



Christmas Day Tasting Menu

MULLED WINE

GOATS CHEESE

served with Crostini with charred goat's cheese, & trio of beetroot

BREAD BOX

Sourdough, focaccia, homemade butter

PAN-SEARED SOUTH COAST SCALLOPS

Pumpkin pesto, chanterelle mushrooms

GLAZED OX CHEEK

Chestnut & désirée crush, charred shallot, red wine jus, confit egg yolk

PAN SEARED COD

Capers, shallots, kale and lentils

TURKEY CROWN

Roast potato, English sprouts, glazed carrots, braised red cabbage, devils on horseback

APPLE & PEAR TARTE TATIN

Christmas pudding ice cream

PETIT FOURS & COFFEE

£70 per head.

Sittings at 1:30pm

Bookings: 01843 862502; enquiries@baytreebroadstairs.co.uk;

www.baytreebroadstairs.co.uk