

## 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 £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](mailto:info@ivyhousecountryhotel.co.uk)**