

A Celebration of Festive flavours!

Starters

CHICKEN & NOODLE SOUP A timeless classic, this soup brings together tender pieces of chicken and al dente noodles, all swimming in a rich, savoury broth. Served alongside warm bread rolls, it is the perfect way to begin your festive feast, inviting comfort and nostalgia with every spoonful.

LIGHTLY DUSTED CALAMARI Delicately battered and fried to golden perfection, the calamari offer a gentle crunch and subtle sweetness. Paired with a zesty ali oli dip, this Mediterranean-inspired starter is both elegant and addictive, promising to please seafood lovers and curious gourmets alike.

SALMON, COD, COCONUT & LEMONGRASS FISH CAKE A fusion of flavours, the fish cake combines the heartiness of salmon and cod with the tropical notes of coconut and lemongrass. Each bite is a harmonious blend of textures—crisp on the outside, tender within. This starter pays homage to both classic British fish cakes and Southeast Asian cuisine.

BRIE CHEESE BITES Creamy brie cheese encased in a delicate crust, served with tangy cranberry sauce and a crisp side salad. The combination of rich cheese and tart berries is a festive favourite, evoking the essence of Christmas in every mouthful.

SALT & PEPPER CHICKEN CROQUETTES Golden croquettes filled with succulent chicken, seasoned with a hint of salt and pepper for just the right kick. These bite-sized morsels are ideal for sharing, making them a convivial choice for gatherings.

FARMHOUSE PÂTÉ A rustic and hearty pâté, crafted from the finest ingredients and served with tossed bread and sweet onion chutney. This dish is a nod to countryside traditions.

ACHARI CHICKEN TIKKA Spiced with pickling flavours, the achari chicken tikka brings a burst of tang and heat. Chargrilled and tender, these pieces are marinated in aromatic spices, delivering a taste of India with a festive twist.

LAMB CHOPS Juicy lamb chops, expertly seasoned and grilled to perfection. The natural richness of lamb pairs beautifully with subtle spices, offering a satisfying and luxurious start to the meal.

FISH PAKORA Tender fillets of fish, dipped in a seasoned batter and fried until golden. Served crisp and hot, these pakoras capture the comfort of street food while fitting seamlessly into a festive spread.

PUNJABI SAMOSA A classic vegetarian Indian snack, the samosa boasts a crisp pastry shell filled with spiced potatoes and peas. Its bold flavours and satisfying crunch make it a perennial favourite.

PANEER TIKKA (V) Chunks of paneer cheese, marinated in spices and grilled to perfection, offer a vegetarian alternative that is just as rich and satisfying as any meat dish. The smoky flavour and soft texture are sure to please everyone at the table.

Traditional Mains

ROAST BEEF Served with roasted potatoes, mashed potatoes, seasonal vegetables, honey glazed root vegetable, pigs in blanket, sprouts, Yorkshire pudding, stuffing, rich gravy.

ROAST TURKEY Served with roasted potatoes, mashed potatoes, seasonal vegetables, honey glazed root vegetable, pigs in blanket, sprouts, Yorkshire pudding, stuffing, rich gravy.

TERIYAKI CHICKEN Succulent chicken glazed with a sweet and savoury teriyaki sauce, served atop a bed of vegetables or rice. This dish combines Japanese inspiration with festive flair, delivering a harmony of flavour and presentation.

HONEY & MUSTARD GLAZED CHICKEN Tender, honey-glazed chicken baked alongside roasted baby potatoes and seasonal vegetables. This recipe uses a tangy honey-mustard glaze to create a sweet and savoury meal.

PENANG CURRY (V) (VG) A rich and creamy dish balancing sweet, salty, and nutty flavors, with a fragrant hint of kaffir lime. The tender vegetables are served with earthy, chewy wild rice.

SCOTTISH SALMON FILLETS Fresh salmon fillets, gently grilled and served with new potatoes and crisp asparagus spears. The natural flavours of the salmon are enhanced by simple, elegant accompaniments, resulting in a dish worthy of the season's best moments.

LINGUINE PASTA WITH JULIENNE VEGETABLES Perfectly cooked linguine tossed with a colourful array of julienne vegetables; The interplay of textures and flavours makes it a refined choice for those seeking something different.

Indian Mains

All Indian Mains are served with a choice of Pilau or Boiled Rice, and a Garlic or Plain Naan.

