### 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 discretionary 10% service charge added to your bill.

#### STARTER

Butternut & Sage Soup - served with rustic bread and butter (V/\*/\*\*)

Poached Pear, Date & Walnut Salad with a Creamy Stilton Dressing (GF)

Duck & Orange Parfait - with toasted crostini (\*)

Smashed Cannellini Bean Crostini - creamy white bean puree with lemon, garlic & sage served on crostini (VE/\*)

#### <u>MAIN</u>

Roast Turkey - served with cranberry and chestnut stuffing, pigs in blankets, roasted potatoes, roasted carrots & parsnips, seasonal greens, Yorkshire pudding & our Ivy House gravy (\*)

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

Pan Fried Salmon - served with a creamy lemon & dill sauce, duchess potatoes & tenderstem broccoli (GF)

Sweet Potato & Chestnut Parcel - roasted potatoes, roasted carrots & parsnips, seasonal greens, Yorkshire pudding & gravy (V/\*\*)

#### **PUDDING**

Warm Christmas Pudding - with traditional brandy sauce

Espresso Martini Cheesecake - with vanilla ice cream

Panna cotta - with a winterberry compote

Brambly apple & Mince Pie Crumble - Served with custard (\*\*)

Add a selection of cheese & biscuits £9.50pp (\*= Can be made gluten free / \*\*= Can be made Vegan)



## CHRISTMAS DAY AT THE IVY HOUSE £100

#### FIRST COURSE

Celeriac, Hazelnut & Truffle Soup (\*/\*\*)

STARTER

Burrata Wrapped in Parma Ham - served with heirloom cherry tomatoes and rocket (GF)

Duck & Cherry Terrine - with toasted crostini (\*)

Poached Pear, Date & Walnut Salad with a Vinaigrette Dressing (GF/VE)

Smoked Salmon with Prawns - Horseradish Cream & Lime Vinaigrette (GF)

#### **MAIN**

Roast Turkey - served with a cranberry and chestnut stuffing, pigs in blankets, roasted potatoes, roasted carrots, parsnips, seasonal greens, brussels sprouts Yorkshire pudding & our Ivy House gravy (\*)

Beef Wellington – served with a cranberry and chestnut stuffing, pigs in blankets, roasted potatoes, roasted carrots, parsnips, seasonal greens, brussels sprouts Yorkshire pudding & our Ivy House gravy

Roasted Root Vegtable Wellington - served with a cranberry and chestnut stuffing, roasted potatoes, roasted carrots, parsnips, seasonal greens, brussels sprouts Yorkshire pudding & gravy (V/\*\*)

Whole Roasted Trout - with clementine, ginger & spring onion glaze served with herbed crushed potatoes & sugar snap peas (GF)

#### **PUDDING**

Warm Christmas Pudding - with traditional brandy sauce

Pistachio Cheesecake - served with vanilla ice cream (GF)

Brambly apple & Mince Pie Crumble - Served with custard (\*\*)

Chocolate Trio – Belgian Chocolate Profiteroles, Chocolate Torte & Chocolate mouse

Add a selection of cheese & biscuits £9.50pp Add Cauliflower & Broccoli Cheese £5

(\*= Can be made gluten free / \*\*= Can be made Vegan)

## FESTIVE INFORMATION

OUR FESTIVE MENU WILL BE AVAILABLE FROM NOVEMBER 24TH UNTIL JANUARY 2ND, EXCLUDING CHRISTMAS DAY AND NEW YEAR'S EVE.

TO SECURE YOUR BOOKING AND ENJOY OUR SPECIAL FESTIVE MENU, WE KINDLY REQUIRE A NON-REFUNDABLE DEPOSIT OF £10 PER PERSON AT THE TIME OF BOOKING.

WE ALSO ASK THAT PRE-ORDERS FOR YOUR GUESTS BE SUBMITTED TO US AT LEAST 5 DAYS PRIOR TO YOUR BOOKING DATE. THIS ENSURES WE CAN PREPARE EVERYTHING PERFECTLY FOR YOUR CELEBRATION. WHEN SUBMITTING YOUR PRE-ORDER, PLEASE INCLUDE EACH GUEST'S NAME NEXT TO THEIR SELECTED DISH SO WE CAN EASILY REMIND EVERYONE OF THEIR CHOICES ON THE DAY.

PLEASE SEND YOUR PRE-ORDERS TO:

INFO@THEIVYHOUSECHALFONT.CO.UK

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



# CHRISTMAS DAY INFORMATION

#### CHRISTMAS DAY 2025 OPENING HOURS 12PM-5PM BOOKINGS ONLY

TO SECURE YOUR BOOKING AND ENJOY OUR SPECIAL CHRISTMAS MENU, WE KINDLY REQUIRE A NON-REFUNDABLE DEPOSIT OF £20 PER PERSON AT THE TIME OF BOOKING.

FULL PAYMENT IS REQUIRED ON THE 1ST OF DECEMBER.

PLEASE NOTE: CANCELLATIONS MADE WITHIN 14 DAYS OF THE BOOKING DATE (CHRISTMAS DAY) ARE NON-REFUNDABLE OR TRANSFERABLE.

WE ALSO ASK THAT PRE-ORDERS FOR YOUR GUESTS BE SUBMITTED TO US ON DECEMBER 1ST. THIS ENSURES WE CAN PREPARE EVERYTHING PERFECTLY FOR YOUR CELEBRATION. WHEN SUBMITTING YOUR PRE-ORDER, PLEASE INCLUDE EACH GUEST'S NAME NEXT TO THEIR ORDER SO WE CAN EASILY REMIND EVERYONE OF THEIR CHOICES ON THE DAY. PLEASE SEND YOUR PRE-ORDERS TO:

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