

Table d'hote Menu

Warm shredded Duck Salad mixed with Shaved Mango, Ginger, crispy Rice Noodles & sweet Peking Sauce.

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

The Yard's own Chicken Caesar marinated in Rosemary & Wholegrain mustard, tossed with Cos lettuce, Radicchio, Bacon, Ciabatta Croutons, Parmesan, light Garlic & Herb dressing.

Beef Tomato & Mozzarella Crostini drizzled with Basil & Chilli Oil. *

Soup of the day

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

***Roast Supreme of Chicken glazed Carrots, Potato & Chive Rosti & drizzled with Dijon & Tarragon Cream.***

***Seared Fillet of Cod, resting on Champ Potato, sided with Fresh Tomato Relish & Crispy Greens.***

***Slow roasted Belly of Pork served with Roast Potatoes Caramelized Pear Compote & Calvados & Sage Cream.***

***Linguini tossed with Black Olives, Tomatoes, Capers & topped with Crispy Garlic Crumb & Parmesan shavings. \****

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Selection of Ice-cream

Nougat Parfait garnished with Rhubarb Compote & French Financier Cake.

Poached Vanilla Pear, with Italian Biscotti & Hot chocolate & Chilli sauce.

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

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***Tea/ Coffee***

***\* Denotes Vegetarian***