The Bay Horse Valentine's Menu 2019

3 courses £50 per couple



King prawns bound with our luxury Marie rose sauce, baby leaf salad and buttered bread.

Homemade roasted butternut squash and rosemary soup with fresh baked ciabatta and herb butter.

Home cured Scottish salmon beetroot gravadlax with our own horseradish crème and brown bread. (Pickled beets and silverskins)

Wild mushroom medley with a creamy white wine, shallot, herb and garlic sauce on fresh baked ciabatta bread.

Home roasted salt and pepper chicken wings with a sticky chilli glaze and blue cheese dip.

Mains to Share:

Whole lemon and thyme roasted free range chicken with seasonal glazed vegetables, roast potatoes and tarragon grawy. (pre-carved)

Bay Horse signature slow braised beef short ribs with red wine jus, roasted vegetables and creamy herb mashed potato.

Sea bass fillets (2 per person) stuffed with king prawns, homemade herb butter and with a champagne cream, savoy cabbage and baby potatoes.

Vegetable and stilton wellington in butter puff pastry with seasonal vegetables, roast potatoes and vegetarian gravy.

Pure indulgence: choose from

Mollie's homemade trio of mini desserts: Vanilla and strawberry panacotta, lemon tart and chocolate orange cheesecake.

Strawberry and pineapple kebabs with cream and a rich Belgian hot chocolate sauce with marshmallows.

Selection of English cheeses with homemade spiced chutney, biscuits and celery with our own fresh herb butter.

