



THE IVY

NEW YEAR'S EVE MENU

Three courses £110 per person

Glass of Champagne

Oscietra caviar, sour cream and potato blinis

Truffle arancini, fried arborio rice balls with truffle cheese

STARTERS

Laverstoke buffalo mozzarella
*clementines, roasted hazelnut, pomegranate
molasses, fennel pollen and Greek cress*

Salt-baked heritage beetroot salad
*goat's curd cheese, walnut granola,
honey and truffle dressing*

Traditionally oak smoked salmon
pickled cucumber, crème fraîche and rye bread

Twice-baked cheese soufflé
*gratinated Monterey Jack and mozzarella,
shaved black truffle and chives*

Prawn and avocado cocktail
gem lettuce and Marie Rose sauce

Crispy duck salad
*crispy spiced duck with salted cashews, watermelon,
pomegranate, sesame and fragrant herbs*

MAINS

Rib-eye on the bone 12oz/340g
*21 day Himalayan Salt Wall dry-aged grass fed,
with peppercorn sauce*

Truffle-stuffed corn-fed chicken breast
*wild mushroom and tarragon fricassée,
baby watercress*

Grilled whole lobster
garlic butter (Supplement of £10)

Pan-fried sea bass
*saffron, Parmesan and prawns Carnaroli
risotto, tarragon oil and baby basil*

Roasted monkfish loin
*lemon and Parmesan polenta, wild mushroom,
samphire and red wine sauce*

Wild mushroom Carnaroli risotto
shaved winter truffle and samphire

SIDE

Choice of one side per person

Spinach steamed or buttered
Cauliflower gratin baked cheddar
Fries

Jasmine rice, lemon grass and coriander
Steamed tender stem broccoli
Mash potatoes

DESSERTS

Golden hazelnut bombe
*melting chocolate dome with 23ct gold leaf,
hazelnut chocolate caramel*

Baked Alaska For Two
*flambé meringue, génoise sponge,
cherry sorbet and Griotte cherries*

Classic crème brûlée
set custard with a caramelised sugar crust

Rum baba
*spiced rum soaked sponge
with Chantilly cream and raspberries*

Iced berries
yogurt sorbet, hot white chocolate sauce

Selection of Cheeses
*cornish yarg, stilton, saint-nectaire, melusine goat's
cheese and camembert le fin with apple and
apricot chutney and wholegrain crackers*



For allergen info
please scan QR code

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. A discretionary optional service charge of 13.5% will be added to your bill. Cover Charge £2.00 per person

