



BAY TREE
— BAR & GRILL —

CHRISTMAS DAY LUNCH 2024

120,00 per adult or 60,00 per child aged 12 and under

BELLINI & CANAPÉS ON ARRIVAL



CAULIFLOWER & CHESTNUT SOUP PB | GF
herb oil

SALT-BAKED CARROT PB | GF
pickled vegetables, parsnip humous, nut crumb, herb oil

CHICKEN & HAM HOCK TERRINE GF°
toasted brioche, tomato chutney

PRAWN COCKTAIL GF°
toasted docker sourdough, cos lettuce, pickled cucumber, bloody mary sauce



TAYWELL ELDERFLOWER SORBET PB | GF
passion fruit, popping candy



KELLYBRONZE KENT TURKEY FROM WOOLPACK CORNER FARM GF
roast potatoes, maple parsnips and all the trimmings

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON PB
hasselback potato, maple parsnips, crispy kale, miso and red wine gravy

SUPREME OF COD
fondant new potatoes, kale, jerusalem artichoke puree, red wine sauce

ROAST SIRLOIN OF BEEF & YORKSHIRE PUDDING GF°
roast potatoes, carrots, maple parsnips, pan gravy

All main courses are served with a selection of traditional Winter vegetables from Watts Farm in Kent



CHRISTMAS PUDDING GF
martell vs brandy sauce

MILK CHOCOLATE TART V
taywell madagascan vanilla ice cream, poached pear, salted caramel popcorn

SALTED CARAMEL CHEESECAKE PB | GF
taywell lime sorbet, hazelnut praline

ARTISAN CHEESE FROM KENT V | GF°
ASHMORE FARMHOUSE | KINGCOTT BLUE | CANTERBURY CHAUCER
miller's crackers, grapes, celery, plum & apple chutney



COFFEE & MINCE PIES

V = VEGETARIAN | PB = VEGAN / PLANT BASED | GF = GLUTEN FREE | GF° / PB° = CAN BE ADAPTED UPON REQUEST

A discretionary 10% gratuity will be added to your bill which is paid directly to our staff.
Please allow at least 30 minutes for your meal. Some items may contain allergens, please ask to speak to a manager for more information.