

# The BAY HORSE

## Boxing Day Lunch

Homemade Bread & Butter

Stilton & onion brioche, Walnut & cranberry wholemeal, Whipped cracked black pepper & olive oil butter

### Starters

White bean velouté, ham hock fritters, wild mushroom, white truffle oil

North sea fish & herb pancake, thermidor sauce, aged parmesan crust

Potted salmon, beetroot carpaccio, salmon parfait, sauce gribiche, crispy quail's eggs

French black pudding, green celeriac puree, cranberry relish, celeriac, bacon remoulade

Roasted sweet potato risotto, coriander yogurt, barbequed sweet potato, curried granola

Scottish mussels, roasted carrot, shallot, basil, chorizo, wholemeal toast

### Mains

28-day grand reserve sirloin of beef, Yorkshire pudding, red wine gravy

Pressed crispy belly pork, Irish cabbage, plum gel, plum compote, spinach, bacon macaroni

Pan roasted stone bass, squid risotto, slow cooked sweet potato, gem lettuce,

Moroccan harissa, yoghurt & winter squash dressing

Butter poached chicken breast, roasted leek hearts, creamed leeks, smoked whipped potato, trumpet mushrooms, nut crumble

Carrot & goats' cheese pithivier, spinach pesto, roasted carrots, buttered cavolo nero, toasted pine nut crumb

Served with dripping roasted potatoes and seasonal vegetables

### Desserts

Salted caramel & vanilla panna cotta, Granny Smith sorbet, apple crumble, compressed apple

Caramelised rice pudding, passion fruit curd, mango ice cream, crushed ginger snap

Dark chocolate mousse, orange doughnuts, dark chocolate crumb orange, ripple ice cream

Bay Horse Cheeseboard, Christmas cake, quince jelly, redcurrant cinnamon toast

### 3 Courses - £45/person

*Our complete list of allergens is available upon request - A 10% optional gratuity will be charged to all tables*

