

Christmas MENU

3 COURSE: £32.50

2 COURSE: £28.50

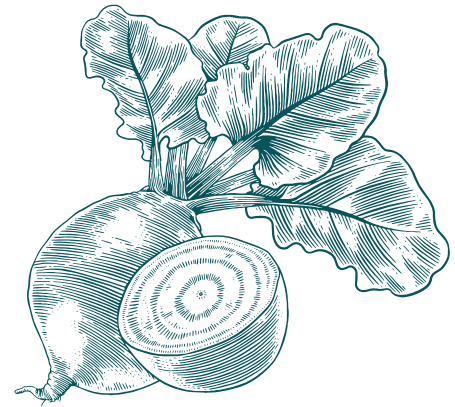
STARTER

Chicken liver parfait, mulled quince puree, pickled and crispy shallot, thyme sour dough toast (E, M, Su, G)

Cured sea trout, dill and lemon mayo, salt and pepper crostini (F, E, G)

Beetroot salad, balsamic glaze, cranberry and camembert mouse, apple crisps (M, Su, V)

Roasted butternut squash soup, sage crisps, bread roll (G, Ve)



MAIN COURSE

Slow roasted turkey breast, stuffing, pigs in blankets, roast potatoes, cauliflower cheese, gravy (M, Su, G)

Topside of beef, Yorkshire pudding, roasted shallot, roast potatoes, cauliflower cheese, gravy (E, M, G, Su)

Chestnut, squash and cranberry roast, roasted shallot, vegan cauliflower cheese, vegan gravy (G, N, Ve, Su)

Cod, lemon and thyme rosti, pea puree, chive veloute (F, M, Su)

ALL SERVED WITH BRAISED RED CABBAGE,
MAPLE ROASTED SPROUTS & CARROT AND
SWEDE MASH (Ve)

DESSERT

Chocolate yule log, winter berries (G, Su, M, E)

Christmas pudding, brandy and cream (G, Su, M) -
Vegan Option Available

Cinnamon meringue, mulled fruit compote, vanilla
chantilly cream (E, Su, M)



If you have a food allergy or special dietary requirement, please inform a member of staff Allergens - we are not an allergen free kitchen. Cross contamination could occur, and we are unable to make any guarantees that any food item can be completely allergen free.

G - Gluten | Ce - Celery/Celeriac | Cr - Crustaceans | E - Eggs | F - Fish | Lu - Lupin | M - Milk | Mo - Molluscs | Mu - Mustard | N - Nuts | P - Peanuts | Se - Sesame | So - Soya | Su - Sulphites | V - Vegetarian | Ve - Vegan | TN - Tree Nuts

T & C & BOOKING INFO



BOOKING CONFIRMATION

A booking is considered confirmed only upon receipt of a £10pp deposit or full payment in advance.

Without a deposit, provisional bookings can be held for a maximum of 1 week.

CANCELLATION & REFUNDS

Cancellations made 14 days or more before the scheduled booking date will receive a full refund.

Cancellations made within 14 days of the scheduled booking date will result in the forfeiture of the £10pp deposit.

No-shows on the day of the booking will not be eligible for any refund.

CHANGES TO BOOKING

Any changes to the number of guests or other details of your booking must be communicated to hospitality@abovethebay.co.uk 7 days in advance, and are subject to availability.

MENU AND DIETARY REQUIREMENTS:

Menu choices for all guests must be provided 1 week prior to the date of the booking.

Thank you for thinking of Above the Bay for your Christmas Lunch. We can't wait to host your Christmas celebrations and hope to see you amongst our guests during the special season.

The Above the Bay team