

WELCOME TO BAYLEY ARMS

LOCAL PRODUCE: FRESHLY PREPARED: MADE WITH A PASSION FOR FOOD

Valentines Night



Roasted plum tomato & lemongrass soup
garnished with crème fraiche & snippets of basil

Crispy aromatic duck spring rolls
with fragrant plum sauce & julienne of stir fried vegetables

Cornets of smoked salmon
filled with prawns, crème fraiche & dill, on a delicate herb salad

Braised ham hock & coriander terrine
with potato & wholegrain mustard

Rump of fellbred lamb
on a black pudding mash, coated with a redcurrant jus

Breast of chicken
filled with asparagus mousse, fondant potato & wild mushroom cream

Sea Bream
on a casserole of mussels, cockles, saffron & red pepper

Aubergine, Mozzarella & tomato gateau
with a wild rocket & herb dressing

Tia Maria chocolate truffle & Baileys Torte
on a pool of vanilla pod Anglaise

Strawberry Chic
on a mango & passion fruit coulis

Vanilla & Mascarpone Pannacotta
with winter berry compote & red wine granite

£21.95 per person