



NEW YEARS EVE WITH THE CHERRY VALENTINES AT THE IVY HOUSE £75PP

Thank you for choosing to celebrate New Years Eve 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.

STARTERS

Roasted Cauliflower & Chickpea Soup - served with bread & butter (VEA)

Burrata Caprese Salad- served with roasted cherry tomatoes and basil (GF)

Duck and Orange Pate - served with toasted rustic bread

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

MAINS

Fillet Camembert - fillet with slices of camembert & gooseberries, fondant potatoes & crispy kale, topped with a rich red wine jus (GF)

Chicken Stuffed with Spinach and Mozzarella - wrapped in parma ham with a creamy sauce served with tender stem broccoli & fondant potatoes (GF)

Pan Fried Salmon with Brown Sugar, Soy Sauce and Ginger - served with a rocket, avocado, black berry and radish salad (GF)

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

PUDDINGS

Lemon Tiramisu – a refreshing twist on an Italian dessert

Pistachio Cheesecake - served with vegan vanilla icecream (VE)

Belgian Chocolate Profiteroles - served with salted caramel sauce

Glass of Bubbles at Midnight

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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