



**THE YARD**  
RESTAURANT

**Confirmation and Communion Menu**

**2 Courses £30 / 3 Courses £35**

**Starters**

**Confit Duck Spring Rolls**, Hoi Sin Mayonnaise, Toasted Sesame Seeds

**Crispy Chicken Wings**, Buffalo Hot Sauce, Celery, Blue Cheese Mayo

**Pil Pil Prawns**, Garlic, Chorizo, Parsley, Sourdough

**Salt and Chilli Beef**, Nappa Slaw, Sesame Seeds, Korean Mayonnaise

**Strangford Lough Mussels**, Cider, Leek and Chorizo Cream, Crusty Bread

**Soup of the Day**, Warm Bread, Salted Butter

**King Oyster Mushroom Scallops**, Asparagus, Garlic and Herb Butter

**Roasts**

**Salt Aged Roast Sirloin of Beef**, Yorkshire Pudding, Red Wine Jus

**Roast Leg of Lamb**, Mint Jus

**Roast Turkey**, Honey Glazed Ham, Cranberry Stuffing, Pan Gravy

*All served with Creamed Potatoes, Duck Fat Roasties, Roasted Root Vegetables, Tenderstem Broccoli.*

**Mains**

**Roast Fillet of Cod**, Crushed Baby Potato, Tenderstem, Mussels, Curry Velouté, Pickled Grape

**Pan Seared Chicken Supreme**, Asparagus, Wild Garlic Velouté, Truffle Mash

**Curried Cauliflower**, Golden Raisin Cous-Cous, Cucumber and Mint Yoghurt (v)

**6oz Hereford Beef Burger**, BBQ Pulled Pork, Baby Gem Lettuce, Tomato, Smoked Cheddar, Tobacco Onions, House Relish, Sourdough Bun, Chunky Chips

**Surf and Turf**, 6oz Flatiron, Garlic Tiger Prawns, Tenderstem Broccoli, Roast Cauliflower Puree, Bearnaise, Rosemary Sea Salt Fries (**£12 Supplement**)

**Desserts**

**Rhubarb and Custard Panna Cotta**, Ginger Crumble Topping, Raspberry Sorbet

**Cheesecake of the Day**

**Chocolate and Coconut Tart**, Vanilla Ice Cream

**Sticky Toffee Pudding**, Butterscotch Sauce, Popcorn, Salted Caramel Ice Cream

*Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment, or the ingredients used. Please inform your server of any allergies.*