



Ivy House Country Hotel

Christmas Day Carvery Menu for Ivy Hall 2019

Prawn Cocktail

served with Marie Rose sauce, poppy seed parmesan wafer and brown bread

Duck Liver Parfait

served with a grand marnier brioche and orange cranberry compote

Leek & Sunblushed tomato Tart

with a pesto cream

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**Carved Roast Turkey, Honey Glazed Ham, Roast beef**

served with accompaniments

**Salmon En Croute**

served with buttered new potatoes and hollandaise sauce

**Three Cheese Wellington**

with a basil cream sauce

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Black Forest Meringue

with vanilla chantilly cream

Christmas Pudding

with brandy sauce

Salted Caramel Cheesecake

with a honeycomb topping and a dark chocolate sauce

£57 per adult £28.50 per child

Serving times 12-5

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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