

The BAY HORSE

Christmas Dinner

Served from 6pm

Available for tables of 8 or more

Starters

Cream of parsnip soup, blue cheese bonbons,
parsnip crisps, dates wrapped in pancetta
Smoked mackerel parfait, winter marinated beetroot, beetroot & horseradish relish,
green herb aioli, beetroot crisps, roasted mackerel
Whitby white crab, devilled crab croquettes wrapped in crispy potato,
cranberry ketchup, English mustard mayonnaise, quail's eggs
French black pudding, truffle white bean puree, fig chutney,
ham hock & beans on toast, roasted figs
Roasted carrot, tarragon & pine nut risotto, goat's cheese & shallot hash cakes

Main courses

Pheasant breast & Parma ham ballotine, roasted celeriac, celeriac puree, ginger parkin
crumb, Doreen's black pudding, pickled redcurrants, redcurrant foam
Slow cooked daube of beef, mini Grand reserve beef wellington, smoked pomme puree,
honey roasted piccolo parsnips, green béarnaise, red wine jus
Pot roasted chicken breast, wild mushrooms, creamed Brussel sprouts,
mushroom macaroni, braised chicken wings, crispy chicken skin
Pan-fried hake, black squid, crab, giant couscous, sweet potato, yogurt, bouillabaisse foam
Roasted squash pithivier, whipped gorgonzola creme fraîche,
pickled shallots, spinach & butternut squash broth

Served with Winter vegetable and roasted new potatoes

Desserts

Dark chocolate & caramel bar, peanut butter ice cream,
macerated cinnamon cherries, cherry foam
Caramelised rice pudding, infused winter fruits, gingerbread doughnuts,
bramble & clotted cream ripple ice-cream
Sticky toffee pudding, salted caramel sauce, orange ice cream,
orange custard, walnut crumble
Coffee pannacotta, liquorice ice cream, vanilla poached pear,
coffee cake crumb, bramble puree
Bay Horse cheeseboard, Christmas cake, quince jelly, cranberry & cinnamon toast

3 courses £35

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

