

THREE COURSE

Please be advised this Menu is to include Main Course and Dessert Only

STARTERS

Vegetable Broth with Homemade Guinness & Treacle Wheaten Bread (v,g)

Char-Grilled Chicken & Bacon Caesar Salad, Garlic Croutons & Parmesan (g)

Atlantic Prawn Cocktail, Crispy Baby Gem, Marie Rose Sauce served with Homemade Guinness & Treacle Wheaten Bread (g)

MAIN COURSE

Roast Turkey, Ham & Stuffing (g)

Roast Beef & Yorkshire pudding (g)

Both served with creamed & roast potatoes selection of seasonal vegetables & gravy

Chorizo & Herb Crusted Cod Whipped Mash & Seasonal Vegetables

10oz Sirloin Steak, Confit Tomato & Portabello Mushroom Chunky Chips & Pepper Sauce (g) (£8 supplement)

Butternut Squash Roast Cauliflower and Korma Dahl Rice (v)

DESSERT

Cheesecake of the Day with Fresh Cream

Banoffee Pie with Fresh Cream

Pavlova with Berry Compote

Profiteroles Chocolate Sauce & Vanilla Ice Cream

Includes Tea/Coffee

£28.95 per person

Please advise server of any food intolerances

We cannot guarantee that our foods have been prepared in nut free, wheat free or GM free environments

Please inform your server if you have any nut or food allergies

Prices subject to change if event is booked in advance

V = Suitable For Vegetarians

G = Gluten Free

G* = Available On Request

THE
IVANHOE
HOTEL

