

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 7.30 pm or 8.30 for 9.00pm 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

Breaded chicken & Parma ham escalope

cream potato, tomato & broccoli bake, basil emulsion, balsamic reduction

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

Sticky toffee pudding, brandy snap basket, toffee sauce, Jack Daniels' & fudge ice cream

Apple & blackberry lattice tart, cinnamon & honeycomb ice cream, mini toffee apple

Chocolate brownie, black cherry mascarpone, almond praline popping candy

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 3rd January to 24th November 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 7.30 pm or 8.30 for 9.00pm 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

Breaded chicken & Parma ham escalope

cream potato, tomato & broccoli bake, basil emulsion, balsamic reduction

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

Sticky toffee pudding, brandy snap basket, toffee sauce, Jack Daniels' & fudge ice cream

Apple & blackberry lattice tart, cinnamon & honeycomb ice cream, mini toffee apple

Chocolate brownie, black cherry mascarpone, almond praline popping candy

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.

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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 - £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

Traditional roast beef
Sticky slow braised lamb
Corn fed roasted breast of chicken
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**
Spiced apple & blackberry lattice tart
cinnamon & honeycomb ice cream, mini toffee apple
Platter of British cheeses, biscuits, homemade chutney, apple
Chocolate brownie, black cherry mascarpone, almond praline popping candy
Sticky toffee pudding, brandy snap basket, toffee sauce, Jack Daniels' & fudge 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.

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Menu valid from 7th January to 25th November 2018

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Private Dining Menu

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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

Dark chocolate brownie

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

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Celebrations

Whilst we are happy to help celebrate your special occasion, guests bringing their own celebration cakes to have instead of dessert will have a small charge applied of £2.50 per person. If 3 courses are taken then this charge does not apply.



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