



THE COURT HOUSE  
COFFEE BAR & RESTAURANT

## Christmas 2018

Soup of the day

Roast honey, fig, goat's cheese and Parma ham sour dough bruschetta with pickled shallots and a golden sultana dressing (v)\*

Smoked salmon, king prawn marie rose & avocado cocktail\*\*

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Turkey breast with pork, apricot & thyme stuffing, wrapped in streaky bacon with roast parsnips, carrot purée, brussel sprout, bacon and potato cake and a turkey & red wine jus.

Served with bread sauce and cranberry relish

Braised beef cheek with garlic mash, sautéed kale, roast carrot and tarragon jus

Pan fried seabass fillet with ratatouille, spinach, fondant potato and a basil & shallot butter sauce

Roast vegetable gratin with garlic and chilli, topped with gruyere and parmesan & toasted almonds & served with buttered greens

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Christmas pudding parfait with brandy soaked fruit & cherries served with a mincemeat spring roll

Sticky toffee pudding with banana ice cream & butterscotch sauce

Spiced cranberry, orange white chocolate brûlée served with a gingerbread man

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**2 courses £19**

**3 courses £24**

*\*available without Parma ham as a vegetarian starter*

*\*\*£3 supplement applicable*

*We are unfortunately unable to provide split bills. However, we are more than happy to take separate payments. Please let your server know the amount you are due to pay from the total bill.*