

CHRISTMAS DAY

The Crooked Barn, Ivy House Country Hotel 2018

Starters

Rich Wild Mushroom Soup

served with tomato and parmesan bread

Duck Liver Parfait

with toasted brioche and finished with cranberry and onion compot

Smoked Salmon Platter

served with fresh caper berries and walnut bread

Vegetable Bon Bons

served with rich fig chutney

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Sorbet

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Mains

Roast Local Turkey

served with all the Christmas Trimmings
roast potatoes, parsnips, stuffing, pigs in blankets, Yorkshire pudding finished with turkey jus

Cannon of Herb Crusted Fillet of Lamb

served with Lyonnaise potato tian and finished with red currant jus

Fillet of Beef Mignon

served with wild mushrooms and finished with port jus

Fillet of Seabass

sat on crab ravioli and finished with a rich bisque

Vegetable Wellington

served with a basil and sun blushed tomato cream sauce

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Desserts

Christmas Pudding

served with brandy sauce

Ivy House Toblerone Parfait

served with an orange shortbread biscuit

Chocolate Souffle

served with a rich orange compot

Selection of Christmas Cheese Platter

served with grapes, apple, celery and biscuits

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Coffee - with petit fours

£75.00 Per adult £37.50 per child

Serving Times 12pm– 1pm 4pm—5pm

***We use a large number of ingredients in our kitchen, for this reason
please inform a member of staff of any food allergies***

Telephone : 01502 50135 E-Mail: info@ivyhousecountryhotel.co.uk