

# The BAY HORSE

## December Prix Fixe Menu

### Starters

Smoked haddock & chive twice baked soufflé, bacon & onion croquettes  
Pheasant, white bean & truffle risotto, roasted figs, Madeira crumb  
Cream of leek & potato soup, apple & mustard beignets, crispy leeks  
Salt beef hash cake, beetroot puree, celeriac ketchup, celeriac slaw, beetroot foam

### Main Courses

Confit game suet pudding, smoked pomme puree, cranberry relish,  
creamed Brussel sprouts  
Pressed belly pork, Doreen's black pudding, white onion puree,  
roasted white onions, redcurrants  
Pan fried sea bream, marinated sour shallots, yogurt, roasted butternut squash,  
butternut squash broth  
Parsnip & chestnut croquette, piccolo parsnips, wild mushrooms, green béarnaise

*Served with seasonal vegetables and roast potatoes*

### Desserts

Dark chocolate mousse, vanilla cream, marinated raisins, chocolate crisps,  
orange custard, orange ice cream  
Cherry parfait, warm ginger parkin, clotted cream, cherry sorbet, ginger crumb  
Apple tart Tatin, salted caramel sauce, cinnamon ice-cream, walnut crumble  
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*

