

# BOOKING FORM

JUST FILL IN THE FORM BELOW AND RETURN IT TO US WITH YOUR DEPOSIT.

DATE	TIME
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CONTACT NAME
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COMPANY NAME
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PARTY SIZE	CHILDREN
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ADDRESS
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POSTCODE
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CONTACT NUMBER
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CHRISTMAS PARTY <input type="checkbox"/>	CHRISTMAS DAY <input type="checkbox"/>
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STARTERS	QTY

MAIN COURSE	QTY

DESSERTS	QTY



Merry Christmas

FROM  
**THE BAY HORSE**

MAIN STREET KIRK DEIGHTON  
WETHERBY LEEDS LS22 4DZ

**01937 339 533**

**BOOK & PAY ONLINE**  
[WWW.THEBAYHORSEKIRKDEIGHTON.CO.UK](http://WWW.THEBAYHORSEKIRKDEIGHTON.CO.UK)



THEBAYHORSE  
KIRKDEIGHTON



BAYHORSEKIRKD

**THE BAY HORSE**  
TRADITIONAL PUB & RESTAURANT



FOR  
**CHRISTMAS  
DINNER**

FRIDAY DECEMBER 24TH 2015

5 COURSE CHRISTMAS LUNCH

[THEBAYHORSEKIRKDEIGHTON.CO.UK](http://THEBAYHORSEKIRKDEIGHTON.CO.UK)

# CHRISTMAS PARTIES

STARTERS

## MARTINI KING PRAWN COCKTAIL

JUICY KING PRAWNS IN A LIGHT MARTINI ROSSO MARIE ROSE DRESSING WITH A HINT OF TABASCO RESTED ON FRESH LITTLE GEM LETTUCE

## RICOTTA STUFFED COURGETTES

HAND ROLLED RICOTTA STUFFED COURGETTES FINISHED WITH CHIVES & TOPPED WITH TOASTED PINE NUTS

## OLD FAITHFUL SOUP

A HUMBLE & WARMING FRESH WINTER VEGETABLE SOUP FINISHED WITH WARM RUSTIC BREAD

## DUCK AND FIG TERRINE

A RICH & DELICIOUS TERRINE RESTED ON A TOMATO & HERB BRUSCHETTA FINISHED WITH A CHILI JAM



## ROAST TURKEY ROULADE

THE FINEST TURKEY CROWN SLOW ROASTED IN GOOSE FAT & SMOKED STREAKY BACON WITH OUR CHEF'S FAMOUS PINK LADY SAUSAGE MEAT STUFFING WITH GOLDEN GOOSE FAT ROASTIES HOME MADE YORKIES, HONEY ROAST PARSNIPS & SEASONAL VEGETABLES & PIGS IN BLANKETS

## SILVER SIDE OF BEEF

THE FINEST CUT OF LOCALLY SOURCED BEEF, SLOW OVEN ROASTED FOR ULTIMATE TENDERNESS FINISHED WITH HORSERADISH & CHIVE MASH & CREAMED LEEKS

## MARLBOROUGH SALMON

A FRESH FILLET OF SALMON MARINATED IN A RICH SAUCE CONSISTING OF NEW ZEALAND SAUVIGNON BLANC FRESH PARSLEY & CHIVES, RESTED ON A BED OF CREAMED LEEKS & CRUSHED NEW POTATOES

## NUT ROAST

A CLASSIC THAT IS PACKED WITH FLAVOUR WITH ROASTED VEGETABLES INFUSED WITH RED CURRENT

## THE CHRISTMAS HUNTER

A JUICY BUTTERFLIED CHICKEN BREAST TOPPED WITH OUR FAMOUS PINK LADY STUFFING FINISHED WITH MELTED CHEESE & CRANBERRY SAUCE, WITH CHUNKY CHIPS & A MIXED LEAF SALAD.



## COCOA & TIA MARIA MOUSSE

LUXURIOUS DARK CHOCOLATE MOUSE WITH A HINT OF TIA MARIA LIQUEUR TOPPED WITH FRESH CREAM & A BLACK CHERRY - THE CHEF'S FAVE!

