

Booking Form

A deposit of £10.00 per person is required for the Christmas Party Menu, Boxing Day Luncheon and New Year's Luncheon. A deposit of £20.00 per person is required for Christmas Day (non returnable).

Please reserve a table for persons
on (date and day)
at Luncheon/Dinner (please delete)
I enclose a deposit of £ in confirmation

Name
Address
.
.
Telephone Number.

Please Return To
The Bay Horse Hotel & Restaurant
Canal Foot
Ulverston
Cumbria LA12 9EL

New Year's Eve Dinner

Dine from our extensive menu featuring many of our most popular dishes, renowned steaks and wide vegetarian selection.

Suit your own pocket and appetite!
Dinner at the usual time of 7.30 for 8.00pm

New Year's Day Luncheon

served at the set time of 12.30 for 1.00 p.m.

HOT SMOKED SALMON
with deep fried straw potatoes,
lemon and chive crème fraiche

AVOCADO AND PINK GRAPEFRUIT SALAD
with a raspberry and passion fruit vinaigrette

TOASTED GOATS CHEESE
with fresh figs, Parma ham and mixed salad leaves
with hazelnut vinaigrette

SOUP OF THE DAY

ROASTED LOIN OF PORK
with a mustard and herb crackling and calvados apple sauce

**LIGHTLY POACHED FILLET
OF NATURAL SMOKED HADDOCK**
on a bed of sliced leeks and waterchestnuts
with a white wine and fresh herb cream sauce

BREAST OF FREE RANGE CHICKEN
marinated in fresh lime juice stuffed with a cheese
and herb pate, coated with savory breadcrumbs
baked and served with grilled pancetta

**VEGETARIANS MAY CHOOSE FROM OUR
EXTENSIVE A LA CARTE MENU**

Selection of fresh seasonal vegetables

SELECTION OF HOME MADE DESSERTS

SELECTION OF HOME MADE ICE CREAM
in a brandy snap basket

SELECTION OF HOME MADE SORBETS

**or
CHEESE PLATTER**
with home made biscuits and soda bread

£33.50

FRESHLY BREWED COFFEE
with home made chocolate truffles

£3.00

Christmas Lunch Party

served in the Conservatory
at the set time of 12.30 for 1.00 p.m.

PRAWN AND AVOCADO COCKTAIL

RICH DUCK LIVER TERRINE
with hot garlic and herb bread
and mixed salad leaves

SOUP OF THE DAY
served with freshly baked bread

BREAST OF FARM FRESH CHICKEN
marinated in white wine, olive oil and fresh rosemary,
grilled with back bacon and plum tomato

ESCALOPE OF FRESH SCOTTISH SALMON
lightly poached and served with a white wine
and fresh herb cream sauce

**VEGETARIANS MAY CHOOSE FROM OUR
EXTENSIVE A LA CARTE MENU**

All the above served with fresh seasonal vegetables

SELECTION OF HOME MADE DESSERTS

**or
CHEESE PLATTER**
with home made biscuits
(supplement of £5.00 for cheese)

£23.00

FRESHLY BREWED FILTER COFFEE
served with home made chocolate truffles

£3.00

Christmas at The Bay Horse Hotel & Restaurant



The Christmas Party Menu listed overleaf will be available every evening from Thursday 1st December up to and including Saturday 24th December. Dinner is served at the set time of 7.30 for 8.00 p.m.

We are also running a Christmas Party lunchtime menu served at the set time of 12.30 for 1.00pm.

With the exception of Christmas Day the weekly à la carte and grill menus will also be served during the evening.

We can cater for parties of up to 36 people seated on one table.

www.thebayhorsehotel.co.uk

Christmas Day

Luncheon is served at 12.30 for 1.00 p.m.

