

# The BAY HORSE

## Christmas Dinner Menu

Available every evening from 6pm (6.30pm on Sundays)

### 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
- Grand reserve beef wellington, daube of beef, 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% optional gratuity will be charged to tables of 6 or more*

