



Christmas

AT THE BAYTREE BRASSERIE

STARTER

BUTTERNUT SQUASH AND SWEET POTATO SOUP
WITH ROASTED CHESTNUTS AND TOASTED BREAD
(GF BREAD AVAILABLE)

HOME BREADED BRIE WEDGES
WITH CRANBERRY PORT DIP

GARLIC & ROSEMARY LAMB KEBABS
WITH FRESH TZATZIKI (GF)

CHAMPAGNE, ORANGE INFUSED SMOKED SALMON AND CREAM
CHEESE CROSTINI
(GF BREAD AVAILABLE)

MAIN COURSE

ROAST TURKEY DINNER HOMEMADE PORK, LEEK AND
CRANBERRY STUFFING HONEY ROASTED PARSNIPS, ROAST
POTATOES, FESTIVE VEGETABLES (GF)

CHICKEN FILLET, CHORIZO LAYERED WITH A SMOKED CHEESE
AND CRISPY ONION TOPPING (GF)

PAN SEARED SWORDFISH STEAK LEMON, ASPARAGUS RISOTTO
DRIZZLED WITH BÉARNAISE SAUCE (GF)

MUSHROOM AND CHESTNUT WELLINGTON PUFF PASTRY FILLED
WITH WILD MUSHROOMS, CHESTNUT, CRANBERRIES, SWEET
POTATO, CARAMELIZED ONION AND SAGE (V)

£36.99 2 COURSE

£44.99 3 COURSE

ALL TO BE PRE-ORDERED 1 WEEK IN ADVANCE