




IVY HOUSE
— COUNTRY HOTEL —

CHRISTMAS DAY CARVERY MENU FOR IVY HALL

25TH DECEMBER

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

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

BLACK FOREST MERINGUE

with vanilla chantilly cream

CHRISTMAS PUDDING

with brandy sauce

SALTED CARAMEL CHEESECAKE

with a honeycomb topping and a dark chocolate sauce

SERVING TIMES 12PM-5PM

£59 per adult | £30 per child

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