



THE
COURTYARD
BAR AND RESTAURANT

Weddings

Sample Menus

All menus are samples of what we typically provide, however, we can create any bespoke menus on request.

Bronze £29.95pp

Silver £34.95pp

Gold £39.95pp

BRONZE

*Chef's Seasonal Homemade Soup of the Day
Whipped Goats Cheese, Beetroot 3 Ways & Candied Nuts
Parma Ham, Mozzarella, Basil, Ciabatta, Garlic Tartine*

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*Supreme of Chicken, Fondant Potato, Seasonal Greens, Prosecco & Herb Veloute
Delice of Salmon, Chorizo & New Potato Hash, Basil, Pancetta & Sun Dried Tomato Cream
Slow Cooked Pork Bellt, Sage & Onion Pommies Puree, Anise Carrots, Pak Choi, 5 Spice Tea*

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*Brioche Bread & Butter Pudding, Apricot Glaze, Vanilla Custard
Triple Chocolate Brownie, Chocolate Sauce & Black Cherry Ice Cream
Banana & Date Pudding, Stout Sauce & Salted Caramel Ice Cream*

SILVER

*Tandoori Hot Smoked Salmon Fishcake, Buttered Spinach, Raita
Wild Mushroom & Shallot Tart, Gruyere Cheese Croquette, Roscoff Onion Jus
Celeriac Veloute, Apple & Sage Salad, Walnut Crumb*

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*Roast Sirloin of Staffordshire Beef, Yorkshire Pudding, Thyme & Rock Salt Roast Potatoes, Seasonal
Vegetables, Red Wine Gravy
Steamed Cod, Lemon, Soft Herbs, Vegetable Nage, Smoked Mussel Cream
Pork Tenderloin, Pancetta, Farmhouse Cabbage, Duchess Potato, Confit Tomato, White Wine Sauce*

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*Seasonal Fruit Eton Mess, Caramelised White Chocolate, Elderflower Cream
Classic Lemon Tart, Raspberry Sorbet, Crystalized Basil
Spiced Apple & Blackberry Oat Crumble, Tonka Bean Ice Cream & House Custard*

GOLD

*Smoked Duck Breast, Caramelized Spice Cashews, Asian Slaw, Black Garlic Emulsion
Chestnut Mushroom and Goats Curd Tortellini Pickled Mushroom, Tarragon & Shallot
Home Cured Salmon Whisky, Herbs, Pickled Cucumber, Yuzu, Rye Bread & Horseradish Slaw*

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Homemade Prosecco & Mint Sorbet

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*Staffordshire Lamb Rump & Shoulder, Potato & Truffle Terrine, Carrot, Kale, Rosemary Jus
Fillet of Beed, Cheddleton Cheese, Creamed Potato, Port, Braised Red Cabbage, Black Truffle Jus
Sea Bass Fillet, Potato & Pancetta Terrine, Creamed Leeks, Red Wine Jus*

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*Apple Tart, Compressed Apple, Gingerbread Ice Cream, Calvados Creme Patissiere
Selection of Cheese and Biscuits, Quince Jelly and Homemade Spiced Fig Chutney
New York Style Cheesecake with Citrus, Damson Marmalade, Sloe Gin Cream
Valhrona 70% Dark Chocolate Tart, Milk Chocolate Parfait, White Chocolate Snow*

Wine

Pre-order by the bottle.

ARRIVAL

Sparkling

Bollicine Prosecco Frizzante, Italy

£20.00

A pale bright yellow colour with banana and acacia aromas lead in to a fresh palate bursting with tropical fruit, harmonic and very pleasant.

BRONZE

White

Morador Blanco Navarra Viura, Spain

£18.00

A bright straw yellow with aromas of white apricot, peach and lychee lead into a smooth, fresh, dry and well-balanced palate with delicate fruity notes.

Rosé

Morador Rosado Navarra Garnacha, Spain

£18.00

A bright raspberry pink colour with an intensely fresh nose of ripe strawberry fruit and flowers gives way to a well-balanced and tasty palate, dry and delicious.

Red

Morador Tinto Navarra Tempranillo, Spain

£18.00

A brilliant red-garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.

SILVER

White

La Colombe Sauvignon Blanc, France

£20.00

This wine has a bright gold colour and an inviting scent of honey melon and peach. On the palate, you experience aromas of peach, apricot and melon as well as some floral notes. SWA Commended.

Rosé

Bello Tramonto Pinot Grigio Rosé, Italy

£20.00

This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate.

Red

La Colombe Merlot, France

£20.00

A fine nose of red fruits, particularly strawberry. On the palate, there are flavours of strawberry and redcurrant, as well as hints of walnut and dark chocolate.

GOLD

White

Franschhoek Cellar Sauvignon Blanc (Statue de Femme), South Africa

£22.00

Citrus focussed aromas with a pure and graceful core of grapefruit and pineapple balanced by a lively acidity, crisp and very pleasantly refreshing.

Rosé

Charlie Zin - White Zinfandel, USA

£22.00

Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious after taste.

Red

Franschhoek Cellar Merlot (The Museum), South Africa

£22.00

A velvety ruby red with vibrant plum and black cherry aromas lead in to a mouth-filling sleek palate of mulberry fruit and juicy dark berries with a hint of discernible gentle oak spice.



GET IN TOUCH

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