppercorn Cream (8oz Sirloin)*

*Fillet of Silver-hill Duck with Sweet Potato Fondant, Buttered Brussels Sprouts & Black Cherry Jus.*

*Roast Fillet of Cod resting on Crushed Champ, Curly Kale & Tomato & Dill Aioli.*

*Linguine tossed with Roasted Winter Squash, Courgette Ribbons, Pine Nuts & Buffalo Mozzarella.*

*Free Range Supreme of Chicken, upon Cubed Chorizo Potatoes, Bok Choi & Red Pepper Coulis.*

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*Selection of Ice-cream*

*Iced Raspberry & White Chocolate Parfait garnished with Meringue Cookies.*

*Warm Home--made Christmas Pudding with Clotted Cream & Baileys Custard.*

*Rich Chocolate Cola Cake topped with a Honeycomb Cracker & Toffee Ripple Ice-cream.*

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*Tea/ Coffee*

*( \* Denotes Vegetarian)*