

The BAY HORSE

December Prix Fixe Menu

Served Monday to Saturday 12:00pm - 2:30pm, from the 1st to the 22nd

Starters

Smoked salmon, horseradish & shallot twice baked soufflé, smoked salmon and chive cream

Pheasant, wild mushroom & truffle risotto, artichoke crisps, Madeira crumb Cream of parsnip & apple soup, salted beef hash cake, parsnip crisps

Smoked haddock scotch egg, bbq smoked leek hearts, curried mango purée, turmeric puffed rice, cured egg yolk

Main Courses

Winter game suet pudding, smoked pomme puree, glazed fig, piccolo parsnip crumbled chestnut

Slow cooked chicken breast, creamed Brussel sprout, cranberry relish, crispy pancetta, herb sausage

Pan fried salmon, crispy kale, beetroot carpaccio, carrot ketchup, hazelnut, Dijon & caper hollandaise

Sweet potato and red onion croquettes, English mustard mayonnaise, quail's eggs, samphire and yogurt

Served with seasonal vegetables and roast potatoes

Desserts

White chocolate mousse, marinated cherries, orange sorbet, orange gel, dark chocolate crumb

Set English custard, infused Christmas fruits, vanilla sponge, ginger bread ice cream

Warm apple & walnut pudding, bramble ice cream, raisin puree, walnut granola Bay Horse cheeseboard, crackers, homemade chutney

2-courses £20

3-courses £25

Our complete list of allergens is available upon request

A 10% discretionary service charge will be charged to tables of 6 or more

