

# 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 Restaurant

## Evening à la Carte

### Starters

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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 (GFP)

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

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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 (GFP)

With Grilled Mushroom and Roasted Vine Tomatoes and Peppercorn Sauce

### Sides

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MIXED LEAVES SALAD BUTTERED GREEN BEANS

BRAISED RED CABBAGE BABY CARROTS AND BROCCOLI

EACH SIDE £2.95

DAUPHINOISE POTATOES GARLIC ROASTED POTATOES

HAND CUT CHIPS JULIENNE FRENCH FRIES

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

We will endeavour to help you with all of 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

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