

The BAY HORSE

Christmas Dinner

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% discretionary service charge will be charged to tables of 6 or more

