



Christmas Day Lunch
2018

Sparkling reception drink & nibbles



Creamy wild mushroom and celeriac soup, truffle and toasted hazelnuts



Treacle cured salmon, cerviche scallop, seabass, crème fraiche & pickled cucumber



Roast bronze free- range turkey, slow cooked leg, traditional trimmings & sherry gravy



Spiced, port-poached pear

or

Traditional Christmas Pudding with stewed clementines & brandy sauce



Tea, coffee & homemade chocolates

£85.00pp

£42.50 (*children*)

Please inform us of any dietary requirements at the time of booking so that we can endeavour to meet them.



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