

Private Dining Menu

Available for pre-booked parties of between 15 & 32 in our private dining room
Reservations are accepted for either 12.00 for 12.30pm or 1.00 for 1.30pm only

Monday to Friday Lunch - 3 Courses - £28.00

Saturday Lunch - 3 Courses - £35.00

A 10% discretionary service charge will be added to your total food and drinks bill,
please ask if you would like to see our policy on how this is distributed.

Starters

Chef's seasonal soup, homemade bread (v)

Caramelised red onion tarte Tatin (v)

roasted red pepper & gremolata, goat's cheese mousse, balsamic reduction

Smooth chicken liver parfait

tomato & sultana relish, tomato consommé jelly, toasted brioche

Giant tiger prawns

sage & Parma ham, chargrilled focaccia, black garlic emulsion, crispy curly kale

Beetroot & Vodka cured salmon gravadlax

textures of beetroot, Prosecco jelly caviar, homemade sour dough

Fillet of beef carpaccio

Dijon mayonnaise, pickled mooli, quail egg, sun-blush tomato, pecorino shavings, Sardinian Music bread

Main Courses

Butternut squash puff pastry wellington (v)

roasted sweet potatoes, chestnut sautéed savoy cabbage, creamed spinach

28 day aged sirloin steak (med only)

tomato, mushroom & mozzarella parcel, watercress, chunky triple cooked chips

Roast local turkey

Festive trimmings, roast potatoes, seasonal vegetables, pan gravy

Sticky slow braised lamb

oxtail consommé, turned new potatoes, Heritage carrots, suet dumpling

Confit of duck leg & wild boar cassoulet,

bubble & squeak, tender stem broccoli

Pan fried fillet of seabass

pommes Anna, chargrilled courgette, peas à La Française, herb crusted poached egg

Desserts

Traditional Christmas plum pudding, brandy custard

Strawberry & vanilla tart, frangipane vanilla cremeux, strawberry ice cream

Rocky road brownie, dark chocolate sauce, raspberry ripple ice cream

Platter of British cheeses, biscuits, homemade chutney, apple

Selection of ice creams or fruit sorbets (3 scoops)

Chef's seasonal cheesecake

Filter coffee or tea

**Please submit your pre-order 10 days prior, along with place cards
& table plan, both indicating each guest's menu choices.**

See [Children's Party menu](#) for 10 years old & under.

Before ordering please speak to our staff if you have a food allergy or intolerance.

All our prices include VAT at the current rate

Menu valid from 26th November to 22nd December 2018

Ivy Hill Hotel

WRITTLE ROAD, MARGARETTING, CHELMSFORD, ESSEX CM4 0EH

Reservations & General Enquiries: (01277) 353040 Function & Conference Office: (01277) 355111 Fax: (01277) 355038

sales@ivyhillhotel.co.uk www.heritageleisure.co.uk

Bartellas Restaurant

Telephone 01277 355021

www.bartellasrestaurant.co.uk
reservations@bartellasrestaurant.co.uk

Private Dining Menu

Available for pre-booked parties of between 15 & 32 in our private dining room
Reservations are accepted for either 7.00 for 7.30pm or 8.00 for 8.30pm only

Monday to Thursday Dinner - 3 Courses - £28.00

Friday & Saturday Dinner - 3 Courses - £35.00

A 10% discretionary service charge will be added to your total food and drinks bill,
please ask if you would like to see our policy on how this is distributed.

Starters

Chef's seasonal soup, homemade bread (v)

Caramelised red onion tarte Tatin (v)

roasted red pepper & gremolata, goat's cheese mousse, balsamic reduction

Smooth chicken liver parfait

tomato & sultana relish, tomato consommé jelly, toasted brioche

Giant tiger prawns

sage & Parma ham, chargrilled focaccia, black garlic emulsion, crispy curly kale

Beetroot & Vodka cured salmon gravadlax

textures of beetroot, Prosecco jelly caviar, homemade sour dough

Fillet of beef carpaccio

Dijon mayonnaise, pickled mooli, quail egg, sun-blush tomato, pecorino shavings, Sardinian Music bread

Main Courses

Butternut squash puff pastry wellington (v)

roasted sweet potatoes, chestnut sautéed savoy cabbage, creamed spinach

28 day aged sirloin steak (med only)

tomato, mushroom & mozzarella parcel, watercress, chunky triple cooked chips

Roast local turkey

Festive trimmings, roast potatoes, seasonal vegetables, pan gravy

Sticky slow braised lamb

oxtail consommé, turned new potatoes, Heritage carrots, suet dumpling

Confit of duck leg & wild boar cassoulet,

bubble & squeak, tender stem broccoli

Pan fried fillet of seabass

pommes Anna, chargrilled courgette, peas à La Française, herb crusted poached egg

Desserts

Traditional Christmas plum pudding, brandy custard

Strawberry & vanilla tart, frangipane vanilla cremeux, strawberry ice cream

Rocky road brownie, dark chocolate sauce, raspberry ripple ice cream

Platter of British cheeses, biscuits, homemade chutney, apple

Selection of ice creams or fruit sorbets (3 scoops)

Chef's seasonal cheesecake

Filter coffee or tea

**Please submit your pre-order 10 days prior, along with place cards
& table plan, both indicating each guest's menu choices.**

See [Children's Party menu](#) for 10 years old & under.

