

THE IVY

FESTIVE MENU

2 courses £50 | 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

Kearney Blue Cheese 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

Walter Ewing's Cured Smoked Salmon
With lemon and cracked black pepper, Goatsbridge Farm trout caviar, crème fraîche and Irish wheaten soda bread

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

MAINS

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

John Stone Sirloin Steak 8oz/227g
Flavourful, mature, grass-fed with bearnaise or peppercorn sauce (£5.00 Supplement)

Roast Turkey Ballotine
Apricot and Pork Stuffing, Thyme roasted potatoes, sausages wrapped in bacon, Brussels sprouts with chestnuts, carrots, parsnips and turkey gravy

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

Wild Mushroom Risotto
Carnaroli Gran Riserva rice, truffle salsa, Tirkeeran cheese and fresh black truffle

SIDES

Please choose one of the following sides

Garden peas with
broad beans
and baby shoots

Colcannon Potatoes, black kale & butter
Thick cut chips
Green beans with roasted almonds

Brussels sprouts
with chestnuts
and cranberries

DESSERTS

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

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

Christmas Whiskey Crème Brûlée
Bushmills whiskey vanilla custard with a caramelised sugar crust,
winter berry compote and butter shortbread

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

Snowball Fight
Honeycomb ice cream, white chocolate, gingerbread and cream sauce

Selection of Northern Irish Cheeses
Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain,
Kearney Blue from the Castlereagh Hills, with Burren balsamic chutney and Ballylisk oat 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 of 12.5% will be added to your bill.

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In The Alps



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