

# The Bay Tree Valentine Menu

Homemade Cream of Cauliflower Soup **(GFP)**  
with Herb Croutons, Pomegranate Seeds and Chive Oil

Roasted Figs Wrapped in Parma Ham **(GF)**  
Stuffed with Sussex Blue Cheese, Baby Rocket, Candied walnuts  
with a Balsamic Reduction

Maple, Sesame and Ginger Glazed Pork Belly **(GF)**  
with a Spiced Sweet Potato Puree

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Basil and Pine Nut Crusted Lamb Rump **(GFP)**  
served with Grilled Asparagus, Dauphinoise Potato, Pomegranate and Cardamom Jus

Pan Fried Sea Bass and Scallops served on Sautéed New Potatoes **(GF)**  
with Green Peas, Roasted Cherry Tomatoes and Sauce Vierge

Roasted Candied Beetroot, Thyme and Goats Cheese Risotto **(V)(Vegan P)**

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Chocolate Fondant with a Cardamom Chocolate Sauce and Bay Leaf Ice Cream

Coconut Panna Cotta with Raspberry Coulis and Fresh Raspberries **(GF)**

Apple and Cinnamon Pie with Blackberry Coulis and Vanilla Ice Cream

Cheese Board (£2 supplement) **(GFP)**

3 Courses £24.95 per head

£10.00 per person non-refundable deposit required on booking

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 intolerant guests or omitted **on request.**  
**GF bread substitutions will incur £0.50 charge**

# 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)

### Starter

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

**Homemade Beef Tortellini** £8.25  
In a Mushroom, Broad Bean and Beef Broth

**Flambéed Chicken Livers and Bacon** £7.50 (GFP)  
With a Brandy Cream sauce on Toasted Brioche

**Hot Smoked Salmon Pate** £7.95 (GFP)  
With pickled Vegetables and Melba Toast

**Roasted Butternut Squash and Thyme Arancini** £7.95  
With a Roasted Red Pepper and Tomato Sauce, Rocket and Shaved Parmesan

**Prawn and Avocado Tian** £7.95 (GF)  
With Marie Rose Sauce and a Red Onion and Tomato Salsa

### Main Courses

**Six Hour Braised Pork Belly and Pork Rib Ballantine** £18.25 (GF)  
With a Chive Mash Potato, Apple Puree, Kale, Sea Salt Crackling and a Red Wine Jus

**Pan Fried Calves Liver** £18.95 (GF)  
With Braised Red Cabbage, Fondant Potato and a Sage Onion Reduction

**Parma Ham Wrapped Roasted Chicken Breast** £17.95 (GF)(N)  
Stuffed with Spinach, Pine Nuts and Ricotta, served with Butternut Squash Puree,  
Dauphinoise Potato and a Madeira Cream Sauce

**Roasted Vegetable and Halloumi Risotto** £15.95 (GF)  
With a Basil Pesto and Baby Rocket Leaves

**Moroccan Spiced Lamb Rump** £18.95 (GF)  
On a Bed of Spiced Mixed Beans, Tomato Concasse and Sweet Potato Puree

**Chargrilled Ribeye Steak** £21.95 (GFP)  
With Grilled Mushroom and Tomato, Hand Cut Chips  
**Melted Blue Cheese Butter or Peppercorn Sauce (GF)** £1.95

### Sides £2.95 Each

**Carrots and Broccoli**  
**Buttered Green Beans**  
**Dauphinoise Potato**  
**Hand Cut Chips**

**Braised Red Cabbage**  
**Mixed Leaves**  
**Garlic Roasted Potatoes**  
**Julienne French Fries**

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.