



## at Ivy House Country Hotel

### Starters

#### **Pan Seared Scallops**

with a chorizo sweet chilli jam and crispy pancetta

#### **Braised Pork Belly**

with a black pudding bon bon, apple puree and apple crisp

#### **Roasted Asparagus wrapped in Pancetta**

with poached egg and hollandaise sauce

#### **Garden Pea and Broadbean Risotto**

coated in a champagne foam

### Mains

#### **Pistachio Crumb Coated Halibut**

served with dauphinoise potatoes, baby vegetables and a sweet red pepper sauce

#### **Fillet Steak Rossini**

pan roasted fillet steak with pate, mushroom duxelle and toasted croute  
with a red wine and wild mushroom sauce

#### **Corn Fed Roasted Chicken in Garlic and Herbs**

with a chicken thigh lollipop, fondant potato, burnt onions, baby fennel  
finished with a white wine sauce

#### **Baby Spinach and Ricotta Cannelloni**

served with garlic ciabatta and a basil and mozzarella salad

### Desserts

#### **Chocolate Fondant**

served with strawberry ice cream

#### **Lemon Posset**

with lemon sorbet

#### **Sticky Toffee Pudding**

with caramelised banana and salted caramel sauce

#### **Passion Fruit Crème Brulee**

with chocolate coated shortbread

Coffee served with handmade chocolates and fudge

**£39.95 per person**

To book contact Reception 01502 501353 [info@ivyhousecountryhotel.co.uk](mailto:info@ivyhousecountryhotel.co.uk)