

Ivy House Country Hotel-The Crooked Barn

Starters

Carrot and Ginger Soup with sunblushed tomato bread Prawn and Crayfish Cocktail with vodka Marie Rose sauce and buttered brown bread Chicken Liver Parfait with kumquat jam and toasted brioche Roasted Smoked Pheasant with a beetroot and pine nut salad Mini Pea Risotto Bon Bons with fennel salad

<u>Mains</u>

Pan Seared Cod Fillet with seafood chowder and black spaghetti Roast Sirloin of Beef served with roast potatoes, Yorkshire pudding and a red wine jus Stuffed Loin of Pork with sage and apple stuffing. Finished with cider jus Stuffed Aubergine with guinoa, red onion, and roasted peppers. finished with Duchess potato and red pepper sauce

****All main dishes served with a panache of local vegetables ****

Desserts Chocolate Brownie Cheesecake with baileys cream Lemon Sponge Pudding with orange custard Mini Eaton Mess with meringue and fruit coulis Duo of Ice Cream served in a brandy snap basket

Mini Ivy House Cheese Platter served with grapes, celery and a selection of biscuits £3.50 Supplement

Adult £18.95 Child £7.95

We use a large number of ingredients in our kitchen, for this reason please inform a member of staff of any food allergies To Book contact Reception 01502 501353 info@ivyhousecountryhotel.co.uk