

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 is served from 7pm to 8.15pm.

New Year's Day Luncheon

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

**RILLETTES OF BELLY PORK AND
GRESSINGHAM DUCK**
with toasted garlic and herb bread served
with quince and red chilli jelly

PRAWN COCKTAIL

**LARGE FIELD MUSHROOM, SLICED LEEKS
AND FRESH SAGE**
baked on a bed of fried breadcrumbs
with mozzarella and pesto sauce

SOUP OF THE DAY

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

BREAST OF FARM FRESH CHICKEN
filled with a cheese and herb pate, rolled in savoury
breadcrumbs baked and served with grilled smoked bacon

FRESH FILLET OF COD
lightly poached and served on a mushroom and onion
pate with a white wine, herb cream sauce

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

Selection of fresh seasonal vegetables

A SELECTION OF HOME MADE 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.

PRAWN AND CANTALOUPE MELON
served with curried mayonnaise, toasted coconut,
kiwi and cucumber salad

FRESH FIGS, PARMA HAM AND FETA CHEESE
served on mixed salad leaves with a
hazelnut oil dressing

SOUP OF THE DAY
Served with freshly baked bread

ESCALLOPE OF FRESH SCOTTISH SALMON
pan fried with asparagus tips, served with
lemon and parsley butter

MEDALLIONS OF PORK FILLET
pan fried with apple, sage, calvados and fresh cream

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

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 Saturday 1st December up to and including Monday 24th December.
Dinner is served between 7pm to 8.15pm.

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

CHICKEN, BASIL AND EMMENTAL CROQUETTES
with parma ham, honey and balsamic reduction



CREAM OF SWEETCORN AND BUTTERNUT SOUP



BUCKWHEAT PANCAKE
with gravalax king prawns and a noilly prat
and chive cream sauce



DAMSON AND CASSIS SORBET



FRESH FREE RANGE BRONZE TURKEY
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

LARGE FLAT MUSHROOM

baked on a bed of fried breadcrumbs with sliced leeks,
fresh sage and a mozzarella and pesto crust

CANTALOUPE MELON

with Serrano ham and seasonal fruit

RICH DUCK LIVER TERRINE

with toasted garlic and herb bread and a
quince and red chilli jelly

PARCELS OF SMOKED SCOTTISH SALMON

filled with prawns marinated in Fresh Lime and Hazelnut Oil

SOUP OF THE DAY



STRIPS OF ABERDEEN ANGUS FILLET STEAK

pan fried with red chilli peppers, spring onion and ginger
glazed with honey calvados and raspberry vinegar

ESCALLOPE OF FRESH FREE RANGE TURKEY

filled with cumberland ham and mozzarella cheese, coated
with fine white breadcrumbs, baked and served on a rich
madeira and port wine sauce

MEDALLIONS OF PORK FILLET

pan fried and served on caramelized apple, apricot and shallots

ESCALLOPE OF FRESH SCOTTISH SALMON

lightly poached with fresh asparagus tip,
white wine and fresh herb crust

LAKELAND LAMB SHANK

braised with orange, ginger syrup and red wine

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

£35.00

Boxing Day Luncheon

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

PARCELS OF SMOKED SCOTTISH SALMON

filled with prawns marinated in fresh lemon and olive oil
served with caper berries, buttered treacle bread and
sweet and sour mayonnaise

CANTALOUPE MELON

and Parma ham with mixed seasonal fruit

BOBOTIE

SOUP OF THE DAY



RED AND GREEN PEPPERS

stuffed with mushroom and onion paté served on a
tomato provencal with a garlic and chive cream,
breadcrumb and pine nut topping

ESCALLOPE OF FRESH SCOTTISH SALMON

marinated in fresh lime, ginger and soya sauce pan fried
in a lemon and herb butter

FRESH NORFOLK GUINEA FOWL

roasted with shallots, button mushrooms,
red wine and fresh rosemary

LOIN OF SMOKED PORK

roasted and served on a sweet and sour sauce
with mustard and herb crackling

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.

Provisional Bookings will be held for 7 days pending confirmation on the Booking Form.

3 Night Christmas Break

Join us for a 3 night Christmas Break arriving on Christmas Eve for Afternoon Tea and an A la Carte Dinner in the Restaurant.

Christmas morning enjoy a Bucks Fizz with breakfast, take a walk along the canal before enjoying a 7 course Christmas Lunch of Roast Turkey with all the trimmings and then a candlelit supper in the bar that evening if you are still feeling peckish! Boxing Day wake up to another fine breakfast, maybe venture out to the Lakes before returning to tea and cake by the fireside and A la Carte dinner in the evening. Depart 27th December after another hearty breakfast. Sea View rooms £445 per person or Standard Rooms (no view) at £395.00 per person inclusive of VAT. Single occupancy rates on request.