Updated: 26th Apr 2022



The Courtyard Lunch/Dinner Menu April/May 2022

Lunch 12pm – 3pm Wed - Sat

Dinner 5.30pm – 9pm Wed/Thu 5.30pm – 10pm Fri/Sat

Please advise staff about any allergies before ordering so we can discuss your options.

Dish description lists main ingredients only.

Starters

Fresh Crab Bisque served with an anchovy crostini	£7.00
Chicken Liver & Brandy Pate served with home-made plum & apricot chutney	£6.00
Baked Jumbo Prawns in a creamy coconut, roast pepper & chilli sauce	£7.50
Pork, Riesling Wine & Black Forest Ham Terrine with home-made chutney	£6.50
Pea-shoot Salad with humus, olives, pickled peppers and Feta Cheese	£6.50
Sliced Aubergines Baked with a tasty tomato, garlic & caper sauce, topped with Parmesan	£7.00

Please check board for any specials.

Main Course

Baked Chicken Breast stuffed with a roast pepper, basil & ricotta mousse, served with Prosecco sauce, fried potatoes and veg	£15.50
Jaeger Schnitzel Pan fried escalope of pork, wild mushroom, bacon & cream sauce, veg and fried potatoes	£15.00
Baked Salmon Fillet with King Prawn with a lemon, tarragon & white wine sauce, veg & fried potatoes	£15.50
Pan Fried Venison Medallions served with crispy Pancetta, red wine & thyme gravy, chive mash	£17.50
Butternut Squash, Roast Pepper, Ricotta Lasagne served with mixed salad	£13.00
Please check board for any specials.	
<u>Desserts</u>	
Home-made Sticky Toffee Pudding served with vanilla ice-cream	£6.00
Home-made Mango & Passionfruit Cheesecake on a biscuit base	£6.25
Chocolate Pot topped with caramelised almonds, served with pouring cream	£6.25
Hot Raspberries Cooked in Red Wine served with vanilla ice-cream	£6.00
Classic Home-made Crème Brulee	£6.50
Apfelkuechle - fried apples in crispy batter, Dusted with cinnamon sugar and served with vanilla ice cream	£6.50
Children's Options	
Penne Pasta with Meatballs &Tomato Sauce	£6.50
Penne Pasta with a Cheesy Sauce	£6.50
Breaded Chicken Strips with fried potatoes	£6.50