



Bay Gardens Hotel

MENUS





Soups

Sweet Potato Split Pea Potage

creamed carrot, coconut milk finish, cinnamon charred coconut shavings - \$15

Or

Ham and Rice Soup

vegetable brunoises, rendered bacon, goat cheese crostini - \$18

Starters

Minted Melon Trio

prosciutto ham, sorrel vinaigrette, organic garden greens - \$20

Or

Warm Seared Duck Salad

grilled grapefruit segments, caramelised pecans, pineapple cranberry chutney - \$25

Or

Shrimp Cocktail

tomato salsa, mixed lettuce, creole aioli - \$35

Mains

Bay Gardens Signature Seared Ham

green pea mash, carrot fondant, giblet gravy - \$55

Or

Surf n Turf

jerked striploin, coconut curried seafood, raspberry jus - \$95

Or

White Wine Broiled Herb Red Snapper Rundown

wilted spinach, escovitch lobster, tomato rice paella - \$90

Or

Muielle Fuielle Vegetable Lasagne

tomato basil sauce, parmesan cream, sundried tomato pesto - \$45

Desserts

Vanilla Bean Strawberry Cheese Cake

fresh strawberries, raspberry paint, sesame seed twill - \$20

Or

Chocolate Parfait

chocolate mousse, cashew nut crumble, baileys sauce - \$20

Or

Exotic Fresh Fruit Plate

lemon sauce, flavoured ice cream, mint - \$20

Menu prices are exclusive of 10% service tax and 10%VAT



Soup Station

Hearty Pumpkin soup w/ spinach dumplings and pasta pieces

Assorted Breads Display

Assorted Piped Butters: Tomato Butter, Parsley Butter, Garlic Butter

Salad Station

Antipasti Platter: Balsamic Mushrooms, Tomato Bruschetta, Deli Meats, Olive Tapenade, Grilled Onion

Braised Octopus & Calamari In Tortilla Cups

Tossed Garden Greens w/ condiments; corn, tomatoes, cucumbers, bell peppers, artichoke hearts, olives, carrots, chicken, bacon bits, croutons and parmesan cheese

Mini Shrimp & Lobster Tequila Mango Glazed Shooters

Starches/Garnish

Turmeric, Tomato Cauliflower Fry

Duchess Paprika Flamed Potatoes

Eggplant, Tofu & Green Pea Ragout

Ripe Plantain Casserole

Mains

Pan Seared Cornmeal Herb Crusted Red Snapper

Coconut Curried Chicken Cut Lets

Carvery

Slow Cooked Ham with giblet gravy and cranberry jus

Desserts

A wide selection of locally made dessert canapes and cakes

Menu Costs EC \$115

exclusive of 10% service tax and 10 % VAT



Bay Gardens Beach Resort & Spa
MENUS





Christmas Day

Brunch Menu

Soup

Garden Picked Butternut Squash with cinnamon & coconut Milk
Assorted Bread Roll & Butter

Salads

Freshly picked Exotic Leaves with Julienne Local Vegetables
Green Beans & Crab Topped with Toasted Almond
Mediterranean Salad
Grilled Beets with Smoked Bacon Bits
Waldorf Salad
Marinated Mussels Topped with Cilantro Relish

Entrée

Cheesy Broccoli & Tamarind Glazed Carrot Bottoms
Spinach Wild Rice Pilaf
Spanish Potato
Macaroni & Cheese
Shrimp Jambalaya
Stuffed Local Pork Leg with Sundried Fruits on Cranberry Jus
Baked Chicken Served atop of Parmesan and Raisin Stuffing with Cranberry Jus

Carve

Herb Wellington of King Fish Stuffed with Spinach and Pepper
Jack Cheese Served with Passion Fruit Cream

Stir-Fry Station

Wok Seared Vegetables with your choice of the following:
Beef Strips, Titi Shrimp, & Chicken Strips

Dessert Station

Selection our Pastry Chefs Finest Desserts & Pastries

Christmas

À la carte Dinner

❄️ Starters ❄️

Jumbo Shrimp

Cocktail | \$38

Plump chilled shrimps with a zingy American cocktail sauce.

Chicken Liver Pate | \$31

Crispy layers of puff pastry encasing shitake and wild mushroom, delicate chicken liver pate, merlot reduction & apple relish.

Gourmet Mixed

Greens | \$24

Freshly picked exotic leaves, red onion rings, carrot julienne, sliced strawberries and toasted pecans served with mango vinaigrette.

