

# CHRISTMAS MENU

**£55 PER PERSON**

with Christmas Crackers

## STARTERS

### THE IVY CURE SMOKED SALMON

Black pepper, lemon and dark rye bread

### DUCK LIVER PARFAIT

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

### TRUFFLED WILD MUSHROOMS

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

### TWICE-BAKED STILTON & WALNUT SOUFFLÉ

Gratinated in a cream sauce with walnuts

### ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP

Creamed pumpkin and butternut squash with truffle ricotta, chestnuts, pine nuts, crispy sage

## MAINS

### GOOSE AND TURKEY SHEPHERD'S PIE

Confit goose and turkey shepherd's pie with pigs in blankets, creamed mash potatoes and a cranberry sauce

### ROAST SALMON FILLET

Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce

### ROAST CHICKEN

Mushroom sauce with Brussels sprouts, roasted chestnuts and sage

### ROAST BUTTERNUT SQUASH WITH CRANBERRIES

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

### SIRLOIN STEAK 8OZ/227G + £4 SUPPLEMENT

21 day Himalayan Salt Wall dry-aged

## SIDES

Choose 1 side dish from the below:

Thick cut chips

Green beans and roasted almonds

Brussels sprouts, chestnuts and cranberries

Extra virgin olive oil mashed potato

Peas, sugar snaps and baby shoots

## DESSERTS

### CRÈME BRÛLÉE

Winter berry and cinnamon compote

### CHOCOLATE BOMBE

Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce

### FROZEN BERRIES

Mixed berries with yoghurt sorbet and warm white chocolate sauce

### CHRISTMAS PUDDING

Steamed Christmas pudding with almonds, redcurrants and brandy cream

### SANTA'S ON HIS WAY

Red velvet sponge with cream cheese frosting and dark chocolate

### WARM MINI ALMOND MINCE PIES

Served with a selection of coffees and teas