

THE IVY HOUSE CHRISTMAS MENU 2025

Available from Monday 24th November –

24th December

MONDAY – THURSDAY

1. courses £26.95pp, 3 courses £33.95pp

FRIDAY & SATURDAY

1. courses £38pp

# \*EARLY BIRD OFFER\*

Dine with us between Monday 24th - Thursday 27th November and Monday 1st - Thursday 4th

December 2025 and receive a free bottle of Prosecco! (Offer only valid for tables of 6 or more having our 2 or 3 course Christmas menu).

# Starters

Spiced Butternut & Sweet Potato Soup - crispy sage, crusty bread & butter – V, VGa, GFa Baked Camembert – studded rosemary, chili honey, garlic crostini - GFa

Smoked Salmon & Spinach Blini – beetroot & horseradish relish, sour cream, watercress

Game Terrine – festive chutney, toasted sourdough - GFa

# Mains

Roasted Turkey Breast – pork & leek stuffing, pig in blanket, duck fat roast potatoes, honey roasted carrots & parsnips, Brussel sprouts, sticky red cabbage, turkey gravy - GFa

Pan Rosted Cod Loin – lemon & thyme fondant potato, caramelised shallot puree, mussels, cavolo nero, white wine & garlic cream - GF

Roast Pork Belly – root vegetable gratin, wholegrain mustard & Aspall Cyder jus, apple compote, buttered kale - GF Potato Gnocchi – wild mushroom & sage sauce, kale, spinach, ricotta cheese, crispy sage, toasted pumpkin seeds - V

Slow Braised Beef in Red Wine – pancetta, button mushrooms, silver skin onions, parmesan polenta, red wine jus, cavolo nero, parsnip crisps

Vegan Haggis – sweet potato, spinach & mushroom Wellington, tenderstem broccoli, Brussel sprouts, sticky red cabbage, mushroom & thyme sauce - VG

# Desserts

Traditional Christmas Pudding – clotted cream, brandy sauce, mulled wine syrup – V, GFa

Stem Ginger Sticky Toffee Pudding – butterscotch sauce, honeycomb ice cream - V

New York Style Cheesecake – vanilla mascarpone, white chocolate & cherry syrup - V

Cheese Plate – Brie, festive chutney, grapes, celery, apple, assorted crackers - V

Lemon & Lime Crème Brulee – poppy seed shortbread – V, GFa

Chocolate & Date Mousse – berry compote, granola crumb – VG, GFa

GF – Gluten free GFa – Gluten free available V – Vegetarian VG – Vegan VGa – Vegan available

T’s&C’s. We require a £10pp non-refundable deposit at the time of booking to secure your table. We need to have received your pre-order 10 days in advance, with all notes, allergies & dietary requirements. To book please call

Natalie or Shannon on 01732 368200 or email us at manager@theivyhousetonbridge.com