

New Year's Eve Menu

--- Amuse-bouche ---



Asparagus soup with a hint of cumin, cream and homemade garlic croutons



Savoury seafood crêpes, made with shrimp, fish and scallops in a white wine sauce, finished with a fine frisee salad

Cured pork and plantain Bruschetta with slow cooked apples and toasted sliced almonds

--- Champagne Sorbet ---

Pan Roasted center cut of beef tenderloin topped with herbs and mushrooms, served with purple mashed potato and a port wine jus

Chicken Caprese, breast of chicken stuffed with fresh mozzarella, tomato and basil, rolled in bacon, seared and served with four pepper orzo and chicken gravy

Seared wild Atlantic salmon fillet, with butternut purée, braised leeks, snow peas and a dill, chive cream

Grilled vegetable and ackee strudel with pickled red cabbage and carrot butter

--- Dessert ---

White and dark chocolate bread and butter pudding with punch a crème ice cream and aged vanilla bean sauce

Tia Maria custard mixed berry parfait with whipped cream and caramel

Includes a glass of Prosecco per person.

3 Courses EC\$205.00 per person

2 Courses EC\$180.00 per person

Additional 15% ABST (tax) and 10% Service Charge

BAYHOUSE
RESTAURANT & BAR

