

Ivy House Country Hotel–Crooked Barn

Starters

Carrot and Butternut Squash Soup

served with carrot crisps and coriander cream

Smoked Salmon Roulade

with saffron garlic cream cheese and lemon gel

Prawn and Crayfish Cocktail

with buttered granary bread and parmesan crisp

Smoked Chicken Salad

with Caesar dressing and herb croutons

Green Pea and Broadbean Risotto

finished with pea shoots and olive oil

Mains

Salmon and Spinach En Crouete

with spring onion and crème fraiche

served with crushed new potatoes, roasted asparagus and white wine sauce

Roast Sirloin of Beef

served with roast potatoes, herb Yorkshire pudding and honey roasted parsnips

Oven Roasted Pork Chop

with caramelised apple and black pudding croquette and a mustard cream sauce

Stuffed Chicken Breast

with sunblushed tomatoes, garlic cheese, honey and sage

served with new potatoes, roasted carrots and a tarragon white wine sauce

Sweet Potato and Butternut Squash Thai Curry

with coconut milk and sticky rice

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

Desserts

Chocolate Fondant

with double chocolate ice cream and fresh raspberries

Sticky Toffee Pudding

with salted caramel sauce and vanilla ice cream

Vanilla Cheesecake

with mixed berries and fruit coulis

Trio of Ice Cream

Trio of Sorbet

Ivy House Cheese Platter

served with grapes, celery and a selection of biscuits

£3.50 Supplement

Adult £24.95 Child £12.95

*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