



The Bay Horse
Family Run Country Pub with Food
www.thebayhorsekirkdeighton.com



Festive Menu 2021



This menu is available from **Monday 29th November 2021 to Friday 6th January 2022** Monday to Saturday at both Lunch & Dinner. The menu is only available to parties booked in advance & we will need your guests to pre-order their meal choices, please.

A non-refundable deposit of £10 per person is required to secure your reservation. To make sure your party runs smoothly we would be grateful if you could return your pre-orders at least a week before the date of your reservation.

We hope you will choose to celebrate Christmas with us this year. To book a table please ring **01937 290163** or email **info@thebayhorsekirkdeighton.com**.

Stuck for a Christmas gift this year? Why not treat someone to a fantastic meal out and give a Bay Horse gift voucher which we can make for any amount you choose.

We are also pleased to offer a bespoke takeaway and delivery service of festive food. This could be a buffet or hot meal for you to collect or we can deliver. Please call us to discuss your requirements.

Special Diets

We know how difficult it can be to find a menu that caters for everyone in your party but there's no reason why everyone shouldn't enjoy a fantastic meal regardless of any special diet they may be following. Our chefs are very experienced at adapting our dishes for all kinds of special diets and because all our food is made from scratch on the premises it is very easy to make a tweak here and there. We will be very happy to work with you or any guests in your party to ensure we can meet any of your requirements.





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(Only available for pre-booked tables, menu choices need to be received in advance. £10 deposit per person to secure booking)

3 Courses plus tea or coffee £24.50 2 Courses plus tea or coffee £20.00

Optional extra ~ Prosecco on arrival £3.95 per guest

To Start...

Lightly Spiced Sweet Potato Soup (v, gf*) ~ with homemade bread

Thai Salmon Fishcake ~ with dressed leaves & our secret dipping sauce

Deep Fried Wedge of Brie ~ with our homemade chutney

Oven Roasted Portobello Mushroom (v, gf) ~ roasted pepper, mozzarella, red pesto & toasted pine nuts

Duck & Port Pate ~ with toast, dressed leaves & homemade chutney

Mains...

(All served with garlic & rosemary roast potatoes & seasonal vegetables)

Traditionally Roasted Turkey Breast (gf*) ~ with chipolatas, stuffing, cranberry sauce & freshly made gravy

Vegan Nut Roast (v) ~ braised red cabbage, new potatoes, and vegan friendly gravy

Pan Fried Sea Bream Fillet ~ Chive mash & red pesto cream sauce

Daube of Beef (gf) ~ braised in red wine, herbs & stock, served with creamy mash, caramelised pepper & shallot & jus.

Confit Duck Leg (gf) ~ fondant potato, braised red cabbage, port & redcurrant reduction

Beef Wellington (£5.50 premium) – Prime Yorkshire fillet steak with pate, mushroom duxelles & Parma ham all encased in our homemade puff pastry. Served medium rare with dauphinoise potatoes & port & madeira sauce.

To Finish...

Christmas Pudding (gf*) ~ with homemade brandy & vanilla custard

Ginger Crème Brûlé (gf*) ~ with chocolate dipped langue de chat biscuits

Baked New York Cheesecake ~ with blueberry compote

Tiramisu ~ our ultimate, boozy take on the Italian classic

Homemade Meringue Nest – with lemon curd, Chantilly cream & raspberries



Freshly brewed tea or coffee with homemade chocolate tiffins to finish

Optional extra ~ Cheese & Port ~ a selection of local cheeses, biscuits, fruit, celery & chutney & a glass of Pocas 10 Year Tawny Port **£9.50 per person**

V ~ suitable for vegetarians gf ~ gluten free gf* - can be easily adapted to be gluten free, please tell us when you order.

Nearly all of our dishes can be adapted for most special diets and if not, our chef will be very happy to work with any guests in your party to create something that suits their needs.