

The Bay Brasserie Christmas Lunch Menu 2018

Soup of The Day (GF)

Chefs Freshly Prepared Soup of the Day served with Crusty Rye Bread
(Gluten Free Bread Available on Request)

Chicken Caesar Croquettes

Chefs own Chicken Caesar Croquettes served set on Pea Puree Drizzled with
Parmesan Dressing

Peppered Salmon (GF)

Fresh Shetland Salmon coated in Crushed Black Pepper served with Celeriac
Remoulade and Pernod Syrup

Goats Cheese & Beetroot Salad (GF)(V)

Goats Cheese marinated in Olive Dill Garlic Bay Leaf & Thyme Oven Baked with
Fresh Beetroot & served with an Orange Dressing

Roast Norfolk Turkey with Trimmings

Roast Norfolk Turkey served with Chestnut Stuffing, Chipolatas, Roast Gravy &
Cranberry Sauce served with Chefs Fresh Vegetables & Potatoes
(Gluten Free Option Available on Request)

Fillet of Hake (GF)

Pan Fried Fillet of Shetland Hake topped with Garlic Butter Prawns served set on
Sun-Blush Tomato Risotto

Medallions of Pork Fillet (GF)

Medallions of Pork Fillet Pan-fried & Finished with an Apple & Calvados Cream
Sauce set on Wholegrain Mustard Mash with Chefs Fresh Vegetables

Braised Rump of Beef

Oven Braised Rump Steak served set on Clapshot topped with Haggis and Whisky &
Onion Gravy

Puddings

Chefs Selection of Sweets of the Day (Please Request Separate Menu)

Refreshments

Freshly Brewed Tea / Coffee & Sweet Mincemeat Pies

£25.00

(Available Mon-Sat)



Before ordering, please speak to our staff if you have a food allergy or intolerance. Our
Chef will be happy to advise or suggest alternatives
(V) Vegetarian (GF) Gluten Free