

The Bay Tree

Christmas 2017 Party Menu

Homemade Carrot, Coriander and Orange Soup (GF)

Pan Fried Pigeon Breast (GF)
with Celeriac Puree, Crispy Kale, Black Pudding and Red Wine Jus

Homemade Game Terrine **(GFP)**
with Homemade Spiced Fig Chutney, Port & Balsamic Reduction, Toasted Sour Dough

Savoury Scone with a Mushroom, Tarragon, Chestnut and Stilton Cream (V)

Hot Smoked Salmon, Prawn and Rocket Salad (GF)
with Dill Mustard Mayonnaise

Roast Turkey **(GFP)**
served with pigs in Blankets, Chestnut and Apricot Stuffing, Roast Potatoes and Gravy

Pan Seared Duck Breast (GF)
served with Rosti Potato, Savoy Cabbage and Pancetta, Port and Plum Jus

Pan Fried Pheasant Breast with a Fricassee of Confit Pheasant Leg (GF)
served with Parmentier Potatoes, Buttered Kale and Pheasant Jus

Baked Herb Crusted Salmon **(GFP)**
with Dill Potato Puree, Fine Beans, Shell Fish Veloute

Mushroom and Goats Cheese Ravioli (V)
in a Chestnut, Butternut Squash and Sage Butter

Sirloin Steak 8oz served with Mushroom & Tomato and Hand Cut Chips (GF = minus chips)
(£6.00 Supplement required)

Christmas Pudding with Brandy Sauce
Pear Tarte Tatin with Homemade Vanilla Ice Cream
Vanilla Panna Cotta with a Spiced Mandarin Compote (GF)
Tangy Lemon Tart with Raspberry Coulis and Homemade Apple & Lime Sorbet
Apple and Blackberry Cinnamon Crumble with Custard
Lemon Sorbet (GF)
Cheese Board (£1 supplement) **(GFP)**

2 Courses £20.45 per head

3 Courses £26.95 per head

£5.00 per person non-refundable deposit required on booking

Party crackers are included to add to your festivities

For parties of 8 or more a discretionary service charge of 10% will be added

We will endeavour to help with your dietary requirements: unfortunately we cannot guarantee that any item on the menu is free from nuts and traces of nuts

(GF) Items are gluten free dish

(GFP) Ingredient of dish containing gluten can be substituted for Gluten intolerance guests or omitted **on request**

The Bay Tree New Year's Eve

Amuse Bouche

Cream of Cauliflower Soup with Garlic Croutons & Truffle Oil (GFP)

Pan Seared Scallops with Butternut Squash Risotto, Crispy Parma Ham & Herb Oil (GF)

Caramelised Red Onion and Goats Cheese Tartlet with Baby Rocket & Balsamic Reduction (V)

Pan Seared Pigeon Breast with Beetroot Puree, Crispy Black Pudding, Blackberry & Juniper Jus

Lemon and Lime Sorbet

Slow Cooked Pork Belly and Pork Ribs Ballantine with Apple Puree, Chive Mash, Curly Kale and Veal Red Wine Jus (GF)

Chicken Breast Stuffed with Ricotta, Spinach and Pine Nuts, with Butternut Squash Puree, Fondant Potato and Maderia Mushroom Sauce (GF)

Herb Crusted Cod with Crushed New Potatoes, Baby Leeks, Pea Puree and Port Sabayon

Mushroom Ravioli in a Sun Blush Tomato and Basil Butter with Shaved Parmesan (V)

Baileys Crème Brulee with a Vanilla Shortbread (GFP)

White Chocolate Cheesecake with Chocolate Ice Cream

Apple Tart Tatin with BayLeaf Ice Cream

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream or Custard (GFP)

Coffee with Pettie Fours

Bubbles at Midnight

**6 Course Meal, Glass of Bubbles and Live entertainment by Al Halstead
£85.00 per person
(£10 per person non-refundable deposit to secure booking)**

The Bay Tree Restaurant

Evening à la Carte

Appetizers

BREAD - WHITE OR BROWN £0.75
GLUTEN FREE BREAD ROLL £1.00
BAY TREE OLIVES £3.75

Starters

HOME MADE CHEF'S SOUP SPECIAL £5.95 (GF)(V)
PEAR AND CANDIED WALNUT SALAD £6.25 (V)(GF)(N)
With a Brighton Blue Cheese Dressing
DUCK LIVER PATE £7.95 (GFP)
with Red Onion Chutney and Toasted Brioche HOMEMADE CHICKEN, MUSHROOM AND LEEK
TERRINE £7.95 (GF) With Tarragon Vinaigrette and Mix Baby Leaves
TRIO OF SMOKED FISH £8.25 (V)(GFP)
(Smoked Mackerel Pate, Smoked Trout and Smoked Salmon)
On Buckwheat Blini, with Dill Honey Mustard Dressing
PAN SEARED SCALLOPS AND BLACK PUDDING £9.95
With Caramelised Shallot Puree

Main Courses

MAPLE GLAZED HALLOUMI £15.95 (Vegan Possible)(GF)
With Char Grilled Vegetables, Roasted Red Pepper and Tomato Sauce and Basil Pesto ASPARAGUS,
MINT AND PEA RISOTTO £14.95 (V)
with Shaved Parmesan and Truffle Oil
CORN FED CHICKEN SUPREME £16.95 (GF)
With a Potato Rosti, Green Beans and Madeira Cream Sauce
PAN SEARED DUCK BREAST £17.95(GF)
With Braised Red Cabbage, Parmentier Potatoes, Pomegranate and Juniper Jus DUO OF PORK £16.95
(GF)
6 HOUR SLOW ROASTED BELLY OF PORK AND BRAISED PORK RIBS BALLANTINE with Chive Mash
Potatoes, Wilted Spinach, Apple Puree, Veal and Red Wine Jus ROSEMARY AND GARLIC MARINATED
LAMB RUMP £18.95 (GF)
With Pea and Mint Puree, Garden Peas, Dauphinoise Potato, Port and Rosemary Jus CHAR GRILLED
8OZ RIBEYE STEAK (8oz) £20.95 (GF)
With Grilled Mushroom and Roasted Vine Tomatoes and Peppercorn Sauce

Sides

MIXED LEAVES SALD
BRAISED RED CABBAGE
DAUPHINOISE POTATOES
HAND CUT CHIPS

BUTTERED GREEN BEANS
BABY CARROTS AND BROCCOLI
GARLIC ROASTED POTATOES
JULIENNE FRENCH FRIES

EACH SIDE £2.95

For parties of 6 or more a discretionary service charge of 10% will be added.

We will endeavour to help you with all your dietary requirements; unfortunately, we cannot guarantee that any item on the menu is free from nuts or traces of nuts.

Please take care whilst enjoying fish dishes as they may contain small bones.

All dishes are cooked to order, so please be patient as good food takes time to cook; enjoy the ambience whilst waiting.

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

(GF) Gluten free dish (N) Main dish or garnish contains nuts (V) Vegetarian dish

(GFP) Ingredient of dish containing gluten can be substituted for gluten intolerance guests or omitted on request