7 Course Lunch

**SERRANO HAM, ASPARAGUS
AND PARMESAN SHAVINGS**
with a lemon and balsamic dressing



**CREAM OF POTATO, LEEK
AND WATERCRESS SOUP**



SMOKED HADDOCK QUICHE
with baby spinach leaves and
cheese and chive cream sauce



GOOSEBERRY SORBET



FRESH FREE RANGE BRONZE TURKEY
roasted and served with a chestnut, sage and onion
stuffing, with a cranberry and burgundy sauce

Served with fresh seasonal vegetables



CHRISTMAS PUDDING
with brandy sauce

SELECTION OF HOME MADE DESSERTS

A SELECTION OF HOME MADE ICE CREAM
in a brandy snap basket

SELECTION OF SORBETS

CHEESE PLATTER
with home made biscuits and soda bread



FRESHLY BREWED FILTER COFFEE
with home made mince pies and rum butter

£95.00

Christmas Party Menu

RILLET OF DUCK AND BELLY PORK
flavored with juniper and thyme
with toasted garlic and herb bread

**MINCED CHICKEN, TOMATO, APRICOT,
SPICES AND BRANDIED SULTANAS**
baked with a savoury egg custard

AVOCADO, MANGO AND RED PEPPER TERRINE
with a raspberry and passion fruit dressing

GRAVLAX WITH BUTTERED TREACLE BREAD

SOUP OF THE DAY

GRILLED ABERDEEN ANGUS RIB EYE STEAK
on a sauce of mushroom, shallots and red wine

ESCALOPE OF FRESH FREE RANGE TURKEY
filled with Cumberland ham and mozzarella cheese,
coated with fried breadcrumbs baked
and served on a rich Madeira sauce

FRESH FILLET OF SEABASS
lightly poached and served with a noilly prat
and chive cream sauce

MEDALLIONS OF PORK FILLET
coated with a Dijon mustard and fresh herb crust,
served on a calvados apple cream

**VEGETARIANS MAY CHOOSE FROM OUR
EXTENSIVE A LA CARTE MENU**

served with a selection of fresh seasonal vegetables

SELECTION OF HOME MADE DESSERTS

or

HOME MADE CHRISTMAS PUDDING
with brandy sauce

or

CHEESE PLATTER
with home made biscuits and soda bread

FRESHLY BREWED FILTER COFFEE
with home made mince pies and Cumberland rum butter

£36.00

Boxing Day Luncheon

served at the set time of 12.30 for 1.00 p.m.

PRAWN AND AVOCADO TERRINE
with buttered treacle bread

RICH CHICKEN LIVER PATE
with quince and red chilli jelly, toasted garlic and herb bread

CANTALOUPE MELON FRESH FIGS AND MANGO SALAD
with a balsamic reduction

SOUP OF THE DAY

ESCALOPE OF FRESH SCOTTISH SALMON
lightly poached and served with a white wine
and fresh herb cream sauce

LEG OF LAKELAND LAMB
roasted with honey, lemon and crushed coriander
served with a fresh apple and mint sauce

FRESH GUINEA FOWL
pot roasted with mushroom, shallots and red wine

FRESH FILLET OF NATURAL SMOKED HADDOCK
lightly poached and served on a bed of sliced leeks, prawns
and waterchestnuts with a white wine and fresh herb cream

**VEGETARIANS MAY CHOOSE FROM OUR
EXTENSIVE A LA CARTE MENU**

Served with fresh seasonal vegetables

SELECTION OF HOME MADE DESSERTS

A SELECTION OF HOME MADE ICE CREAM
in a brandy snap basket

SELECTION OF SORBETS

or

CHEESE PLATTER
with home made biscuits and soda bread

£33.50



FRESHLY BREWED FILTER COFFEE
with home made chocolate truffles

£3.00

Accommodation

For guests who are to dine from the Christmas Party Menu we are able to offer a special rate for an overnight stay. Wake in the morning and have a glass of bucks fizz along with our renowned BAY HORSE PLATTER before facing the day.

This offer is available for a one night stay only from Thursday 1st December until Saturday 24th December, inclusive and the cost per person is £45.00.

The rate covers room, breakfast, VAT and service and is available for double occupancy only.

Please mention this special offer when telephoning to make a reservation.

Reservations

Please note that all reservations for the Restaurant during the Festive Period are subject to written confirmation and a deposit. A deposit of £10.00 per person is required for the Christmas Party Menu, Boxing Day Luncheon and New Year's Luncheon. A deposit of £20.00 per person is required for Christmas Day (non returnable).

Provisional Bookings will be held for 7 days pending confirmation.

Amex, Mastercard and Visa Cards are taken.

The Bay Horse Hotel & Restaurant

Canal Foot

Ulverston

Cumbria LA12 9EL

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