



Christmas Fayre Menu 2021

Two Courses 26.50/Three Courses 29.50

Thank you for choosing to celebrate Christmas with us at The Ivy House! When making your booking we do ask for a £5 deposit per head. We then ask for your parties' menu selection to be sent to us two weeks prior to your booking. We look forward to celebrating with you!

Starters

Soup of the Day (VE)

Parma Ham & Melon - *garnished with rocket*

Goat's Cheese & Caramelised Red Onion Tart - *with balsamic glaze & rocket garnish (V)*

Mackerel Pate - *served with a celery salad & crusty bread*

Mains

Stuffed Roast Turkey Breast - *with pigs in blanket, roasted root vegetables, roasted potatoes, Yorkshire pudding & seasonal greens*

Lamb Shank - *served on mashed potato with seasonal vegetables & a reduced veal jus (GF)*

Salmon Fillet - *served with a cauliflower and celeriac puree, stir fried asparagus, cherry tomatoes and baby carrots with parsnip crisps (GF)*

Sweet Potato, Cashew Nut & Apricot Chutney Tart *served with a mixed salad & rustic fries (VE)*

Puddings

Traditional Christmas Pudding - *served with brandy sauce (VE option available)*

Indulgent Chocolate Brownie - *served with pistachio ice cream (VE option available)*

Crème Brûlée

Bread & Butter Pudding *served with custard*

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 Telephone: 01494 872184