

Ivy House Country Hotel

Christmas Day Menu for Ivy Hall 2018

Prawn Cocktail served with brown bread and butter

Chicken Liver Parfait served with toasted brioche and red onion compot

Goats Cheese Crostini served with a rich balsamic glaze on dressed leaves

Roast Turkey served with stuffing, pigs in blankets, Yorkshire pudding finished with turkey jus

Herb Crusted Cod Loin sat on potato galette and finished with tomato concasse cream sauce

Trio Of Three Cheese Tart Bake finished with stilton creme sauce

all mains are served with a selection of seasonal vegetables

Traditional Christmas Pudding served with rich brandy sauce

Mulled Wine Cheesecake served with Amaretto biscuit base

Rich Cherry Chocolate Torte served with French vanilla ice cream

£55 per adult £25 per child

Serving Times 12pm—3pm

We use a large number of ingredients in our kitchen, for this reason please inform a member of staff of any food allergies when you place your order

Telephone: 01502 501353 E-Mail: info@ivyhousecountryhotel.co.uk