



Valentine's Day



Starters

Duo of Soup

tomato and basil, broccoli and stilton soup, served with rustic bread

Pan Seared Scallops

with pea puree, finished with a parmesan wafer

Chicken Ballotine

served with a black pudding crump and port jus

Roasted Asparagus

with a quails egg, finished with hollandaise sauce



Mains

Pan Seared Seabass

with cockle spaghetti, finished with a basil cream

Fillet Medallions

with pan seared chicken livers, potato rosti, finished with a red wine sauce

Corn Fed Chicken Breast

filled with duck mousse, with dauphinoise potatoes, baby vegetables and wild berry jus

Baked Three Cheese Wellington

with a tomato and basil sauce and Pommes Anna potatoes



Dessert

White Chocolate Fondant

served with strawberry coulis and basil shortbread biscuit

Trio of Panna Cotta Mousse

with strawberries, blueberries, raspberries

Lemon Sherbet Crème Brulee

with a vanilla biscotti biscuit

Blood Orange Gin Sorbet

served in a brandy snap basket

Mini Cheeseboard

with grapes, celery and a selection of biscuits

Coffee served with handmade chocolates and fudge



£39.95 per person

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