

December Set Menu

2018

2 courses £21 or 3 courses £25

STARTERS

Goosnargh duck & pistachio terrine, red wine & honey figs
Celeriac & apple soup, toasted yeast (v)
Treacle cured salmon, beetroot & fennel salad

MAINS

Chicken breast, celeriac puree, mushrooms, leeks, chestnuts & sherry
Featherblade of beef braised in ale, horseradish mashed potato & baby onions
Roast aubergine, cider lentils, goats cheese & parsley (v)

DESSERTS

Chocolate torte with caramel ice cream
Orange sponge
Orange crème brulee, Christmas pudding ice cream
Lancashire cheese, chutney & biscuits



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