

Pre-Christmas Menu at Ivy House Country Hotel 2019

26th November – 24th December

Tomato and Red Pepper Soup
served with a warm homemade bread roll

Rabbit Terrine

served with a rich cinnamon kumquat jam

Smoked Salmon and Prawn Roulade

served with a rich tapenade

Fig Honey Glazed Mini Goats Cheese

with a rich cranberry sauce

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**Fillet Venison Wellington**

with a mushroom puree, finished with a port jus

**Fillet of Beef Medallions**

with sprout bubble & squeak finished with a red wine jus

**Local Roast Turkey**

with Christmas trimmings

**Duck Breast**

with a plum compote and bitter orange meringue

**Fillet of Seabass**

on a bed of chestnut pea risotto

**Leek Fondue Tart**

with beetroot puree

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Christmas Pudding

with brandy sauce

Deconstructed Cherry Toffee Cheesecake

with salted butterscotch sauce

Trio of Chocolate Parfait

with a popping candy crumb

Mini Cheese Board

served with biscuits, celery and chutney

Available Monday—Saturday

Lunch 12-2

Two Courses £20.95

Three Courses £25.95


Dinner 6:30-9:30pm

Two Courses £25.95

Three Courses £29.95

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



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