

THE BAY HOTEL

CHRISTMAS DAY MENU 2015

STARTERS

Prawn Cocktail with brown bread and butter

Crab and Tiger Prawn tartlet

Chicken liver parfait with red onion jam and croutons

MAIN COURSES

Traditional roast turkey with gammon, ham, and pigs in blankets

Roast sirloin of beef with roasted shallots and port gravy

Salmon steak on a bed of leeks with watercress sauce

Chestnut, mushroom, and roasted pepper roulade (vegetarian)

(all served with roast potatoes and fresh winter vegetables.)

DESSERTS

Christmas pudding with brandy sauce or cream and clotted cream

Lemon cheesecake with raspberry coulis and clotted cream

Trio of ice-creams with berry sauce

A selection of cheese and biscuits with chef,s chutney

PRICE £40.00 per person

Includes complementary coffee and mints also a glass of wine on arrival.