

NEW YEAR'S EVE MENU



87.50 per person

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 purée, 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

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

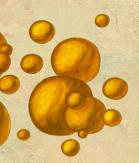
Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert Le Fin Terroir with red onion and cranberry chutney and wholegrain crackers

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





Vegetarian and vegan menu available on request.

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 will be added to your bill.

