

Bays bistro

Christmas Menu



183 Park View, Whitley Bay, Tyne & Wear, NE26 3RE
Tel: 0191 251 3567 Fax: 0191 251 8688 www.baysbistro.co.uk

Christmas Menu From 1st December

Lunch

Tues - Fri 12PM-2PM

Early bird

Tues - Fri 5.30pm-7pm

Sat 5pm - 7pm

Lunch and Early Bird

2 Course £12.00

3 course £15.00



Dinner

Tues - Fri 7pm-9.30pm

2 course £15.00

3 Course £19.00

Starters

Home made soup of the day

Game terrine with pear chutney

Grilled goats cheese with French bean salad and sour cream dressing

Smoked salmon roulade

Mains

*Roast Turkey breast wrapped in parma ham
With roasted root vegetables, seasonal potatoes and Turkey gravy*

Escalope of salmon with saute potatoes, braised fennel and citrus dressing

Confit Duck leg, braised red cabbage and duck jus

Home made chestnut parpadelle pasta with wild mushrooms and celanac

Pudds

Traditional Christmas pudding with brandy sauce

Passion fruit and banana pavlova

A selection of Home made ice creams and sorbets

Baked Apple with caramel sauce and vanilla ice cream

Ala Carte menu

Available Lunch and Dinner from 1st December



Home made soup with fresh bread £4.00

Soft shell crab, curried tomato sauce, cumin vinaigrette and crab mayo £6.50

Ravioli ossa bucca (slow cooked veal shin) with red wine sauce £5.50

Tiger prawn salad with Vietnamese dressing £5.50

Soft boiled duck egg with asparagus, smoked duck, grapefruit vinaigrette £5.50

(v) Tomato tartlet with basil goats cheese and basil pesto £5.00

Ham and parsley terrine with peas pudding, caper and parsley salad £5.50

Crispy fishcakes, buttered spinach and parsley fish cream £10.00

Saddle of Venison with celanac puree, braised red cabbage, spiced beetroot £18.50

(v) Organic penne pasta with mushroom pesto, asparagus and parmesan £9.50

(other vegetarian option available, please enquire)

Confit duck leg, tomato and braised lentils, garlic aioli £14.50

Pan fried sea bass, cauliflower puree, roast beetroot, raisin and pine nut dressing £15.50

Oven roasted cod with confit potatoes and boungignonne garnish £14.50

Char grilled 10oz aged English Rib Eye steak, garlic roasted field mushroom

red wine sauce and hand cut chips £18.50

Mixed salad £3.00 Tarragon glazed carrots £2.30 baby potatoes £2.50

£2.30 Hand cut chips £2.50 Minted peas £ 2.30 French fries £2.30

Ginger crème brulee with plum compote £5.50

Sticky toffee pudding with vanilla ice cream £5.50

Pear and almond tart with almond ice cream £5.00

Marabelle plum bakewell tart with almond ice cream £5.00

Selection of home made ice creams and sorbets £3.50

Selection of cheeses, fruit, wafers, biscuit and fresh bread £6.50

This menu changes weekly