

# THE BAY RESTAURANT

@ THE WHITE CLIFFS HOTEL

LOCAL HONEST COMFORTING FREE-RANGE TRUSTWORTHY REAL AFFORDABLE HEART-WARMING RE-ASSURING QUALITY VALUE LOVED

## LOCAL HONEST REAL

We go a long way to stay close to home when sourcing the finest Kentish produce to use in our kitchen. From locally reared Berkshire black pigs to fruit and vegetables from our own allotment. By use of sustainable, local & seasonal produce we adhere to our values of community and partnership yet we do enjoy the freedom to explore further & discover excellence from beyond the locality. So don't be surprised to see scallops from Shetland or sustainably line caught sushi-grade tuna from Sri Lanka.

## HEART-WARMING LOVED

Our ambition is to create a positive, healthy environment in which to enjoy a special dining experience. A place to escape and feel loved. Don't expect a hug and a kiss from the chef! But do expect food that has been prepared with your happiness in mind, something that will put a smile on your face and warmth in your heart.

## FREE-RANGE COMFORTING

Meat that comes from animals that have lived a life in free-range conditions tastes better – fact! Most of our great meat comes from nearby farms & game from carefully managed local estates.

## AFFORDABLE TRUSTWORTHY

It really shouldn't cost the Earth for a little well deserved luxury in life. That's why we believe in offering outstanding value for money for well prepared and served food that won't break the bank. We truly believe that the price you pay matches the food and service that you receive. We hope that you'll think the same way too...

Gavin Oakley  
Patron

**THE WHITE CLIFFS**  
HOTEL & TRADING COMPANY  
AND  
THE BAY RESTAURANT

HIGH STREET  
ST.MARGARET'S-AT-CLIFFE  
NR DOVER  
KENT CT15 6AT

TEL: +44 (0)1304 852229  
FAX +44 (0)1304 851880  
MAIL@THEWHITECLIFFS.COM  
WWW.THEWHITECLIFFS.COM

VAT NO. UK 397 8827 70  
THE WHITE CLIFFS & THE BAY RESTAURANT  
PART OF WALLETT'S COURT PARTNERSHIP  
REGISTERED NO. 1195826

PARTNERS CHRIS OAKLEY  
LEA OAKLEY, CRAIG OAKLEY  
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## THE BAY LUNCH

December 09

### STARTERS

£

ROCK OYSTERS with chorizo, lemon and shallot, raspberry vinaigrette	each	1.5
SWEET POTATO CHOWDER with raclette & toasted almonds		5
KENTISH BRIE FRITTERS with roasted tomato & ginger relish		6
WILD SEA TROUT & PRAWNS cured with Grey Goose vodka & wild dill		6.5
SCOTTISH LOCH ROPE-GROWN MUSSELS	small	6.5
steamed in Weston's cider, celery, garlic, thyme & cream with soda farls	big	9.5
PHEASANT TERRINE with St. Margaret's Bay black summer truffle salad		5.5

### MAINS

FISH & 'REAL PROPER CHIPS' beer-battered cod with tartare sauce, chips & mushy peas	9.5
FREE-RANGE CHICKEN BREAST with winter greens, bread sauce & sage roast potatoes	9.5
ROMNEY MARSH LAMB STEW	8.5
with dumplings, pearl barley & autumn veg	
PORTOBELLO MUSHROOMS ON TOAST with Kentish Brie & spinach	7.5

**SUNDAY SPECIAL** £10  
ROASTED FREE RANGE TURKEY  
with cranberries, brussels sprouts & parsnips  
ROASTED ALKHAM VALLEY BEEF  
with Yorkshire puds, brussels sprouts & parsnips

### FESTIVE PARTY MENU £17.50

FIRST COURSE  
SWEET POTATO CHOWDER with raclette & toasted almonds  
KENTISH BRIE FRITTERS with roasted tomato & ginger relish  
WILD SEA TROUT & PRAWNS cured with Grey Goose vodka & wild dill  
PHEASANT TERRINE with St. Margaret's Bay black summer truffle salad

