



Christmas Menu

Available 1st-23rd December 2 Courses £22 3 Courses £27

STARTERS

Mushroom & Thyme Soup (GFO, V, VEO)

Served with Artisan Bread.

Cherry Tomato Bruschetta (GFO, V, VEO)

Toasted Ciabatta topped with Cherry Tomatoes, Basil, Onions & Drizzle of Balsamic

Prawn and Salmon Cocktail (GFO)

Presented on a Bed of Mixed Leaf with Marie Rose Sauce

Chicken Liver Pate

Served with Toasted Ciabatta & Red Onion Chutney

Chilli & Garlic King Prawns (GFO)

Served with Mixed Leaf & Artisan Bread (supplement £3)

Pigs In Blankets

With a Maple Glaze

MAINS

Chicken Parmesan (V, VEO)

Topped with Béchamel Sauce & Mixed Cheeses, Served with Salad, Home-cooked Chips and Garlic Mayonnaise.

Traditional Roast Turkey with Pigs in Blankets, Cranberry Stuffing & Yorkshire puddings (GF)

Served with Seasonal Vegetables, Roast Potatoes & Rich Gravy.

Slow cooked Braised Beef

Served with Red Wine Jus, Resting on Creamy Mash & Seasonal Vegetables.

Nut Roast (GF,V,VEO)

Served with Red Wine Jus and Mash, Roast Potatoes Cranberry Stuffing & Seasonal Vegetables.

Roasted Duck Hoisin

Egg Noodles & Sauteed Vegetables in Hoisin sauce topped with Roasted Duck.

Baked Haddock with Herb Crumb

Resting on Crushed Roast Potatoes & Topped with a Cherry Tomato & Basil Sauce served with Seasonal Vegetables.

Creamy Chicken Pesto Tagliatelle (V, VEO, GFO)

With Roasted Cherry Tomatoes & topped with Parmesan

DESSERTS

Biscoff Cheesecake

With Vanilla Ice Cream

Poached Pear (GF, V, Veo)

Served with Vanilia Ice Cream

Spiced Treacle & Orange Tart (V, VEO)

Served with Custard

Sticky Toffee Pudding

Served with Salted Caramel Ice Cream

Christmas Pudding (V, Veo)

Accompanied by Traditional Brandy Sauce.

*(GFO, V, VEO) Gluten Free, Vegetarian & Vegan Option Available



BAYDALE BECK BOOKING FORM

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NAME-	PARTY SIZE-								TIME-				DATE -			
Names																
XMAS MENU																
STARTERS																
Pigs																
Pate																
Soup																
King Prawn																
Prawn Cocktail																
Bruschette																
MAINS																
Parmo																
Turkey																
Nut roast																
Chicken Pasta																
Quorn Pasta																
Braised Beef																
Duck noodles																
Haddock																
DESSERTS																
Cheesecake																
Xmas Pudding																
Pears																
Sticky toffee																
Treacle tarte																
Tick if vegan																
Tick If Gluten Free																

Deposit Paid Date Paid..... Taken By

*** £10 deposit Per person when booking then full payment required 7 days prior to booking.
If cancelled 48 hours before booking full refunded will be given