

## PRE-CHRISTMAS MENU AT IVY HOUSE COUNTRY HOTEL

22<sup>ND</sup> NOVEMBER – 23<sup>RD</sup> 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 £22.95 | Three Courses £27.95

**DINNER 6:30PM-9:30PM**

Two Courses £25.95 | Three Courses £30.95

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