

The Bay Tree

May's Friday Night Menu

Consommé Princesse (clear chicken broth with asparagus & quenelles of chicken) 4.95

Strangford Mussels cooked in White Wine, Garlic & Parsley
with a Fennel & Lime Salad 5.00/9.50 (main course served with hand-cut chips)

Pesto Croissant with a Watercress & Sundried Tomato Salad 4.50

Jambon Persillé (Ham Hock & Parsley Terrine) with Gribiche Sauce 5.50

Piri Piri Prawns served with Tomato & Red Pepper Pureé, Leaves
and Bay Tree Bread Sticks 5.95

Mushroom, Beetroot, Mozzarella, Sesame & Puy Lentil Cartouche with a Leaf Salad 9.50

Poached Coley with a Pear & Lime Relish, Bombay Potatoes, Tomato & Clandeboye
Yogurt, served with Parsnip Crisps 12.50

Rump of Finnebrogue Venison with Jersey Royal Potatoes, Blueberry Shallots and
Port Jus 17.50

Roast Loin of Rabbit with a Rabbit Pie, Field Mushrooms, Sweet Potato Mash and
Spinach 11.50

Provencale Couscous with Chickpeas, Roast Courgettes, Tomatoes & Butternut Squash
and a Mint & Lemon Dressing 9.50

Tamarind Glazed Supreme of Crossgar Chicken with Cashews, Pak Choi &
Coriander Rice (N) 12.50

Pannacotta with Crushed Honeycomb & Raspberries 4.95

Poached Cherry Pavlova with Vanilla Cream & Pistachios (N) 4.95

Chocolate Mousse with Coffee Granita 4.95

Correct as of April 2012

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