



Christmas Day Menu 2021
Adults £79.95 | Children U/12 £34.95

First Course

Parsnip & Heritage Carrot Soup – *drizzled with a blackberry reduction, topped with crunchy parsnip crisps (VE)*

Second Course

Beetroot Gravadlax – *with a beetroot & horseradish crème fraîche garnished with salmon roe & dill*

Burrata Wrapped in Parma Ham – *dressed with a fresh pea & mint salsa*

Bruschetta – *served with a heritage tomato salsa & basil pesto (VE)*

Duck & Orange Parfait – *with orange marmalade & sour dough crostini*

Third Course

Roast Turkey – *served with a cranberry and chestnut stuffing, pigs in blankets, roasted potatoes, honey roast root vegetables, brussel sprouts, seasonal greens, Yorkshire pudding & our Ivy House gravy*

Beef Wellington – *served with dauphinoise potatoes, crispy kale, wild mushrooms, and a rich red wine jus*

Mediterranean Sea Bass – *served with a sweet potato puree, baby potatoes, roasted baby root vegetables, & a caper butter sauce*

Roasted Root Vegetable Pie – *served with roasted potatoes, honey roast root vegetables, brussel sprouts, seasonal greens & a chestnut sauce (VE)*

Fourth Course

Warm Christmas Pudding – *with traditional brandy sauce*

Traditional Sherry Trifle – *topped with whipped cream, garnished with red currants & berries*

Pear Poached in Port – *served with a rich zabaglione, warm oatly crumble & drizzled with a spiced port syrup*

Indulgent Chocolate Brownie – *served with pistachio ice cream (VE)*

Fifth Course

Coffee, Chocolate Truffles & Mince Pie

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.
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