THE IVY HOUSE CHRISTMAS MENU 2026

Available from Monday 23rd November –Wednesday 23rd December

MONDAY – THURSDAY

2 courses £27.95 3 courses £34.95

FRIDAY & SATURDAY

3 courses £38.95

EARLY BIRD OFFER

Dine with us between Monday 23rd – Thursday 26th November, Monday 30th November – Thursday 3rd December, or Monday 7th & Tuesday 8th December to receive a free bottle of Prosecco!

Offer only valid for tables of 6 or more having our 2 or 3 course Christmas menu. All bookings must be booked in advance.

Starters

Confit Duck Leg Terrine with Brandy & Orange *– toasted brioche, pickles & blackberry jam - GFa*

Crayfish & Crab Tartlet *– slow roasted cherry tomatoes, spinach, Gruyere cheese sauce, paprika oil*

Honey Roasted Ham Hock *– crispy potato & Port Salut croquette, Cumberland sauce, pea shoot salad*

Grilled Pear & Burrata Salad *– radicchio, basil dressing, cucumber, candied pumpkin seeds – V, GF, VGa*

Spiced Butternut Squash & Sweet Potato Soup – *root vegetable crisps, crusty ciabatta, butter – V, VGa, GFa*

Mains

Festive Roast Turkey *– crispy roast potatoes, pigs in blankets, stuffing, Brussel sprouts, honey & mustard glazed carrots and parsnips, Yorkshire pudding, cauliflower cheese, cranberry sauce - GFa*

Slow Roasted Pork Belly – *crackling, potato dauphinoise, buttered kale, apple compote, Cyder & mustard cream - GF*

Slow Braised Beef in Red Wine – *pancetta, silver skin onions, mushrooms, red wine sauce, honey mustard parsnip, carrot, broccoli, mashed potato, GF*

Spiced Cauliflower Steak - *butternut squash risotto, crispy cavelo nero, vegan feta cheese, herb crumb – VG, GF*

Pan Roasted Fillet of Hake – *white bean & chorizo cassoulet & cavelo nero – GF*

Pheasant Breast – *roasted potatoes, honey & mustard glazed carrots and parsnips, Brussel sprouts, celeriac puree, bordelaise sauce GF*

Root Vegetable, Goats Cheese & Mushroom Wellington – *dauphinoise potato, Brussel sprouts, vegetarian gravy V*

Desserts

Stem Ginger Sticky Toffee Pudding – *vanilla ice cream, fresh berries – V*

Christmas Pudding – *brandy custard, brandy & ginger syrup, fresh redcurrants – V, VGa, GF*

White Chocolate & Vanilla Cheesecake – *strawberry compote, vanilla ice cream*

Gingerbread Crème Brulee – *gingerbread biscuit, redcurrants – V*

Cheese Board *(£3pp supp) – Stilton, Port Salut, grapes, apple, crackers, tomato & onion jam – Gfa*

GF – Gluten Free ***GFa – Gluten Free Available*** ***V – Vegetarian*** ***VG – Vegan*** ***VGa – Vegan option available***

T's&C's. We require a £10pp non-refundable deposit at the time of booking to secure your table. For tables of 8 or more, a 10% discretionary service charge will be added to your bill. We need to have received your pre-order 10 days in advance, with all notes, allergies & dietary requirements. Dishes may contain nut/nut derivatives. Fish dishes may contain bone. This menu is not available without a pre-order.