

# The BAY HORSE

## New Year's Eve Early Bird Menu

### Starters

Salmon parfait, pickled heritage beetroot, green herb mayonnaise, crispy salmon skin

North Sea fish & herb pancake, thermidor sauce

Pressed ham knuckle terrine, apricot relish, poached quail egg, mustard mayonnaise

Wild mushroom risotto, trumpet mushrooms, braised leek hearts, truffle oil

### Mains

Pan fried stone bass, saffron & mussel velouté, buttered spinach, garlic & parsley aioli

Rolled pheasant breast wrapped in Parma ham, mushroom duxelle, trumpet mushrooms, bramble ketchup, roasted piccolo parsnips

Pressed belly pork, Irish cabbage, plum gel, plum compote, Doreen's black pudding

Sweet potato wellington, cucumber raita, curried apple dressing, curried granola

Served with potatoes and seasonal vegetables

### Desserts

Dark chocolate mousse, dark chocolate crumb, marinated cherries

Set English custard, gingerbread ice cream, infused winter fruits

Sticky toffee pudding, orange ice cream, honeycomb, brandy crème anglaise

Stilton & mature cheddar cheeseboard, blackberry chutney, oatcakes

### 3 Courses - £45/person

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

