

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

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