



## Crooked Barn Menu

### Starters

**Garden Pea and Crème Fraiche Soup**  
served with crusty bread

**Sardines**  
on toasted brioche with a basil and tomato sauce

**Crayfish and Prawn Cocktail**  
with buttered granary bread and parmesan crisp

**Ivy Chicken Liver and Wholegrain Mustard Pate**  
with red onion jam and toasted brioche

**Garlic Roasted Courgettes**  
with aubergine fritter and tomato sauce

### Mains

**Peppered Tuna Steak**  
served with a leek and red pepper risotto, smoked red pepper sauce and toasted garlic ciabatta

**Cod Fillet wrapped in Pancetta**  
served with spring onion and crème fraiche crushed new potatoes, roasted asparagus and parsley cream sauce

**Fillet of Beef Medallions**  
served with dauphinois potatoes, honey glazed carrots and a rich red wine sauce

**Roasted Chicken Breast**  
with roast potatoes, stuffing, Yorkshire pudding and honey roasted parsnips

**Leek and Mushroom Steamed Pudding**  
with roast potatoes, braised red cabbage and vegetable gravy

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All main dishes served with a panache of local vegetables

### Dessert

**Bakewell Tart**  
Served with custard

**Fruits of the Forest Crème Brulee**  
served with lavender shortbread

**Milk Chocolate Mousse**  
served in a chocolate shell and coated in a salted caramel sauce with Chantilly cream

**Trio of Ice Cream**

**Trio of Sorbet**  
**Ivy House Cheese Platter**  
with grapes, celery and biscuits  
**SUPP £3.50**

**Adults £18.95 Children £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 when you place your order  
**To Book contact Reception 01502 501353 [info@ivyhousecountryhotel.co.uk](mailto:info@ivyhousecountryhotel.co.uk)**

**21.04.19**