

THE IVY

NEW YEAR'S EVE MENU

87.50 per person

A glass of Champagne on arrival



STARTERS

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

Chilled Lobster and Prawn Cocktail
Marinated avocado and Marie Rose sauce

Buffalo Mozzarella
Quince, glazed pecans, grapes, red endive and truffle honey

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Stilton and Walnut Cheese Soufflé
Twice-baked in a cream sauce

MAINS

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

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

Lobster Linguine
Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley

Prime 7oz Fillet of Beef
Carefully selected and cut from the centre of the fillet (198g)
(£5 supplement)

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

SIDES

Choice of one side per person

Sprouting broccoli with lemon oil and sea salt
Thick cut chips

Mashed potato with extra virgin olive oil
Jasmine rice with toasted coconut and coriander
Truffle and Parmesan chips

Creamed spinach with pangrattato, toasted pine nuts and grated Parmesan
Garden peas with broad beans and baby shoots

DESSERTS

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

Your Selection of Ice Creams and Sorbets
Choose your own house flavours with butter shortbread

Classic Frozen Berries
Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

