

# THE IVY

## FESTIVE MENU

2 courses £55 | 11.30am - 6.30pm  
3 courses £60 | 11.30 - close

With Christmas crackers

### STARTERS

**Roast Pumpkin and Butternut Squash Soup**  
Chestnut ricotta, pine nuts and sage

**Stilton and Walnut Cheese Soufflé (v)**  
Twice-baked in a cream sauce

**Robata Grilled Chicken Skewers**  
With bang bang peanut sauce, sesame, coconut, lime and coriander

**The Ivy 1917 Cure Smoked Salmon**  
Black pepper, lemon and dark rye bread

**Salt and Pepper Squid Tempura**  
Miso wasabi mayonnaise, sriracha, coriander and lime

### MAINS

**Turkey Ballotine**  
Apricot, cranberry and pork stuffing, pig in blanket, sprout and parsley mash, cranberry chutney, truffle sauce

**Pan-fried Fillet of Sea Bass**  
Creamed potato, samphire, tomato concasse and saffron sauce

**Foraged Wild Mushroom and Truffle Linguine (vg)**  
Wild mushroom sauce with plant-based cream cheese, pine nuts, handpicked rocket, truffle and gold flakes

**Goose, Turkey and Duck Shepherd's Pie**  
Braised lamb and beef with mashed potato, cranberry chutney, sage, orange zest

**Sirloin Steak 8oz/227g (5.00 Supplement)**  
Hand-selected and Himalayan salt wall dry-aged

### SIDES

Please choose one of the following sides

Garden peas with  
broad beans  
and baby shoots

Thick cut chips  
Green beans with roasted almonds

Brussels sprouts  
with chestnuts  
and cranberries

### DESSERTS

**The Ivy Snowman (3.95 Supplement)**  
Vanilla parfait, chocolate brownie, milk foam, pandan sponge cake, honeycomb and popping candy

**Classic Frozen Berries**  
Selected berries and redcurrants with frozen yoghurt and white chocolate sauce  
(Vegan option available on request)

**Christmas Pudding**  
Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

**Christmas Crème Brûlée**  
Winter berry cinnamon compote and shortbread

**The Ivy Chocolate Bombe**  
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

**Selection of Cheeses**  
Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert Le Fin Terroir  
with red onion and cranberry chutney and wholegrain crackers

**Warm Almond Mince Pies (5.95 Supplement)**  
With brandy cream, candied orange and pine sugar



Scan for allergy  
& nutritional  
information

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Menu subject to seasonal change. A discretionary optional service charge will be added to your bill.



# THE IVY

*In The Alps*

