



# THE IVY

## FESTIVE MENU

2 courses £50 | 3 courses £55

With Christmas crackers



### STARTERS

#### Severn & Wye Smoked Salmon

The Ivy 1917 Cure with lemon and dark rye

#### Ballotine of Duck Parfait

Hazelnut crunch with cranberry chutney and toasted brioche

#### Stilton and Walnut Cheese Soufflé

Twice-baked in a cream sauce

#### The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

#### Laverstoke Park Farm Buffalo Mozzarella

Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing

### MAINS

#### Goose and Turkey Shepherd's Pie

Confit goose and turkey shepherd's pie with pigs in blankets, mashed potatoes

#### Pan-fried Moroccan Style Salmon

Lightly smoked aubergine with green beans, almonds and spiced sauce

#### Mixed Grains with Baked Butternut

Cranberries, sesame, pomegranate and crumbled feta, harissa and coriander dressing

#### 8oz Sirloin Steak

Hand-selected and Himalayan salt wall dry-aged. Served with watercress (227g)

£5 supplement

#### Baked Fillet of Sea Bass with Mussels

Saffron sauce, spinach, tomato, samphire and parsley

### SIDES

Please choose one of the following sides

Green beans  
and roasted  
almonds

Brussels sprouts,  
chestnuts and  
cranberries

Thick cut  
chips

Extra virgin  
olive oil mashed  
potato

Garden peas,  
broad beans and  
baby shoots

### DESSERTS

#### Christmas Crème Brûlée

Winter berry cinnamon compote and shortbread

#### The Ivy Chocolate Bombe

Celebrated melting dome with vanilla ice cream, honeycomb and hot caramel sauce

#### The Ivy Classic Frozen Berries

Selected berries and redcurrants with yoghurt sorbet, white chocolate sauce

#### Christmas Pudding

Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

#### A polar bear Christmas

Clementine, orange sorbet, white chocolate and a winter spiced sauce

#### Mince Pie Parcels

Selection of teas and filter coffees



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 will be added to your bill.

