



# CHRISTMAS AT THE BAYTREE

## Starters

### BROCCOLI AND STILTON SOUP

*Freshly made soup served with focaccia*

### HOMEMADE CHICKEN LIVER & BERRY PATE

*Served with granary toast and our festive chestnut chutney*

\*gluten free bread available, please advise when pre-ordering

### ROSEMARY AND GARLIC CAMEMBERT

*Baked camembert served with a cranberry dip and puff pastry twists*

### SMOKED SALMON WITH PRAWNS

*Smoked salmon with prawns, horseradish cream and lime vinaigrette, crowned with watercress (gf)*



## Mains

### ROAST PEMBROKESHIRE TURKEY

*Locally reared Turkey served with homemade pork, leek and cranberry stuffing, honey roasted parsnips, roast potatoes, pigs in blankets, traditional festive vegetables and homemade gravy.*



### BRIE & BERRY SIRLOIN

*8oz Pembrokeshire steak cooked to your liking, topped with melted creamy welsh brie, draped with a cranberry jus served on a bed of sauté buttered leeks.*

### TRIO OF FISH

*Seared scallops, king prawns and calamari finished in a garlic, lemon and chilli butter*

### BEETROOT, MUSHROOM AND SQUASH WELLINGTON

*Served with all the festive trimmings, finished with a red wine gravy*

*Served with a selection of vegetables and potatoes. All dishes with the exception of the Wellington can be gluten free, please advise when pre-ordering.*

## Dessert

TRADITIONAL CHRISTMAS PUD *served with rich brandy sauce (gf)*

CHOCOLATE & CHERRY TORTE *served with chantilly cream (gf/ve)*

PROSECCO & BLACKCURRANT CHEESECAKE *with chantilly cream (gf)*

CITRUS SORBET *with homemade short bread*



*Pre-ordering required when choosing from this menu along with a non-refundable deposit of 10.00pp. Please inform staff of any food allergies or intolerances prior to ordering.*