



Pre Christmas Menu at Ivy House Country Hotel 2018

1st December—24th December

Broccoli and Stilton Soup

served with a warm bread roll

Duck and Cranberry Parfait

served with toasted brioche and dressed leaves

Trout Mousse

served with a rich tartare cream sauce and pitta bread

Duo of Cheese and Fig Tart

served with dressed salad and finished with balsamic glaze

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### **Fillet of Salmon**

sat on fennel and leek spaghetti and finished with a cream tomato concasse sauce

### **Roast Turkey**

with roast potatoes, pigs in blanket, stuffing ball, Yorkshire pudding and finished with turkey jus

### **Roast Beef**

with roast potatoes, Yorkshire pudding and chasseur sauce

### **Broccoli and Stilton Wellington**

served with rich tomato sauce

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Christmas Pudding

served with brandy sauce

Dark Chocolate Torte

served with Morello cherry compot

Apple and Pear Tart Tatin

served with crème anglaise

Available Monday - Saturday

Lunch 12-2pm

Two courses £15.95

Three courses £18.95

Dinner 6.30-9.30pm

Two Courses £18.95

Three Courses £21.95

*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

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