

The BAY HORSE

Christmas A La Carte Menu

Starters

- Wild mushroom velouté, braised mushroom fritter, trumpet mushrooms, onion & mustard relish
Potted salmon on herb brioche, beetroot carpaccio, salmon parfait,
green herb sauce gribiche, crispy quail's eggs
Whitby white crab, brown crab custard, green apple gel, pickled apple,
crispy king prawn roulade, apple salsa
French black pudding, green celeriac ketchup, cranberry relish, celeriac & bacon remoulade,
pistachio granola
North Sea fish pancake with English mustard thermidor sauce

Main Courses

- Pheasant breast wrapped in Parma ham, chestnut & madeira puree, bramble jelly, braised leek hearts, smoked bacon & game crumb
Beef wellington, mushroom duxelle, slow cooked sticky beef, truffle pomme puree, stock pot carrots, red wine jus
Butter poached turkey, redcurrant jelly, mustard & bacon creamed Brussels sprouts, bread sauce, nut crumble, sage & onion stuffing
Pan roasted stone bass, squid risotto, slow cooked winter squash, braised gem lettuce, Moroccan yogurt, harissa & squash dressing
Roasted nut wellington, glazed piccolo parsnips, parsnip crisps, spinach pesto, tarragon Crème
Served with winter seasonal vegetables and roast potatoes

Desserts

- Peanut parfait, salted caramel, marinated cherries, milk ice cream, dark chocolate
Caramelised rice pudding, boozy mincemeat, clementine sorbet, ginger biscuits
Sticky toffee pudding, plum ripple ice cream, vanilla meringue, toasted almonds, plum & vanilla foam
Red wine mulled pear, pecan & maple syrup tart, white chocolate ice cream
Bay Horse cheeseboard served with Christmas cake, quince jelly and redcurrant & cinnamon toast

3 courses £38

Our complete list of allergens is available upon request
A 10% discretionary service charge will be charged to tables of 6 or more