Fragrant pilau or simple boiled rice, the ideal accompaniment for any curry, bringing balance and comfort to your plate. Warm, fluffy naan bread—available with or without garlic—perfect for mopping up rich sauces and sharing around the table.

MIXED GRILL SIZZLER (SMALL) A selection of grilled meats served hot. This sharing platter is designed to bring people together, offering a taste of everything and celebrating the diversity of the menu.

CHICKEN TIKKA MASALA An all-time favourite, chicken tikka masala features marinated chicken pieces cooked in a creamy, spiced tomato sauce. Served with a choice of rice or naan, it is a warming dish that never fails to satisfy.

RAILWAY CHICKEN Inspired by the hearty meals served on Indian railways, this chicken dish is robust and full of flavour. Spiced and simmered to perfection, it evokes both nostalgia and adventure.

LAMB BHUNA Tender lamb slow cooked in a thick, spicy bhuna sauce. The deep, rich flavours and aromatic spices make this a main course that stands out, especially for lovers of Indian cuisine.

GOAN SEA BASS FISH CURRY Sea bass fillets simmered in a tangy, coconut-based Goan curry. This dish brings together coastal aromas and festive warmth, surprising and satisfying with every bite.

PANEER JALFREZI A vegetarian delight, paneer jalfrezi combines cubes of cheese with peppers, onions and tomatoes in a spicy sauce. Colourful, aromatic and hearty, it's perfect for those seeking an alternative to meat dishes.

Desserts

CHRISTMAS PUDDING The quintessential festive dessert, rich with dried fruits and spices, steamed to perfection and served with a generous drizzle of brandy sauce. Few things evoke the spirit of Christmas more vividly than this traditional sweet ending.

CHOCOLATE YULE LOG WITH WARM CHOCOLATE SAUCE A decadent spiral of chocolate sponge and cream, covered in velvety chocolate and finished with a warm chocolate sauce. This dessert is as beautiful as it is delicious, recalling the log fires that keep winter's chill at bay.

APPLE PIE WITH CUSTARD Classic and comforting, the apple pie is filled with tender apples and fragrant spices, baked in a flaky pastry and served with creamy custard. It's a taste of home and hearth, perfect for the season.

RASMALI A delicate Indian dessert, rasmalai consists of soft cheese dumplings soaked in sweet, fragrant milk, flavoured with cardamom and saffron. Its luxurious texture and subtle taste offer a refined finish to your feast.

STICKY TOFFEE PUDDING Warm, moist and utterly indulgent, sticky toffee pudding features a sponge rich with dates, covered in luscious toffee sauce. It is a crowd-pleaser, bringing comfort and joy in every spoonful.

MINCE PIE A beloved staple of British festive tables, the mince pie boasts a crumbly, golden pastry shell filled with a fragrant medley of dried fruits, spices, and a whisper of citrus. Traditionally enjoyed warm, often dusted with icing sugar, each bite delivers a perfect harmony of sweetness and spice—a timeless treat that captures the essence of Christmas cheer.

VEGAN CRUMBLE WITH VEGAN CUSTARD A celebration of comforting simplicity, this vegan crumble brings together tangy seasonal fruits beneath a golden, oat-strewn topping, baked to crisp perfection. Served with a silky vegan custard, each spoonful offers warmth and nostalgia, ensuring everyone at the table—regardless of dietary preference—can share in the festive sweetness.



PROUD TO BE PART OF
VIK'S PUBS



PLEASE FILL IN THE FORM BELOW FOR OUR CHRISTMAS FAYRE MENU

Phone Number: _____ Email: _____ Deposit Paid / Paid in Full _____

Disclaimer: Indian food will only be served after 4pm during the week and after 2pm on Saturdays. Festive menu is only available from Monday to Saturday. Pre order is required at least 48 hours before the booking dates.

Comments or Dietary Requirements:

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NOTICE: Food prepared in our restaurant may contain the following ingredients: celery, cereals containing gluten, milk, eggs, wheat, peanuts, soybeans, sesame, molluscs, crustaceans, peanuts, mustard, sulphur dioxide and tree nuts. If you have a food allergy please notify your server. While every effort is made to remove all bones from fish and ensure our chicken dishes are boneless, some small bones may still remain.