

# 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.

**TOASTED GOATS CHEESE, FRESH FIGS  
AND PARMA HAM**  
with Mixed Salad Leaves and Hazelnut Oil Dressing

**RICH DUCK LIVER TERRINE**  
Served with Toasted Garlic and Tomato Bread  
and a Gooseberry and Juniper Puree

**BOBOTIE, A DISH FROM THE SUNNY CAPE**  
consisting of Minced Lamb, Tomato, Apricot and Spices  
Baked with a Savoury Egg Custard

**SOUP OF THE DAY**

**FILLET OF NATURAL SMOKED HADDOCK**  
Lightly poached and served on a bed of prawns, leeks and water chestnuts with a white wine and fresh herb cream sauce

**ROAST SMOKED LOIN OF PORK**  
with mustard and herb crackling, apple and sage sauce

**FRESH GUINEA FOWL**  
roasted with button mushrooms, shallots,  
red wine and rosemary

**SLICES OF AUBERGINE, LEEK AND PLUM TOMATO**  
baked on a bed of fried breadcrumbs with a pesto  
and mozzarella crust

Selection of Fresh Seasonal Vegetables

**SELECTION OF HOME MADE ICE CREAM**  
in a Brandy Snap Basket

**SELECTION OF SORBETS**

**SELECTION OF HOMEMADE DESSERTS**

**or**  
**CHEESE PLATTER**  
with Home Made Biscuits and Soda Bread

£35.00

**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.

**FETA CHEESE, BLACK OLIVES AND  
CHERRY TOMATO**  
on Mixed Salad Leaves with a Hot Balsamic Vinaigrette

**SOUP OF THE DAY**  
Served with Freshly Baked Bread

**PRAWN AND AVOCADO COCKTAIL**

**BREAST OF FARM FRESH CHICKEN**  
marinated in coconut milk, fresh lime and ginger baked  
and served with fresh pineapple and grilled smoked bacon

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

**RED AND GREEN PEPPERS**  
stuffed with mushroom and onion pâté served on a  
tomato provencale with a garlic and chive cream  
breadcrumb and pine nut topping

All the above served with fresh seasonal vegetables

**SELECTION OF HOME MADE DESSERTS**

£24.00

**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 Friday 1st December up to and including Sunday 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](http://www.thebayhorsehotel.co.uk)

# Christmas Day

Luncheon is served at 12.30 for 1.00 p.m.

7 Course Lunch

FRESH ASPARAGUS TIPS PAN FRIED IN  
A LEMON AND PARSLEY BUTTER  
with Serrano Ham, Poached Pullet Egg and  
Shavings of Parmesan



CREAM OF POTATO, LEEK  
AND WATERCRESS SOUP



FRESH FILLET OF LEMON SOLE

Deep Fried and served on a Balsamic Reduction with a  
Pastry Case filled with a Sweet and Sour Tartare Sauce



STRAWBERRY AND MANGO SORBET



FRESH FREE RANGE BRONZE TURKEY

Butter muslin roasted and served with a chestnut, sage  
and onion stuffing and a cranberry and burgundy sauce

Served with fresh seasonal vegetables



CHRISTMAS PUDDING

with Brandy Sauce

OR

A SELECTION OF HOME MADE ICE CREAM

in a Brandy Snap Basket

SELECTION OF SORBETS

SELECTION OF HOME MADE DESSERTS

or

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

BOBOTIE, A DISH FROM THE SUNNY CAPE  
consisting of Minced Lamb, Tomato, Apricot and Spices  
Baked with a Savoury Egg Custard

CANTALOUPE MELON

with Mixed Seasonal Fruit and a Raspberry Brandy Puree

SMOKED DUCK BREAST AND AVOCADO PEAR

served with a Honey and Passion Fruit Dressing  
and mixed salad leaves

CHICKEN CUMBERLAND HAM AND  
PISTACHIO NUT TERRINE

with Garlic and Herb Bread and a Quince and Red Chilli Jelly

SOUP OF THE DAY



ABERDEEN ANGUS RIB EYE STEAK GRILLED

and served with a sauce of mushroom, shallots, brandy  
and fresh cream

ESCALLOPE OF FRESH FREE RANGE TURKEY

filled with Cumberland ham and mozzarella cheese,  
coated with fine white breadcrumbs, baked and  
served on a rich Port sauce

MEDALLIONS OF PORK FILLET

coated with a dijon mustard and fresh herb crust baked  
and served with a calvados apple cream sauce

ECALLOPE OF FRESH SCOTTISH SALMON

pan fried with king prawns, fresh asparagus tips,  
lemon and parsley butter

FILLET OF FRESH SEABASS

lightly poached and served with a noilly prat  
and chive 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

£37.00

# Boxing Day Luncheon

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

PRAWN AND AVOCADO COCKTAIL

CREAM CHEESE AND HERB TERRINE

Toasted Tomato and Basil Bread with Mixed Salad Leaves

CANTALOUPE MELON

Parma ham and Mixed Fruit

SOUP OF THE DAY



LEG OF LAKELAND LAMB

roasted with honey, lemon and crushed coriander  
served with a fresh apple and mint sauce

BREAST OF FARM FRESH CHICKEN

marinated in coconut milk, fresh lime and ginger, baked  
and served on fresh pineapple with grilled pancetta

ESCALLOPE OF FRESH SCOTTISH SALMON

lightly poached and served with a white wine  
and fresh herb cream sauce

BAKED COURGETTE

filled with feta cheese, fresh spinach and macadamia nuts  
grilled with crème fraiche and gruyere cheese

Served with fresh seasonal vegetables



A SELECTION OF HOME MADE ICE CREAM

in a Brandy Snap Basket

SELECTION OF SORBETS

SELECTION OF HOMEMADE DESSERTS

or

CHEESE PLATTER

with Home Made Biscuits and Soda Bread

£35.00



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 £47.00.

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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