

# THE BAY TREE HOTEL RESTAURANT

## CHRISTMAS DAY LUNCH MENU



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### Amuse Bouche

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Roast butternut soup, crispy lardons, sage cream and hazelnut praline (v)

Festive ham hock terrine, soused vegetables, crispy quail's egg and brioche, piccalilli puree

Vodka cured salmon gravadlax, pickled radish, beetroot mousse, lime and coriander dressing

Confit duck rilette, celeriac remoulade, burnt orange and cherry syrup

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Roast fillet of beef, fondant potato, red wine shallots, swede pomme puree,  
broad beans, whisky jus

Roast turkey, pigs in blankets, duck fat potatoes, winter vegetables, bread sauce,  
homemade sage and onion stuffing, red wine jus

Herb crusted fillet of turbot, samphire, mussel chowder, cumin glazed cauliflower, crispy leeks

Wild mushroom pithivier, sugar snap peas, stilton sauce, chestnut and watercress (v)

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### Cherry sorbet

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Peanut brittle and dark chocolate ganache, cocoa syrup, vanilla cream

Traditional Christmas pudding, brandy sauce, kumquat and red berries (v)

Rum and raisin semi-freddo, golden raisin puree, red currants, hazelnut crumb (v)

Blood orange posset, cranberry and cherry compote, cinnamon shortbread

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Selection of English cheeses and accompaniments

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Petit fours

£95 per person