



Pre-Christmas Menu at Ivy House Country Hotel 2024

Soup of the Day (GF) (VE) (V) - served with home made bread

Roasted Fig & Walnut Salad (GF) (VE) (V) - served with butternut squash puree

Goats Cheese Crostini (GF) (V) - served with dressed leaves

Chicken Liver Pate (GF) - with mixed leaves, red onion chutney & toasted home made bread

Prawn & Crayfish Cocktail (GF) - served with Marie Rose sauce and brown bread

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**Local Roast Turkey (GF) - with Christmas trimmings**

**Christmas Nut Roast (GF) (VE) (V) - with Christmas trimmings**

**Roast Sirloin of Beef (GF) - with horseradish mash, fresh vegetables and a chasseur sauce**

**Fillet of Seabass (GF) - with a pea & chestnut risotto and finished with a pea puree**

**Stuffed Bell Pepper (GF) (VE) (V) - served with sauté potatoes and Mediterranean vegetables**

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Christmas Pudding (GF) (VE) (V) - with brandy sauce

Orange and Cointreau Tart (V) - served with clotted cream

Black Forest Cheesecake (V) - served with mulled wine coulis

Chocolate Brownie (GF) (VE) (V) - served with brandy & vanilla ice cream

Christmas Cheese Board (GF) (V) - Wensleydale, Brie & smoked Cheddar served with biscuits & festive chutney

Our dishes can be adapted: GF—Gluten Free / V—Vegetarian / VE—Vegan
Please inform us of your requirements when placing your order along with any allergies

Available Monday— Saturday 2nd—23rd December

Lunch 12– 2pm

Dinner 6 - 9.30 pm

Two Courses £29.50

Two Courses £34.50

Three Courses £34.50

Three Courses £39.50

Telephone: 01502 501353 E-Mail: info@ivyhousecountryhotel.co.uk