Lobster Bisque | \$28

Tender bits of lobster simmered in a lobster stock finished with a hint of cream and cognac.

Local Vegetable Broth | \$18

Robust clear vegetable soup with root vegetables flavored with fresh oregano and basil.

❄️ Entree ❄️

BGBR Surf & Turf | \$98

Jumbo Prawns/Herb Marinated Beef Tenderloin served with duo of Béarnaise/ Pepper corn & roasted potato.

Braised Lamb Shank | \$85

Served with a Pinot Noir sauce, traditional ratatouille, asparagus tips and truffle flavor potato pie.

Christmas Tom

Turkey | \$79

Roasted Tom Turkey, Sausage Stuffing, sweet potato mash and cranberry pan gravy.

Cinnamon Honey

Glazed Ham | \$68

Leg of Virginia ham slow baked with anise & Pineapple, mustard honey glaze & beets mash and raisin Sauce.

Vegetarian Delight | \$41

Bean Casserole Consisting of garbanzo beans, kidney beans, white beans and served over rice and sprinkled with Cheddar cheese.

Glazed Atlantic Pink Salmon | \$85

Passion fruit glazed salmon served with Christmas wild rice pilaf & a Sambuca mustard cream.

❄️ Dessert ❄️

Poached Pears | \$28

White wine syrup with dark cherry and triple berry compote/vanilla ice cream.

Chocolate Ganache Cake | \$15

Heavenly smooth layered with crunchy chocolate pieces.

Chocolate Crème Brule | \$25

Chocolate custard topped with a contrasting layer of hard caramel served with a ginger and vanilla spoon.

*Menu items are subject to availability and may change without notice.
(All prices are in EC dollars and are subject to 10% Service Charge and 10% VAT)*

Christmas Day Breakfast

Fresh Cut Fruits, Deluxe Meat
Platter, Cheese Platter,
Smoked Fish Platter

Eggs Benedict

Grilled Mini steak with Poached
Egg on Homemade Tomato
Sauce

Jerk Breakfast Sausage

Obrien Potato

Sautéed Local Spinach with
Fresh Herbs

Crispy Smoked Bacon

Assorted Pancake with Variety
of Topping

Waffles with Strawberry Whip
Topping

Egg Fajita with Guacamole,
Sour Cream & Salsa

Seafood Quiche

Cinnamon French Toast with a
Bounty Rum Syrup

Fried Bakes & Accra Creole
Salt Fish (Local Station)

Juice station

Vegetable Juice
(choose from our variety of
fresh vegetables & fruits
prepared right before you)

Egg Nog

Sorrel Drink

Ginger Beer

Smoothie Station

*(Select from our variety of fresh
Local smoothies)*

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Christmas Eve

- Buffet Dinner -

Local Soup Station

- Spiced Bread, Creole Bread & garlic loaf
- Creamy Breadfruit & Salt fish Soup
- Ginger Pumpkin Soup topped plantain croutons

Salad Bar

- Marinated Green Lip Mussels/souski Dip
- Fresh Mixed Exotic Leaves tossed with julienne celery carrots & red bell peppers
- Mixed Seafood Salad with Green Beans
- Caribbean Cole Slaw with Raisin & julienne pineapple
- Red Potato & Local Crab Salad
- Octopus Ceviche in shooter glasses

- Platter of Yellow Fin Tuna Carpaccio

Main Dishes

- Local Corn & Spinach Pie
- Passion fruit glazed Roast Duck
- Herb Crusted Local salmon Fillets atop of sorrel glaze with spiced juliennes of vegetable
- Sweet Potato & Yam Mash with raisins
- Coconut Crusted Plantain
- Duo of Calypso Rice & Pigeon peas Rice
- Stuffed eggplant/Christophene Curry
- Creole Seafood in Vol Au Vent

Carving Station

- Jerk Leg of Lamb with mild tamarind pan jus

- Baked Whole Tom Turkey with Giblet Gravy

Stir-fry station

- A selection of oriental vegetables wok seared with your choice of Seafood, beef strips, chicken strips, or pork strips

Dessert Station

- Pumpkin Cheese Cake
- Mini Sweet Potato pudding in rum sauce
- Coconut Tart
- Banana Upside Down Cake
- Fresh Fruit Flan
- Sorrel Rock Cake
- Lemon Meringue

Cost: \$55us inclusive of a glass of Wine or a cocktail, service charge & taxes