



CHRISTMAS FAYRE MENU AT THE IVY HOUSE

TWO COURSES - 29.95

THREE COURSES - 34.95

Thank you for choosing to celebrate Christmas with us The Ivy House! When making your booking we do ask for a non-refundable deposit of £10 per head. There will also be a 10% service charge added to your bill.

STARTER

Roasted Celeriac & Spiced Parsnip Soup - served with rustic bread and butter

Beetroot Cured Salmon Gravalax - served with a horseradish cream (GF)

Miso Roasted Garlic Mushrooms - served with chimmichuri and butterbean puree (VE)

Game Terrine - served with toasted ciabatta and a cherry compote

MAIN

Roast Turkey - served with a cranberry and chestnut stuffing, pigs in blankets, roasted potatoes, roasted carrots, butternut squash, seasonal greens, Yorkshire pudding & our Ivy House gravy

Lamb Shank - served with chive mashed potato
heritage carrots & roasted parsnips (GF)

Sea Bass - served with sautéed garlic baby potatoes, tenderstem broccoli
and a cauliflower and celeriac puree (GF)

Mushroom & Chesnut Wellington - served with roasted potatoes, seasonal greens,
roasted carrots, butternut squash & gravy (VE)

PUDDING

Warm Christmas Pudding - with traditional brandy sauce

Gingerbread Crème Brule (GF)

Lemon Posset (VE)

White Chocolate and Raspberry Cheesecake - served with vanilla icecream

Wheat and Nuts are in daily use in our kitchen. If you have a food allergy please ask to speak to the duty manager for assistance. All weights are approximate and are taken prior to cooking. VAT is included at the current rate.

A discretionary service charge of 10% is applied to all tables. Tips are shared between the staff.
The Ivy House, London Road, Chalfont St Giles HP8 4RS
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