

The BAY HORSE

December Prix Fixe Menu

Starters

Smoked haddock, mustard & spring onion souffle, smoked haddock, shallot cream
Celeriac & black pudding risotto, warm celeriac remoulade, parsley oil, Madeira crumb
Spiced parsnip soup, apple & onion croquettes, parsnip crisps, curried granola
Smoked salmon boudin wrapped in crispy potato, green herb mayonnaise, beetroot carpaccio,
black squid crisps

Mains

Winter game suet pudding, redcurrant jelly, pomme puree, creamed Brussels sprouts, Madeira gravy
Rolled pheasant breast wrapped in Parma ham, mushroom duxelle, trumpet mushrooms, bramble
ketchup, roasted piccolo parsnips
Pan fried hake, shellfish pomme dauphine, mustard mayonnaise, winter squash salsa,
mussel & herb cream
Sweet potato croquettes, Moroccan yoghurt, braised baby gem lettuce, cous cous,
spiced apple dressing
Pressed belly pork, Irish cabbage, plum gel, plum compote, spinach & bacon macaroni
Served with seasonal vegetables and roast potatoes

Desserts

Dark chocolate mousse, dark chocolate crumb, orange doughnuts, passion fruit glaze
Set Eggnog custard, gingerbread ice cream, infused winter fruits
Warm treacle & hazelnut sponge, mincemeat ice cream, brandy crème anglaise
Stilton cheese, mature cheddar, blackberry chutney, oatcakes

2 courses - £25 / 3 courses - £30

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

