

The BAY HORSE

New Year's Day Lunch

Bread

Bacon & onion brioche, Walnut & raisin wholemeal, Whipped, cracked black pepper & olive oil butter

Starters

Wild mushroom velouté, ham hock fritters, wild mushrooms, white truffle foam

Smoked haddock souffle, aged parmesan cream

White crab, brown crab custard, beetroot relish, fried quail's egg, cod & spring onion fishcake

Pressed duck & orange terrine, parsley mayonnaise, redcurrant relish, celeriac, bacon remoulade

Smoked salmon & chive risotto, barbequed salmon, chive sour cream, crispy salted salmon skin

French black pudding, roasted carrot ketchup, game hashcake, apple chutney, English mustard aioli

Mains

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

Pressed crispy belly pork, creamed spinach, bramble ketchup, parsnip puree, parsnip crisps,
Doreen's black pudding

Monkfish wrapped in Parma ham, harissa yoghurt, winter squash dressing, curried cous cous, coconut granola

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

Sweet potato wellington, spinach pesto, roasted sweet potato, sauteed spinach, pistachio crumble

Served with dripping roasted potatoes and seasonal vegetables

Desserts

Sticky toffee pudding, salted caramel sauce, caramelised vanilla poached pear, milk ice cream

Apple & cinnamon cheesecake, brandy crème anglaise, apple gel, gingerbread ice cream

Dark chocolate mousse, dark chocolate crumb, sticky cherries, orange ripple ice cream

Cheeseboard, fruit cake, quince jelly, truffled honey, redcurrant walnut toast

3 Courses - £55/person

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

