



The Yard

MODERN ITALIAN DINING

CHRISTMAS MENU

TWO COURSES £25

Includes complementary 175ml house wine or beer

THREE COURSES £35

Includes complementary 250ml house wine or beer

STARTERS

Spiced parsnip soup with a mulled wine syrup (V)

Cauliflower fritters with a curry mayonnaise (V)

Duck liver parfait, toasted focaccia with a onion marmalade

Lightly spiced whitebait with a prosecco aioli

MAIN

Roast turkey with all the trimmings

Baked seabass, new potatoes, tomato, olives, chilli and a lime butter

Mushroom carbonara finished with fresh herbs (V)

Chianti braised blade of beef, smoked mashed potato with Cavolo Nero

DESSERTS

Chocolate pot with mince pie ice cream

Selection of Italian cheeses

Christmas pudding, brandy sauce with Amaretto butter

Brown sugar meringues, chestnut cream with a chocolate sauce

MERRY
CHRISTMAS

Buon Natale!

This Christmas menu has been lovingly created to round off the year in style. So relax, leave the hustle & bustle behind and enjoy a festive feast.

CARL NOLLER - HEAD CHEF

ASK US FOR A COMPREHENSIVE LIST OF
INGREDIENTS SHOULD YOU HAVE ANY
ALLERGY CONCERNS OR PARTICULAR
DIETARY REQUIREMENTS

AUGURI PER UN FELICE 2021!

Join us for a delightful afternoon treat, our set menu is the perfect way to while away an hour or two with the friends and family you missed over Christmas.



SET MENU

TUESDAY - SATURDAY
12:00 - 16:30

TWO COURSES £18
THREE COURSES £22

INCLUDES SCHOONER OR GLASS
OF RED OR WHITE WINE

STARTERS

Tomato, celery and apple soup with a balsamic glaze (V)

Chorizo, Scotch egg cider and thyme mayonnaise

Lightly spiced whitebait and aioli

Mushroom and goats cheese bruschetta with a rocket and parmesan salad

MAIN

Roast hake, baby leeks and tarragon mayonnaise

10oz Flat Iron Steak, mushroom, tomato and a blue cheese Hollandaise sauce

Pear and taleggio risotto with toasted almonds (V)

Roast chicken breast, thyme, mascarpone sauce, chickpeas and a rainbow chard

DESSERTS

Chocolate pot, berry compôte and Chantilly cream

Selection of cheeses

Vanilla ice cream, honeycomb and chocolate sauce

Elderflower panna cotta, berry compôte with crushed amaretti biscuits

TIP OF THE DAY: HOW TO LEAVE ONE!

Most of you lovely lot like to pop a quid or two into our tip jars to thank our team for the awesome service they provide – and the team likes to share the tips with our chosen charities, Show Racism the Red Card and Mind.

But with all this business about cashless payments, the new system with the card machine can feel super fiddly and cumbersome. So we wanted to make it easy for you: from now on the tip jar comes to you!

We're adding a discretionary 10% contribution for the tip jar to your bill. We'll divide the tip between the team and as we always do, our chosen charities and nowhere else. But hey, if tipping is not your thing, just give us a quick nudge and we'll take it off the bill and say no more about it. It's not compulsory and we won't make it weird, we promise. Mille Grazie!



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