

Easter Sunday Crooked Barn Menu

Starters

Crayfish and Prawn Cocktail
with buttered granary bread and parmesan crisp

Goats Cheese Crostini
with red onion jam and pesto dressing

Tomato and Basil Soup
with sun blushed tomato bread

Chicken Liver Parfait
with purified butter and herb croutons

Antipasto
with olives, tomatoes, pickled cucumber and served with rustic bread

Mains

Roast Sirloin of Beef
served with roast potatoes, Yorkshire pudding and a rich gravy

Roast Loim of Pork
with stuffing ball and served with a sage and red wine sauce

Fillet of Salmon
with a pea and prawn risotto

Chicken Breast
served with sauté potatoes and a Jack Daniels sauce

Mediterranean Cannelloni
with a chunky basil and tomato sauce

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All main dishes served with a panache of local vegetables

## Dessert

**Eton Mess**  
served with mini chocolate eggs

**Amaretto Cheesecake**  
with a salted caramel sauce

**Warm Dark Chocolate Brownie**  
with vanilla ice cream

**Peach Melba Tart**  
with crème anglaise

**Mini Cheese Board**  
Served with biscuits, grapes and celery

**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)**

**09.01.2020**