

Christmas

FESTIVE MENU AT THE BAYTREE

WELCOME COCKTAIL

CUCUMBER & ELDERFLOWER MARTINI

A refreshing and elegant festive cocktail combining premium gin, St-Germain elderflower liqueur, fresh cucumber and lime, finished with a delicate touch of basil.

Premium Gin • St-Germain Elderflower • Fresh Cucumber • Fresh Lime • Sugar Syrup • Fresh Basil

£13.99

STARTERS

CAULIFLOWER & CHESTNUT SOUP

A warming festive soup of cauliflower and chestnuts, served with a warm bread roll.

CHICKEN LIVER, PORT & CRANBERRY PÂTÉ

Rich chicken liver pâté with port and cranberry, accompanied by tomato & caramelised onion chutney and toasted bread.

GOLDEN BREADED BRIE WEDGES

Crispy home-breaded Brie wedges, served with a sweet & spicy chilli jam.

FESTIVE MAINS

TRADITIONAL CHRISTMAS TURKEY ROAST

Tender roast turkey served with all the traditional Christmas trimmings, festive seasonal vegetables and rich gravy.

SEA BASS & SMOKED SALMON RISOTTO

Pan-cooked sea bass fillet served on a creamy smoked salmon, garden pea & cream cheese risotto.

FESTIVE CHICKEN, BACON & BRIE STACK

Tender chicken breast layered with bacon and melted Brie, finished with a festive cranberry jus and served with seasonal vegetables.

MUSHROOM & CHESTNUT WELLINGTON (VE)

A festive mushroom and chestnut Wellington served with seasonal vegetables and rich vegan gravy.

£29.99 for 2 courses

£35.99 for 3 courses

Merry Christmas from all of us at Baytree Brasserie
Tudor Square • Tenby