

The Ivy Festive Party Menu 2024

Starters

Homemade Seasonal Vegetable Soup <u>V VG GF</u> or Cream of Tomato Soup <u>V GF</u>
Chefs' own traditionally made soup served with breaded croutons

Stilton and Red onion Tart V

Stilton and red onion in a short crust pastry oven baked until perfectly golden Classic Brussels Pate GFA

Served seasonal leaves and accompanied with melba toast

Creamy Garlic Mushrooms <u>V</u> (vegan option available) Sautéed mushrooms finished in a creamy garlic sauce

Classic Royal Greenland Luxury Prawn Cocktail *GFA*

Prawns served on seasonal leaves and topped with a seafood sauce

Main Event

Roast Breast of Turkey **GFA**

Hand carved and served with pigs in blankets, sage and onion stuffing and chefs' traditional gravy Local Roasted Leg of Pork *GFA*

Hand carved served with pigs in blankets, sage and onion stuffing and a traditional pan gravy A Duo of Turkey and leg of Pork GFA

Hand carved and served with today gravy and a Yorkshire pudding Fillet of Premium Atlantic Caught Salmon *GFA*

Pan fried served with a white wine and dill sauce accompanied with boiled potatoes A Duo of Spicy Aromatic Garden Cakes \underline{VVGGF}

A mix of broad beans, peas and spinach in herb breadcrumb served with a tomato and concasse Luxury Nut Roast VVGGF

Served with a creamy mushroom sauce or a vegan gravy All Main Courses Served with Seasonal Vegetables and Roast Potatoes

Sweet Endings

Traditional Christmas Pudding Served with a delicious brandy sauce

Winter Berry Eaton Mess *V*

Whipped Chantilly cream with winter berries and meringue topped with a raspberry sauce A Luxury Rich Belgian Chocolate Ganache Tart <u>V VG GF</u>

Severed with a orange sorbet and pouring cream

Classic Cheese Plate V GFA

Spinneyfields Farm Mature Cheddar, Long Clawson Stilton and Creamy Brie served with cheese crackers, Celery and Devon Hog bottom red onion chutney

To Finish

Freshly Percolated Lavazza Coffee served with an Elizabeth Shaw Mint

V = Vegetarian, VG = Vegan, GF = Gluten Free, GFA = Gluten Free Alternative

If you have any food intolerance, allergies or special diets please inform Maggi of your requirement. The Club do everything to avoided cross contamination but cannot guarantee food is completely free of allergens and may contain traces.