



Christmas Dinner Menu

2 courses £23.95
3 courses £28.95

STARTERS

Broccoli, Blue Cheese and Cumin Yogurt Soup (v)(gf)

Served with warm crusty bread

Prawn and Melon Cocktail (gf)

With Marie rose sauce and melon marinated in port, on mixed leaves with avocado

Duck Pate

With Housemade red onion marmalade, toasted walnuts, watercress salad and Melba toast

Pan Fried Breaded Camembert (v)(gf)

With warm cranberry sauce, spring onion leaves salad and raspberry vinaigrette

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### **MAIN DISHES**

#### **The Ivy Christmas Dinner (gf)**

*Sliced turkey breast, roast potatoes, roasted vegetables, pigs in blankets, stuffing and Housemade turkey jus*

#### **Roast Topside of Beef**

*Served with Rosemary baby potatoes, honey roasted vegetables, Yorkshire pudding and Housemade beef jus*

#### **Butternut Squash Risotto (v)(gf)**

*Honey roasted squash, walnuts, shallots, chives and topped with crispy rocket*

#### **Scottish Salmon Fillet**

*Served on a bed of smoked haddock potato puree, blanched kale, asparagus and champagne sauce*

#### **Duck Breast**

*Served with Teriyaki noodles, wok fried vegetables and a Housemade plum jus*

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DESSERTS

Christmas Pudding

Served with Bourbon and Golden Syrup

Cinnamon and Apple Crumble

Served with custard and chocolate ice cream

The Ivy Sticky Toffee Pudding

Served with vanilla ice cream and a Glayva toffee sauce

A Selection of Scottish Cheese and Oatcakes

Served with a dram of Glenfiddich 12 years old