# THE IVY



# CHRISTMAS MENUS

# Truffle arancini

Fried Arborio rice balls with truffle cheese 5.50

### Salted smoked almonds

Hickory smoked and lightly spiced 3.50

### Spiced green olives

Gordal olives with chilli, coriander and lemon 3.50

### Available from 21st November to 31st December

▶<del>∜</del> MENU A -

€68

### Oak smoked salmon

Smoked salmon, black pepper and lemon served with rye soda bread

## Traditional roast turkey with black truffle stuffing

Roast potatoes, sausages wrapped in bacon, Brussels sprouts with chestnuts, glazed carrots, cranberry sauce and turkey gravy

## **Christmas pudding**

Steamed Christmas pudding with redcurrants and brandy cream

## Selection of teas and filter coffee

K MENU B -

£75

### Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

# Fillet of beef Wellington

Truffle beef Wellington with mushroom duxelles, creamed potatoes, honey-glazed baby carrots and red wine sauce

# The Ivy Christmas bombe

Melting chocolate bombe with milk foam, vanilla ice cream, Christmas pudding and cranberry centre with hot brandy cream sauce

#### Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

#### Selection of three cheeses 12.50

Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers

All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.