

Private Dining Menu

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

Monday to Saturday Lunch - 3 Courses - £28.00

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)

Ratatouille tarte Tatin (v)

basil & micro herb salad, balsamic reduction

Smooth chicken liver parfait

tomato & sultana relish, tomato consommé jelly, toasted brioche

Seared carpaccio of Tuna

Watermelon, feta cheese, pumpkin seeds & sloe gin reduction

Smoked salmon & cream cheese roulade

lemon & dill mayonnaise, baby watercress, lemon dressing

Pigeon, Pheasant & Wild Boar

Sweetcorn puree, micro herb salad

Main Courses

Sweet potato tagine, (v)

Moroccan spiced cous-cous, onion bhaji,

28 day aged Fillet steak (supp £3.50)

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

Pan seared breast of chicken

pesto mash, ratatouille, curly kale

Sticky slow braised lamb

parsnip puree, saffron braised salsify, dauphinoise potatoes, rosemary & redcurrant jus

Braised belly of pork in Pernod & fennel,

carrot & ginger rosti, sautéed courgette, apple & ginger puree, peppercorn sauce

Herb crusted baked Cod

roasted new potatoes, roasted tomato sauce, basil pesto, tenderstem broccoli bake

Desserts

Treacle sponge pudding, *pecan nut ice cream, clotted cream*

Chocolate & orange jaffa cake torte, *orange crisps, orange peel*

Iced Malibu & coconut parfait, *layered with caramelised pineapple & praline*

Platter of British cheeses, *biscuits, homemade chutney, apple* (sup £2.50)

Selection of ice creams or fruit sorbets (3 scoops)

Spiced apple cake, rum & raisin ice cream

Filter

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 3rd January to 29th June, 2019

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)

Ratatouille tarte Tatin (v)

basil & micro herb salad, balsamic reduction

Smooth chicken liver parfait

tomato & sultana relish, tomato consommé jelly, toasted brioche

Seared carpaccio of Tuna

Watermelon, feta cheese, pumpkin seeds & sloe gin reduction

Smoked salmon & cream cheese roulade

lemon & dill mayonnaise, baby watercress, lemon dressing

Pigeon, Pheasant & Wild Boar

Sweetcorn puree, micro herb salad

Main Courses

Sweet potato tagine, (v)

Moroccan spiced cous-cous, onion bhaji,

28 day aged Fillet steak (supp £3.50)

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

Pan seared breast of chicken

pesto mash, ratatouille, curly kale

Sticky slow braised lamb

parsnip puree, saffron braised salsify, dauphinoise potatoes, rosemary & redcurrant jus

Braised belly of pork in Pernod & fennel,

carrot & ginger rosti, sautéed courgette, apple & ginger puree, peppercorn sauce

Herb crusted baked Cod

roasted new potatoes, roasted tomato sauce, basil pesto, tenderstem broccoli bake

Desserts

Treacle sponge pudding, pecan nut ice cream, clotted cream

Chocolate & orange jaffa cake torte, orange crisps, orange peel

Iced Malibu & coconut parfait, layered with caramelised pineapple & praline

Platter of British cheeses, biscuits, homemade chutney, apple (sup £2.50)

Selection of ice creams or fruit sorbets (3 scoops)

Spiced apple cake, rum & raisin ice cream

Filter coffee or tea is charged extra, from £2.60 per person

**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 3rd January to 29th June 2019

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Private Dining Menu

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

Sunday Lunch - 3 Courses - £31.00

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)

Ratatouille tarte Tatin (v)

basil & micro herb salad, balsamic reduction

Smooth chicken liver parfait

tomato & sultana relish, tomato consommé jelly, toasted brioche

Smoked salmon & cream cheese roulade

lemon & dill mayonnaise, baby watercress, lemon dressing

Pigeon, Pheasant & Wild Boar

Sweetcorn puree, micro herb salad

Main Courses

Traditional roast beef

Corn fed roasted breast of chicken & stuffing

Sticky slow braised lamb

ALL OF THE ABOVE MAIN COURSES SERVED WITH:

roast potatoes, honey roasted vegetables, seasonal greens, Yorkshire pudding, gravy

Sweet potato tagine, (v)

Moroccan spiced cous-cous, onion bhaji,

Herb crusted baked Cod

roasted new potatoes, roasted tomato sauce, basil pesto, tenderstem broccoli bake

Desserts

Treacle sponge pudding, pecan nut ice cream, clotted cream

Chocolate & orange jaffa cake torte, orange crisps, orange peel

Iced Malibu & coconut parfait, layered with caramelised pineapple & praline

Platter of British cheeses, biscuits, homemade chutney, apple (**sup £2.50**)

Selection of ice creams or fruit sorbets (3 scoops)

Spiced apple cake, rum & raisin ice cream

Coffee or Tea is charged extra, from £2.60 per person

**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 6th January to 30th June, 2019

Ivy Hill Hotel

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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

Rosemary & garlic foccacia 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

Chocolate & orange Jaffa cake torte, vanilla ice cream

Selection of ice creams or fruit sorbets

Additional Main Courses served for Sunday parties

Traditional roast beef, Yorkshire pudding, pan gravy

Roast Chicken, 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 3rd January to 30th June 2019

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