## SNOWY STRAWBERRIES & CREAM

FRESH STRAWBERRIES WITH FRESHLY WHIPPED CREAM TOPPED WITH SHAVINGS OF PEARL WHITE CHOCOLATE.

## SAINT NICK'S CHRISTMAS PUD

A TRADITIONAL XMAS PUDDING FINISHED WITH A CLASSIC BRANDY SAUCE

## RUDOLPH'S DREAMY CHEESECAKE

AN INDULGENT CHEESECAKE FINISHED WITH FRESH CREAM

TO END - COMPLIMENTERY REFRESHING LIMONCELLO

DESSERTS

ONE COURSE £14.95 TWO COURSES £17.95 THREE COURSES £19.95

# XMAS 2015 PARTY BOOKINGS 16 NOVEMBER to DECEMBER 23RD

OUR CHEF'S WILL HAPPILY CATER TO YOUR DIETARY NEEDS INCLUDING VEGETARIANS GLUTEN FREE OR OTHER SPECIAL REQUIREMENTS PLEASE JUST LET US KNOW WHEN YOU BOOK YOUR TABLE & WE WILL CREATE A DISH ESPECIALLY FOR YOU.

# DINE WITH US THIS CHRISTMAS

## BAY HORSE AT HOME THIS CHRISTMAS



LET US DELIVER CHRISTMAS DINNER READY TO REHEAT DELIVERED ON XMAS EVE.

£19.95pp

BOOK & PAY ONLINE

[WWW.THEBAYHORSEKIRKDEIGHTON.CO.UK](http://WWW.THEBAYHORSEKIRKDEIGHTON.CO.UK)

# THE BAY HORSE

TRADITIONAL PUB & RESTAURANT



THEBAYHORSE  
KIRKDEIGHTON



BAYHORSEKIRKD



# CHRISTMAS DAY

## STARTERS

MARTINI KING PRAWNS AND LOBSTER COCKTAIL

WINTER BROTH AND WARM RUSTIC BREAD

DUCK AND ORANGE TERRINE WITH HOMEMADE CHUTNEY

TRIO OF YORKIES WITH SMOKED BACON & FRENCH ONION GRAVY

FOLLOWED BY SMOKING CHAMPAGNE SORBET



## MAIN COURSE

### ROAST TURKEY

A TRADITIONAL ROAST TURKEY CHRISTMAS LUNCH WITH ALL THE FESTIVE TRIMMINGS INCLUDING GOOSE FAT ROASTIES, PIGS IN BLANKETS & OUR CHEF'S FAMOUS STUFFING

### LAMB CHOPS

TENDER LAMB CHOPS ENCASED IN GARLIC, ROSEMARY & THYME BREADCRUMBS RESTED ON A BLANKET OF RED CABBAGE & PORT MASHED POTATO FINISHED WITH A RED WINE REDUCTION

### PAN-SEARED MONKFISH

THE FINEST MONKFISH RESTED ON A BED OF BABY SCALLOPS & ASPARAGUS WITH BLACK PUDDING FINISHED WITH A RED PEPPER & BISQUE SAUCE

## DESSERTS

FLAMING CHRISTMAS PUD WITH A BRANDY SAUCE

RUM & DARK CHOCOLATE TORTE FINISHED WITH FRESH CREAM

BLACKBERRY CHEESECAKE FINISHED WITH FRESH CREAM

TRIO OF LUXURY ICE CREAM

## CHEESE BOARD

A SELECTION OF FINE CHEESES, BISCUITS & FRESH FRUIT  
£10.95 EXTRA SERVES 4

# £64.95

PER PERSON

TO FINISH  
FRESH COFFEE & MINTS

DRINKS FROM 11AM. DINING AT 2PM. SERVING AT 2.30PM  
£25.00 DEPOSIT REQUIRED. PREORDERING IS NECESSARY