



### Starters

#### **Tomato and Basil Soup**

served with rosemary bread

#### **Crayfish and Prawn Cocktail**

served with Marie Rose sauce , brown bread and butter

#### **Chicken Asparagus Terrine**

with a rich onion compot and toasted brioche

#### **Wild Mushroom Bruschetta**

coated with rich mushroom crème sauce

### Mains

#### **Roasted Sirloin of Beef**

served with duck fat roast potatoes finished with chasseur sauce

#### **Corn Fed Chicken Breast**

served with fondant potato and a fricassees sauce

#### **Fillet of Salmon**

sat on bubble and squeak mash, served with clam mussels and crème sauce

#### **Vegetable Moussaka**

with a rich tomato and basil sauce

### Desserts

#### **Strawberry Meringue Cheesecake**

served with a rich compote

#### **Baileys Chocolate Torte**

with vanilla Chantilly cream

#### **Hot Sticky Toffee Sponge Pudding**

with salted caramel sauce

#### **Selection of Cheeses**

with grapes, apple, celery and biscuits

**£30 per adult**

**£15 per child**

**Serving Times 12pm and 3pm**

*We use a large number of ingredients in our kitchen, for this reason*

*please inform a member of staff of any food allergies*

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