

Communion Menu

STARTER

BUTTERNUT SQUASH & ROOT VEGETABLE SOUP
TOPPED WITH A CHIVE CREAM

CHICKEN LIVER & PORT PATE
WITH A CARAMELIZED RED ONION JAM
& HOMEMADE BROWN BREAD

OAK SMOKED SALMON
WITH A CREAMY CELERIAC & WHOLEGRAIN
MUSTARD REMOULADE & BEETROOT SALSA

CREAMY GOATS CHEESE & BASIL SALAD
WITH POACHED PEARS, ROASTED WALNUTS
& A SWEET BALSAMIC GLAZE

MAIN

SLOW ROASTED FEATHERBLADE OF BEEF
WITH A SMOKED BACON & WILD MUSHROOM
BOURGUIGNON SAUCE

OVEN BAKED SUPREME OF CHICKEN
WITH A CHORIZO & ROAST GARLIC CREAM

PAN SEARED CATCH OF THE DAY
WITH A LEMON & HERB BUTTER & CAPER SALSA

SPINACH & RICOTTA TORTELLINI
TOSSED IN A RICH SUNDRIED TOMATO & CONFIT
OLIVE RAGU WITH SHAVED PARMESAN

DESSERT

THE BAY'S ASSIETTE OF DESSERTS
SERVED WITH CHANTILLY CREAM, VANILLA
ANGLAISE & SHAVED CHOCOLATE