MAIN COURSE  
CHARGRILLED SIRLOIN OF 28 DAY MATURED ALKHAM BEEF  
glazed with Colston Bassett Stilton & a rich port sauce  
ROAST FILLET OF HEBRIDEAN LOCH SALMON with a champagne velouté  
ROASTED FREE RANGE TURKEY with cranberries, brussels sprouts & parsnips  
WILD MUSHROOM 'WELLINGTON' with chick peas & spiced cranberry relish

DESSERTS  
ORANGE CRÈME BRULÉE with gingerbread ice cream  
CHRISTMAS PUDDING with brandy custard  
CHOCOLATE BROWNIE with vanilla anglais & iced praline parfait  
CHEESES with spiced plum & raisin chutney

3 COURSE LUNCH £17.50

SIDES	£
BOUQUET OF SEASONAL VEGETABLES	2
GREEN SALAD	2

### DESSERTS

ORANGE CRÈME BRULÉE with gingerbread ice cream	4.5
FRESH FIGS flamed in dark rum with cobnut brittle & lavender blossom honey ice cream	5
PLUM & ALMOND TART with prune & Armagnac ice cream	5
CHRISTMAS PUDDING with brandy custard	5
VALRHONA DOUBLE CHOCOLATE BROWNIE with vanilla anglais & iced praline parfait	5
ICES & SORBETS selection	TWO SCOOPS 4.5
CHEESES with spiced plum & raisin chutney	TWO CHEESES 6
Godminster Cheddar – Ashmore of Kent - Sussex Cross Goat's - Colston Bassett Stilton – Chaucer's Choice Kentish Brie – Sussex Blue	
- If you prefer your cheeses room temperature, please order at the same time as your first & main course -	

If you have any specific dietary requirements or allergies please notify a member of our team.

We do not make a service charge.

An optional 10% service charge is added to tables of 6 persons or more.

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## THE BAY DINNER

December 09

### STARTERS

	£
ROCK OYSTERS with chorizo, lemon and shallot, raspberry vinaigrette	each 1.5
SWEET POTATO CHOWDER with raclette & toasted almonds	5
KENTISH BRIE FRITTERS with roasted tomato & ginger relish	6
WILD SEA TROUT & PRAWNS cured with Grey Goose vodka & wild dill	6.5
SCOTTISH LOCH ROPE-GROWN MUSSELS	7.5
steamed in Weston's cider, celery, garlic, thyme & cream with soda farls	
PEPPERED ROEBUCK CARPACCIO with cranberry vinaigrette & watercress	7.5
PHEASANT TERRINE with St. Margaret's Bay black summer truffle salad	5.5

### MAINS

ROAST FILLET OF HEBRIDEAN LOCH SALMON with a champagne velouté	14.5
DEAL COD roasted with garlic, shallots, rosemary & bacon with a Kentish red wine jus	17
ROAST BREAST OF GOOSE with winter greens, bread sauce & sage roast potatoes	15
SLOW-BRAISED BELLY OF FRUIT-FED FREE-RANGE PORK	14
with caramelised Bramley apples, crackling and sage & onion mash	
CHARGRILLED 28 DAY MATURED ALKHAM VALLEY BEEF	SIRLOIN 16.5
glazed with Colston Bassett Stilton & a rich port sauce	FILLET 19
WILD MUSHROOM 'WELLINGTON' with chick peas & spiced cranberry relish	14.5

