

*The* **BAY HORSE**  
**New Year's Eve Early Bird Menu**  
*Served 6-7pm*

**Starter**

French black pudding hash cake, marinated figs, truffle aioli

Smoked salmon parfait, beetroot ketchup,  
beetroot carpaccio, bread crisps

Wild mushroom risotto, toasted pine nuts,  
crumbled Wensleydale cheese, tarragon oil



**Main course**

Pan fried red bream, sweet potato puree, yogurt,  
roasted sweet potato, samphire, harissa mayonnaise

Pheasant breast, creamed savoy cabbage,  
roasted chestnuts, sweet & sour brambles

Slow cooked sticky beef, buttered spinach,  
salsify, pancetta, green hollandaise

Winter squash wellington, wilted pak choy,  
curried butter, coconut granola

***Served with potatoes and seasonal vegetables***



**Dessert**

Warm dark chocolate pudding, orange ice cream,  
orange curd, candied orange zest

Caramelised rice pudding, cinnamon ice cream, marinated plums

Bay Horse cheeseboard, bramble jam, walnut bread

**3 courses £40**



# The BAY HORSE

## New Year's Eve Menu 2019

*Served from 8pm – followed by music & dancing*

### Canapés

Pheasant Eccles cake, poppy seed & almond crumb  
Fish and chips, smoked cod parfait, salt & pepper powder  
Beetroot, goats' cheese, walnut pesto puree



### Starters

French black pudding, garlic & herb slow cooked pork fillet, roasted baby onions,  
onion ketchup, apple gel, compressed apple £16  
White crab, pear puree, pickled pear, brown crab foam,  
pear salsa, English mustard mayonnaise £18  
Roasted King scallops, pressed ham, tartar hollandaise,  
salsify, quince puree, squid ink crisps £19  
Roasted carrot soup, game dumplings, toasted hazelnuts,  
chive oil, Wensleydale cheese £10  
Winter squash & smoked haddock risotto, roasted squash, parsley, pancetta £14



### Main Courses

Roasted fillet steak, beetroot ketchup, herb onion rings,  
rocket, pine nut & blue cheese salad, dripping chips, poivre sauce £39  
Butter poached chicken breast, truffled savoy cabbage, wild mushrooms,  
salted chicken leg croquette, celeriac £28  
Roasted halibut, coriander gnocchi, curried butter, wilted pak choy, coconut granola £30  
Slow cooked pheasant breast wrapped in Bayonne ham, seared foie gras,  
ginger and blackberry jam, buttered spinach £29  
Sweet potato & shallot pithivier, yogurt, roasted sweet potato,  
sapphire, harissa mayonnaise £22



### Desserts

Dark chocolate mousse, roasted winter fruits,  
milk chocolate crumb, cinnamon ice cream £12  
Caramelised rice pudding, clotted cream & bramble ice cream,  
orange curd doughnuts, candied orange zest £12  
Yogurt & vanilla pannacotta, green apple sorbet, marinated raisins, crumble £14  
Bay Horse cheeseboard, fig cake, quince jelly, walnut bread £18

