

The BAY HORSE

Christmas Party Menu

Starters

Roasted celeriac soup, toasted hazelnuts, chives, potato crisps

Smoked salmon parfait, salmon fishcake, quail's egg, English mustard, beetroot carpaccio, beetroot ketchup, crispy salmon skin

Whitby crab, crab apple jelly, dill emulsion, brown crab crostini, samphire, confit lemon

French black pudding, Jerusalem artichoke slow cooked in pork fat, marinated plum, plum gel, artichoke crisp

Oyster mushroom & bacon risotto, grated raw chestnut mushroom, crispy Parma ham

Main Courses

Pheasant breast wrapped in Parma ham, glazed fig, creamed Brussel sprout, boudin noir, pressed potato terrine, pickled mushrooms

Daube of beef, Grand reserve beef wellington, curly kale, Dijon mustard hollandaise, beef fat carrots, pickled carrot, red wine jus

Butter poached turkey, cranberry relish, roasted chestnut, piccolo parsnips, fermented parsnip, crispy pancetta, herb sausage

Pan roasted pollock, caramelised cauliflower purée, prawn ravioli, cauliflower florets, beurre noisette

Roasted squash pithivier, pickled shallots, gorgonzola creme fraiche, spinach, butternut squash broth

Served with Winter vegetable and roasted new potatoes

Desserts

Dark chocolate mousse, banana & vanilla puree, pear, red wine, almond

Caramelised rice pudding, ginger bread ice cream, boozy mincemeat, Lang du chat biscuits

Sticky toffee pudding, salted caramel sauce, clementine sorbet, Cointreau custard, orange segments

Buttermilk pannacotta, macerated brambles, bramble ripple ice cream, warm vanilla cake, meringue shards

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

