

## Christmas Booking Form

Please check availability as soon as possible to avoid disappointment.  
In order to confirm your booking, just fill in the form below and bring it to the bar  
along with your deposit.

Date: \_\_\_\_\_ Time: \_\_\_\_\_

Contact name: \_\_\_\_\_

Company name (if applicable): \_\_\_\_\_

Number in party: \_\_\_\_\_ Children: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_ Postcode: \_\_\_\_\_

Tel: \_\_\_\_\_

Email: \_\_\_\_\_

Christmas Fayre  Christmas Day

STARTERS	ADULT	CHILD
MAIN COURSES	ADULT	CHILD
DESSERTS	ADULT	CHILD

### Terms & Conditions

No confirmation of booking will be made until a deposit is paid. Menu prices are per person. The Christmas set menu may not be used in conjunction with any other promotion or discount. Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients. \*All weights quoted are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. All prices include VAT. Wholetail may contain one or more tails. All photography is for guidance only. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-use kitchen environment. (v) Items suitable for vegetarians.

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**drinkaware.co.uk**  
for the facts

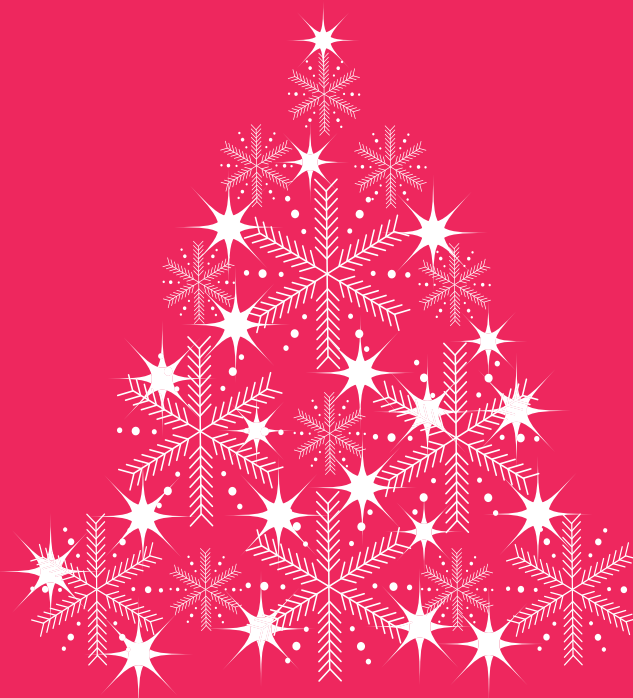
# Christmas

## AT THE BAYLEY ARMS

AVENUE ROAD | HURST GREEN | BB7 9QB

TEL: 01254 826478

W: WWW.BAYLEYARMS.COM



# Festive Fayre At the Bayly Arms

Available 1st December to 24th December

## To start

SMOKED BACON & LENTIL SOUP  
With artisan bread & butter

SMOKED SALMON & PRAWN ROULADE  
With cucumber ribbons and lemon dressing

CREAMY MUSHROOM & SAGE POT (V)  
Topped with puff pastry with salad garnish and pesto dressing

PIGS IN BLANKETS  
Served with dressed salad and apple & sage compote

## Mains

ROAST BUTTERED GOOSNARGH TURKEY  
Sausage & thyme stuffing, goose fat roasted potatoes, sprouts & bacon,  
market vegetables, pigs in blankets and rich house gravy

SALMON EN CROUTE  
Salmon fillet wrapped in puff pastry served with buttered new potatoes,  
green beans and a creamy Chardonnay & garlic sauce

BRAISED BEEF BRISKET  
With goose fat roasted potatoes, market vegetables and rich house gravy

BLUE CHEESE, SPINACH & MUSHROOM TART  
Served with house salad dressed in rocket and walnut pesto

## Desserts

TRADITIONAL CHRISTMAS PUDDING  
Brandy sauce and rum butter

SPICED PLUM CRUMBLE  
With vanilla custard

CHOCOLATE & ORANGE MOUSSE  
Served with praline shards and honeycomb ice cream

BLACK FOREST CHEESECAKE  
Served with chocolate ice cream

**2 COURSES £19 | 3 COURSES £22**

FOR BOOKINGS OF 10 OR MORE ON THE CHRISTMAS  
FAYRE ALL GUESTS RECEIVE A FREE DESSERT.

A £10 DEPOSIT IS REQUIRED. PRE-ORDERS ARE REQUIRED 10 DAYS BEFORE BOOKINGS.

# Christmas Day At the Bayly Arms

2 sittings available - 12pm to 2pm or 3pm to 5pm

## To start

SPICED PARSNIP SOUP  
With artisan bread

BROWN CRAB & CRAYFISH TIMBALE  
With pickled cucumber and dressed leaves

CREAMY MUSHROOM & SAGE POT (V)  
Topped with puff pastry with salad garnish and pesto dressing

PIGS CHEEK LOLLIPOPS  
With parsnip purée and a rich redcurrant sauce

## Mains

ROAST BUTTERED GOOSNARGH TURKEY  
Sausage & thyme stuffing, goose fat roasted potatoes, sprouts & bacon,  
market vegetables, pigs in blankets and rich house gravy

PAN ROASTED HAKE  
Crushed new potatoes, samphire, mussels and  
a creamy white wine & chive sauce

PORK MEDALLIONS  
Creamy sage mash, black pudding, fine beans, market vegetables  
and a honey & mustard sauce

APRICOT, PISTACHIO & REDCURRANT NUT ROAST  
Served with roast potatoes, fine beans, market vegetables and vegetarian gravy

## Desserts

TRADITIONAL CHRISTMAS PUDDING  
Brandy sauce and rum butter

MULLED WINE CHEESE CAKE  
With poached pear pearls, berry sauce and pouring cream

CHOCOLATE & ORANGE BROWNIE  
Served with a rich chocolate sauce, ginger bread dust and vanilla ice cream

THE BAYLEY ARMS CHEESE BOARD  
A selection of cheeses, crackers and chutney

**£65 PER PERSON**

A £20 DEPOSIT IS REQUIRED. PRE-ORDERS ARE REQUIRED 10 DAYS BEFORE BOOKINGS.