

FESTIVE MENU

For groups of 12 or more, we kindly request that individual orders are submitted at least two weeks prior to your event.

Includes a cracker per guest

FOR THE TABLE

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

The Ivy Cure Severn and Wye Smoked Salmon
Served with cracked black pepper, fresh lemon and slices of dark rye bread

Tamarind Beetroot and Endive Salad (V)
Red chicory, plant-based cream, kohlrabi, cranberries, candied pecans with an apple cider dressing

MAINS

Pan-fried Sea Bass and Caviar with Mashed Potato
Tenderstem broccoli, citrus beurre blanc and watercress

Turkey Ballotine
Apricot, cranberry and pork stuffing, pig in blanket, sprout and parsley mash, cranberry chutney, red wine sauce

Sweet Potato and Spinach Curry (VG)
Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

DESSERTS

Flambéed Crème Brûlée (V)
Flamed tableside with silky vanilla custard and a golden caramelised sugar crust

Baileys Chocolate Bombe (V)
Melting chocolate dome, vanilla ice cream, Baileys, milk foam and caramel sauce

Christmas Pudding (V)
With almonds, redcurrants and vanilla and brandy cream

Selection of teas and filter coffees

MENU PRICE: £80

ADD ONS

Selection of Cheeses to share £7.00 per person
With crackers, grapes, apple and plum chutney

Salted Caramel Chocolate Truffles to share £3.00 per person
With a liquid caramel centre