



These menus are subsidised by the Heritage Leisure Group as part of our philanthropic programme to support local charities, in addition to our work with the Bartella Family Charitable Fund. We do therefore request details of the charity number for your worthy cause.

Starters

Choice of homemade soup
Ham hock terrine, piccalilli, granary bread
Seasonal melon with exotic fruit & mint salsa
Marinated tomato & mozzarella salad with basil oil
Smoked salmon & dill mousse, lemon salad

Please pick your choice of Starter to accompany the Main Course you have selected

Main courses

Roast turkey with chipolata and bacon roll
Roast loin of pork with apple & thyme sauce
Fillet of salmon with spinach & Noilly prat sauce
Char-grilled supreme of chicken, pancetta, red wine sauce
Roast leg of lamb with redcurrant & rosemary jus
All served with chef's choice of seasonal vegetables and potatoes

**Sunday to Friday
and Saturday –
Jan to Apr, Oct &
Nov**

**Saturday –
May to Sept**

£31.50

£34.50

Vegetarian options

Aubergine parmigiana with mixed salad
Stuffed Portobello mushrooms, braised vegetables & lentils

Desserts

Lemon meringue pie
Espresso panna cotta, pecan butterscotch
Dark chocolate and orange torte
Vanilla and raspberry cheesecake
White peach and mango tart

Please pick your choice of Dessert to accompany the Main Course you have selected

Coffee & mints

Included

At this price one menu must be selected for the entire party, except vegetarian and special diets.

Optional extra items

Per person

One glass of alcoholic punch or Prosecco per person on arrival
(Please choose 1 drink per party)
1/3 Bottle of house wine per person
1/2 Bottle of house wine per person
1/2 Portion table cheeseboard, with biscuits per person
Individually plated portion of cheese & biscuits per person
Unlimited Still & Sparkling Bottled Water throughout the meal

£6.50

£8.00

£11.00

£5.00

£8.00

£1.50

Prices include your choice of 3 course meal, room hire and VAT
Minimum numbers apply for each suite and will be charged for should actual number fall;
Ivy Suite – minimum 60 guests Margaretting Suite – minimum 80 Guests

To be read in conjunction with our Terms & Conditions.

All of our prices include VAT at the current rate unless stated otherwise.
Prices valid until 30th November 2022, but subject to change without notice.

Menus not available during the month of December

Ivy Hill Hotel