Before ordering please speak to our staff if you have a food allergy or intolerance.

All our prices include VAT at the current rate

Menu valid from 26th November to 22nd December 2018

Ivy Hill Hotel

WRITTLE ROAD, MARGARETTING, CHELMSFORD, ESSEX CM4 0EH

Reservations & General Enquiries: (01277) 353040 Function & Conference Office: (01277) 355111 Fax: (01277) 355038

sales@ivyhillhotel.co.uk www.heritageleisure.co.uk

Bartellas Restaurant

Telephone 01277 355021

www.bartellasrestaurant.co.uk
reservations@bartellasrestaurant.co.uk

Private Dining Menu

Available for pre-booked parties of between 15 & 32 in our private dining room
Reservations are accepted for either 12.00 for 12.30pm or 1.00 for 1.30pm only

Sunday Lunch 3 courses - £33.00

10% discretionary service charge will be added to your total food and drinks bill,
please ask if you would like to see our policy on how this is distributed.

Starters

Chef's seasonal soup, *homemade bread* (v)
Bartellas' prawn cocktail, *Marie Rose dressing*
Caramelised red onion tarte Tatin & goats cheese mousse (v)
roasted red pepper & gremolata, balsamic reduction
Confit duck wontons, *compressed cucumber, sweet & salty crispy leaf, hoisin sauce*
Chicken liver parfait, *tomato & sultana relish, tomato consomme jelly, toasted brioche*

Main Courses

Roast local turkey
Traditional roast beef
Sticky slow braised lamb
Butternut squash puff pastry wellington (v)
All of the above main courses are served with:
roast potatoes, honey roasted vegetables, seasonal greens, Yorkshire pudding, gravy
Fillet of salmon, *pommes Anna, chargrilled courgette, peas à La Française*

Desserts

Selection of **Ice creams**
Selection of **Fruit sorbets**
Chef's seasonal cheesecake
Traditional Christmas plum pudding, *brandy custard*
Platter of British cheeses, *biscuits, homemade chutney, apple*
Rocky road brownie, *dark chocolate sauce, raspberry ripple ice cream*
Strawberry & vanilla tart, *frangipane vanilla cremeux, strawberry ice cream*

Filter coffee or tea

**Please submit your pre-order 10 days prior, along with place cards
& table plan, both indicating each guest's menu choices.**

See [Children's Party menu](#) for 10years old & under.

Before ordering please speak to our staff if you have a food allergy or intolerance.

All our prices include VAT at the current rate.

Menu valid from 2nd to 23rd December 2018

Ivy Hill Hotel

WRITTLE ROAD, MARGARETTING, CHELMSFORD, ESSEX CM4 0EH
Reservations & General Enquiries: (01277) 353040 Function & Conference Office: (01277) 355111 Fax: (01277) 355038
sales@ivyhillhotel.co.uk www.heritageleisure.co.uk

Bartellas Restaurant

Telephone 01277 355021
www.bartellasrestaurant.co.uk
reservations@bartellasrestaurant.co.uk

Private Dining Menu

Available for pre-booked parties of between 15 & 32 in our private dining room

For Children aged 10 years & under Lunch & Dinner - 3 Courses - £15.75

A 10% discretionary service charge will be added to your total food and drinks bill, please ask if you would like to see our policy on how this is distributed.

Starters

Garlic ciabatta bread (v)

Chef's seasonal soup, crusty roll (v)

Mini prawn cocktail, Marie Rose sauce

Main Courses

Penne, tomato, cheese (v)

Chicken goujons, skinny fries, peas

Fish goujons, skinny fries, peas

Junior burger, toasted bun, coleslaw, fat chips

Desserts

Rocky road brownie

Selection of ice creams or fruit sorbets

Additional Main Courses served for Sunday parties

Traditional roast beef, Yorkshire pudding, pan gravy

Roast Turkey, pan gravy

Served with roast potatoes & a medley of fresh vegetables

Please submit your pre-order 10 days prior, along with place cards & table plan, both indicating each guest's menu choices.

Before ordering please speak to our staff if you have a food allergy or intolerance.

All our prices include VAT at the current rate.

Menu valid from 26th November to 23rd December 2018

Ivy Hill Hotel

WRITTLE ROAD, MARGARETTING, CHELMSFORD, ESSEX CM4 0EH

Reservations & General Enquiries: (01277) 353040 Function & Conference Office: (01277) 355111 Fax: (01277) 355038
sales@ivyhillhotel.co.uk www.heritageleisure.co.uk

Bartellas Restaurant

Telephone 01277 355021

www.bartellasrestaurant.co.uk
reservations@bartellasrestaurant.co.uk