

PRE-CHRISTMAS MENU AT IVY HOUSE COUNTRY HOTEL 2020

3RD DECEMBER – 24TH DECEMBER

TOMATO AND RED PEPPER SOUP
served with a warm homemade bread roll

GAME 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

FILLET VENISON WELLINGTON
with a mushroom purée, finished with a port jus

FILLET OF BEEF MEDALLIONS
with sprout bubble and 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 purée

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 12PM-2PM

Two Courses £20.95 | Three Courses £25.95

DINNER 6:30PM-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