

Christmas

FESTIVE MENU AT THE BAYTREE

STARTER

HOMEMADE CHICKEN LIVER, PORT AND CRANBERRY PÂTÉ
WITH RED ONION MARMALADE AND GRANARY TOAST

(GF AVAILABLE)

SMOKED SALMON AND PRAWN COCKTAIL

(GF AVAILABLE)

CHEF'S HOMEMADE SOUP OF THE DAY WITH WARM ROLL

(GF AVAILABLE)

GARLIC MUSHROOM BRUSCHETTA WITH SALAD GARNISH

(GF AVAILABLE)

MAIN COURSE

BAYTREE ROAST TURKEY OR ROAST PORK LOIN

HOMEMADE PORK, LEEK AND CRANBERRY STUFFING, HONEY
ROASTED PARSNIPS, GOOSE FAT ROAST POTATOES, FESTIVE
VEGETABLES SERVED WITH CHEF'S GRAVY

(GF AVAILABLE)

MUSHROOM & CHESTNUT WELLINGTON

PUFF PASTRY FILLED WITH WILD MUSHROOMS, CHESTNUT,
CRANBERRIES, SWEET POTATO, CARAMELIZED ONION AND SAGE
SERVED WITH VEGETARIAN GRAVY

(V)

£29.99 for 2 courses