

## PRIVATE DINING MENUS

### For groups of 15 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event. We can accommodate any type of dietary requirements and food allergies.

Menus available from 3rd Sept 2025 until 11th Nov 2025.



**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
€9.75

**Spiced green olives**  
Nocellara del Belice olives  
with chilli, coriander and lemon  
€5.95

### WEDDING MENU €125

**Glass of The Ivy Champagne on arrival**

#### SELECTION OF CANAPÉS

**Truffle arancini | Lobster cocktail cornet | Grilled sirloin skewer & truffle sauce**

#### STARTERS

##### **Roasted Irish scallops**

Kilkeel scallops, sobrasada, pickled salsify and orange blossom infused sweet potato purée

##### **Steak tartare with Dubliner whiskey**

Hand-cut, raw, John Stone beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

##### **Burrata with dates**

Medjool dates, roasted red peppers, za'atar, cinnamon and pine nuts

#### MAINS

##### **John Stone fillet steak 8oz/227g**

Creamed wild mushrooms with truffle chips, watercress and truffle sauce

##### **White miso-glazed sea bass with asian salad**

Pak choi, Chinese cabbage, ginger, red chilli, lime, coriander cress and wasabi mayonnaise

##### **Wild mushroom and truffle risotto**

Carnaroli Gran Riserva Risotto, wild mixed mushrooms, aged Parmesan and fresh truffle

*Sprouting broccoli with lemon oil and sea salt, for the table*

#### CHEESE COURSE FOR THE TABLE

##### **Selection of Irish cheeses**

Gubbeen Farmhouse, Mature Cashel Blue, Killeen Goats, Camembert, Comte Fort Saint Antoine with Sheridans chutney and seeded crackers

#### DESSERTS

##### **Apple tart fine**

With Madagascan vanilla ice cream and Calvados flambé (14 mins cooking time)

##### **Whiskey crème brûlée**

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

##### **Smoked sticky toffee pudding**

Dates, gold flakes, clotted cream and salted caramel sauce

**Selection of infused teas and filter coffee**