### SIDE ORDERS

BOUQUET OF SEASONAL VEGETABLES	GREEN SALAD	2
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### DESSERT

ORANGE CRÈME BRULÉE with gingerbread ice cream	4.5	
FRESH FIGS flamed in dark rum with cobnut brittle & lavender blossom honey ice cream	5.5	
PLUM & ALMOND TART with prune & Armagnac ice cream	5.5	
CHRISTMAS PUDDING with brandy custard	5.5	
VALRHONA DOUBLE CHOCOLATE BROWNIE with vanilla anglais & iced praline parfait	5.5	
TRIO OF DESSERTS	9.5	
ICES & SORBETS selection	SCOOP 2.5	
	THREE SCOOPS 5.5	
CHEESES with spiced plum & raisin chutney	TWO CHEESES 6.5	
	THREE CHEESES 7.75	
Godminster Cheddar – Ashmore of Kent - Sussex Cross Goat's - Colston Bassett Stilton – Chaucer's Choice Kentish Brie – Sussex Blue		
- If you prefer your cheeses room temperature, please order at the same time as your first & main course -		
COFFEE	fairtrade, organic	CUP 1.5
TEA	fairtrade, organic & hippy tea selection	CUP 1.5
ESPRESSO	SINGLE 1.5	DOUBLE 2
CAPPUCINO, LATTÉ CUP	2	LIQUEUR COFFEE CUP 4

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All dishes are prepared in an environment where nuts are used and may contain traces of nuts.

## THE WHITE CLIFFS

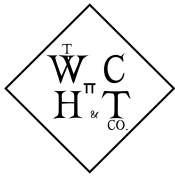
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## THE BAY NEW YEAR'S EVE

31 December 09

### FIRST COURSE

BUTTERNUT SQUASH SOUP with toasted pumpkin seeds

### SECOND COURSE

PHEASANT TERRINE with St. Margaret's Bay black summer truffle salad

### THIRD COURSE

WILD SEA TROUT & PRAWNS cured with Grey Goose vodka & wild dill

### FOURTH COURSE

FILLET OF 28 DAY MATURED ALKHAM VALLEY BEEF marinated in beer & molasses with morels & bacon lardons

### FIFTH COURSE

COLSTON BASSETT STILTON & GODMINSTER CHEDDAR with crab apple & celery chutney

### SIXTH COURSE

BLACK FOREST GATEAU with cherry ice cream

## £75 per person

BOOK NOW FOR THE PARTY OF THE YEAR ON

**01304 852 229**

PARTY ON FROM 7.30PM UNTIL 2AM THURSDAY 31ST DEC 09 DRESS CODE: BLACK TIE GLAMTASTIC  
PRICE INCLUDES CHAMPAGNE COCKTAIL ON ARRIVAL, SIX COURSE DINNER & ENTERTAINMENT  
LIVE MUSIC & FIREWORKS...

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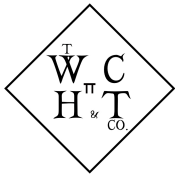
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## THE BAY CHRISTMAS PARTY MENU

1 Dec 09 – 11 Jan 10

£

LUNCH THREE COURSES 17.50

DINNER THREE COURSES 27.50

### FIRST COURSE

SWEET POTATO CHOWDER with raclette & toasted almonds

KENTISH BRIE FRITTERS with roasted tomato & ginger relish

WILD SEA TROUT & PRAWNS cured with Grey Goose vodka & wild dill

PHEASANT TERRINE with St. Margaret's Bay black summer truffle salad

### MAIN COURSE

CHARGRILLED SIRLOIN OF 28 DAY MATURED ALKHAM BEEF  
glazed with Colston Bassett Stilton & a rich port sauce

ROAST FILLET OF HEBRIDEAN LOCH SALMON with a champagne velouté

ROASTED FREE RANGE TURKEY with cranberries, brussels sprouts & parsnips

WILD MUSHROOM 'WELLINGTON' with chick peas & spiced cranberry relish

### DESSERTS

CHRISTMAS PUDDING with brandy custard

ORANGE CRÈME BRULÉE with gingerbread ice cream

CHOCOLATE BROWNIE with vanilla anglais & iced praline parfait

CHEESES with crab apple & celery chutney

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