

The BAY HORSE

Christmas Party Menu

(All tables of 7 or more adults)

Starters

Wild mushroom velouté, wild mushroom & roasted garlic hash cake, truffle foam, trumpet mushrooms, roasted baby onions, walnut brioche

Potted smoked salmon roulade, smoked salmon parfait, apple ketchup, parsley aioli, mini salmon fishcakes, crispy salmon skin

Whitby white crab, green horseradish mayonnaise, beetroot relish, beetroot coleslaw squid & cod burger, squid crisps

French black pudding, celeriac puree, cranberry relish, sauteed pork pie, celeriac & bacon remoulade, pistachio granola

North Sea fish & herb pancake, English mustard thermidor

Mains

Pheasant breast wrapped in Parma ham, bramble jelly, chestnut & Madeira puree, braised leek hearts, smoked bacon, game crumbs

Beef wellington, mushroom duxelle, slow cooked sticky beef, truffled pomme puree, stockpot carrots, red wine jus

Butter poached turkey, redcurrant jelly, mustard & bacon creamed Brussels sprouts, bread sauce, nut crumble, sage & onion stuffing

Pan roasted stone bass, squid risotto, slow cooked winter squash, braised gem lettuce, Moroccan yogurt, harissa & squash dressing

Roasted nut wellington, glazed piccolo parsnips, parsnip crisps, spinach pesto, tarragon cream

Served with winter vegetables and roasted new potatoes

Desserts

Dark chocolate parfait & salted caramel bar, marinated cherries, milk ice cream, dark chocolate crumbs

Caramelised rice pudding, boozy mincemeat, clementine sorbet, ginger biscuits

Sticky toffee pudding, plum ripple ice cream, vanilla meringue, toasted almonds, roasted vanilla plum

Pecan & maple syrup tart, Mulled wine poached pear, white chocolate ice cream

Bay Horse cheeseboard, Christmas cake, quince jelly, redcurrant & cinnamon toast

3 courses - £50/person

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

