

The Bay Tree
Evening a La Carte Menu

Appetizers

Crusty Bread, Balsamic oil and Olives to Share £5.95 **(GFP)**
Bay Tree Olives £3.75 **(GF)**

Starters

Chef's Soup of The Day with Crusty Bread £5.95 **(GF/GFP)**

Prawn and Avocado Tian £7.95 **(GF)**

With Marie Rose Sauce and a Red Onion and Tomato Salsa

Tomato and Avocado Tian £6.95 **(GF) (Vegan)**

With Olive Tapenade and Balsamic Dressing

Smoked Salmon £8.95 **(GFP)**

With Dill Mayonnaise, Capers and Brown Bread

Flambéed Chicken Livers £7.50 **(GFP)**

With a Brandy Cream sauce on Toasted Brioche

Main Courses

Six Hour Braised Pork Belly and Pork Rib Ballantine £17.95 **(GF)**

With a Chive Mash Potato, Apple Puree, Kale, Sea Salt Crackling and a Red Wine Jus

Pan Fried Bass Fillet £18.50 **(GF)**

With Pesto, warm Potato Salad and Green Beans

Oven Roasted Hake Supreme £17.95 **(GF)**

Shellfish Broth with Garlic and White Wine. Served with New Potatoes and Sugar Snaps

Pan Fried Chicken Breast £16.50 **(GF)**

With Crushed New Potatoes, Fine Beans and Pancetta and Woodland Sauce

Lemon, Rocket and Vegetable Risotto £14.75 **(GF)**

Finished with Parmesan Cream. Served with a Rustic Salad

Sweet Potato, Aubergine and Chick Pea Curry with Wild Rice £12.25 **(Vegan)**

Chargrilled Sirloin Steak £23.95 **(GFP)**

With Grilled Mushroom and Tomato, Fries and either Garlic Butter or Peppercorn sauce

Sides £2.95 Each

Seasonal Vegetables

Dauphinoise Potato

Buttered Green Beans

Julienne French Fries

Mixed Leaves

For Parties of 6 or more a discretionary service charge of 10 % shall be added. We will endeavour to help with your dietary requirements; unfortunately, we cannot guarantee 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 ingredients in your meal, when making your order.

(GF) Gluten Free dish; **(N)** Main dish or garnish contains nuts; **(V)** Vegetarian; **(GFP)** Ingredient containing gluten can be substituted or omitted on request **GF bread items will be charged at £0.50 when substituted**; **(Vegan P)** Dairy ingredient can be substituted with a Vegan alternative or omitted altogether.

**The Bay Tree Vegan Menu
Day or Evening**

Soup of the Day £5.95

Tomato and Avocado Tian £6.50
with Olive Tapenade and Balsamic Dressing

Pan Fried Tofu, Veggie Chorizo and Spanish Potatoes £7.50
with Red Pepper Dressing

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Roasted Vegetable, Rocket and Maple Glazed Tofu Risotto £12.25

Butter Nut Squash, Sage and Toasted Pine Nuts Linguini £11.95

Sweet Potato, Aubergine and Chick Pea Curry with Wild Rice £ 12.25

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Selection of Homemade Sorbet £2.00 per scoop

Vegan Chocolate Brownie with Chocolate Sauce £7.50

Some items are subject availability

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The Bay Tree Christmas 2018 Menu

Homemade Roasted Parsnip and Coriander Soup (GF)

Prawn and Crayfish Cocktail (GF)
with Mary Rose dressing

Homemade Chicken Liver Parfait
with Homemade Fig Chutney and Melba Toast

Caramelised Red Onion and Goats Cheese Tartlet
with Baby Rocket and Balsamic Dressing

Melon, Parma Ham, Roasted Figs and Rocket Salad (GF)
with Shaved Parmesan

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

Pan Fried Duck Breast **(GF)**
served with Braised Red Cabbage, Carrot and Cardamom Puree, Parmentiere Potatoes, and Port Jus

Baked Herb Crusted Salmon **(GFP)**
with Lemon and Dill Crushed New Potatoes, Fine Beans, Watercress & Shellfish Veloute

6Hr Slow Roasted Pork Belly
served with Creamed Potatoes, Buttered Kale, apple sauce and crackling

Wild Mushroom, Chestnut, Creamy Stilton en Croute **(V)**
truffle Mash Potato, Rich Tarragon Sauce

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

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Christmas Pudding with Brandy Sauce

Chocolate Delice, Chocolate Ganache with Vanilla Ice Cream

Mulled Wine Poached Pear with Shortbread Crumb

Irish Cream Crème Brulee

Apple & Blackberry Crumble with Custard

Cheese Board (£2.00 supplement)

Peanut Butter Ice Cream (N)

£26.95 3 courses

£22.95 2 courses

To confirm bookings a £5.00 per person non-refundable deposit is required.

Party organisers who book for groups of 6 or more, on attendance of min number of party guests will receive a 200ml bottle of prosecco for themselves, if booked and confirmed before Sun 4th Nov. Christmas Party menu begins Fri 23rd Nov