



BAYTREE BRASSERIE

SUNDAY LUNCH

STARTER

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

SMOKED SALMON, PRAWN
COCKTAIL (GF)

CHEF'S HOMEMADE SOUP OF THE
DAY WITH BREAD

GARLIC MUSHROOM BRUSCHETTA
WITH SALAD GARNISH

MAIN COURSE

BEEF TOPSIDE

LAMB LEG

PORK LOIN, AND CRACKLING

TURKEY BREAST

All served with Yorkshire pudding,
thyme roast potatoes, honey
parsnips, seasonal vegetables,
mashed potatoes, stuffing and
cheesy leeks.

HOMEMADE NUT ROAST (VE)(GF)

PANINI PLATTERS

Served with salad, coleslaw & a few
chunky chips

CHICKEN, PESTO & SUNBLUSHED
TOMATO

ROASTED RED PEPPER, SMOKED
VEGAN CHEESE & GUACAMOLE(VE)

BACON, BRIE & CRANBERRY

TUNA MELT

SANDWICH PLATTERS

GLUTEN FREE ROLLS AVAILABLE

All with granary bread, salad garnish,
coleslaw & a few chunky chips

CHEESE & TOMATO/ ONION

TUNA MAYO

PRAWN COCKTAIL MARIE ROSE

BLT (BACON, LETTUCE & TOMATO)

POSH FISH FINGERS

Crispy homebreaded cod goujons with
smooth aioli

GF DINNER'S AVAILABLE

