



## INTRODUCING THE STORY OF ARTHUR AND THE MIDNIGHT EXPRESS AT THE IVY THIS CHRISTMAS

Step into a world where wonder and celebration collide. Meet young Arthur, a train-loving boy with a curious heart and a big question: is Santa Claus real? On Christmas Eve, his quest for the truth takes an unexpected turn when two mischievous elves - Snowflake and Twinkletoes - appear at his back door, followed closely by a very stuck Santa in the chimney!

With Santa's sleigh out of commission and Christmas hanging in the balance, it's up to Arthur and his beloved train set to save the day. Watch the magic unfold as his miniature locomotive transforms into a present-filled steam engine, setting off on the most extraordinary journey of his life.

Inspired by his magical ride, The Ivy invites you on The Midnight Express - a celebration of the season wrapped in twinkling lights, vintage carriages, and festive enchantment. From seasonal feasts and joyful gatherings, every moment is designed to transport you to a world of holiday magic.

Our spectacular festive installations bring the spirit of Arthur's story to life, with whimsical trains and nostalgic charm setting the scene for unforgettable memories. Whether you're reviving a cherished tradition, gathering with loved ones, or simply indulging in a magical afternoon, The Ivy is your destination for festive joy.





# FESTIVE SET MENU

2 courses £55 | 3 courses £60  
11.30am - close

With Christmas Cracker

## STARTERS

French Onion Soup  
Gratinated cheese, croutons and parsley

Prawn Cocktail  
Marinated avocado and Marie Rose sauce

The Ivy 1917 Cure Smoked Salmon  
Black pepper, lemon and dark rye bread

Tamarind Beetroot and Endive Salad  
Red chicory, plant-based cream, kohlrabi, cranberries, candied pecans with an apple cider dressing

Duck Liver Parfait  
Caramelised hazelnuts, red onion and cranberry cutney with toasted brioche

## MAINS

Turkey Ballotine  
Apricot, cranberry and pork stuffing, pig in blanket, sprout and parsley mash, cranberry chutney, red wine sauce

Pan-fried Sea Bass with Wild Mushroom Sauce  
Foraged mushrooms in a cream sauce with spinach and samphire

Lentil and Aubergine Bake  
Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce

Duck, Lamb and Beef Shepherd's Pie  
Cranberry chutney, sage, orange zest and red wine sauce

Sirloin Steak 8oz/227g (6.00 Supplement)  
Hand-selected 21 day aged premium beef

## SIDES

Please choose one of the following sides

Garden peas with  
broad beans and  
baby shoots

Thick cut chips  
Buttered Green Beans with roasted almonds  
Add Pigs in Blankets £6.75

Brussels sprouts with  
chestnuts and  
cranberries

## DESSERTS

The Ivy Santa (3.00 supplement)  
Vanilla parfait, milk mousse and white chocolate blondie

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

Christmas Crème Brûlée  
Winter berry cinnamon compote and shortbread

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

Colston Bassett Stilton  
With chutney, grapes, celery and crackers  
Add Barros, 10 Year Old Tawny Port, Douro Valley, Portugal 75ml + £7.50

Warm Almond Mince Pies (5.95 supplement)  
With brandy cream, candied orange and pine sugar

\*menu items subject to change\*

# FESTIVE BREAKFAST SPECIAL

£18.25/£18.75 per person

Please choose one of the following drinks:

Soft Bellini

Pomegrante & spiced pear, Wild Idol naturally alcohol free sparkling wine

OR

Spiced Red Berry Ginger Beer

Freshly pressed ginger juice, lemon, red berry, Fever-Tree Soda Water

OR

Mixed Berry Smoothie

Banana, Apple, Coconut water, Blueberry, Strawberry, Lime, Raspberry

Butter Croissant and Pain au Chocolat served with seasonal preserve and dusted with pine sugar

Please choose one of the following dishes:

The Ivy Festive Breakfast

Pigs in blankets with scrambled eggs, potato rösti, roasted tomato, cranberry  
ketchup and watercress

OR

The Ivy Festive Vegetarian Breakfast

Tomato, mushroom, baked beans, scrambled eggs, potato rösti, cranberry  
ketchup and watercress

\*menu items subject to change\*



Scan for allergy &  
nutritional information

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 allergen / ingredient information is available via the QR code.



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## GIFT VOUCHERS

Visit [gifts.ivycollection.com](https://gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

## APERITIF

|                                                                                 |                |
|---------------------------------------------------------------------------------|----------------|
| Wild Idol, Naturally Alcohol Free Sparkling White Rheinhessen, Germany          | 125ml<br>10.50 |
| The Ivy Guest Champagne, Champagne, France                                      | 15.00          |
| Veuve Clicquot Yellow Label, Champagne, France                                  | 17.00          |
| Nyetimber Classic Cuvee, West Sussex, England                                   | 17.50          |
| Veuve Clicquot Rosé, Champagne, France                                          | 18.25          |
| <b>Aperol Spritz</b>                                                            | 12.50          |
| Aperol, orange, Fever-Tree Soda, Prosecco                                       |                |
| <b>Watermelon &amp; Strawberry Bellini</b>                                      | 12.00          |
| Prosecco, watermelon & strawberry purée                                         |                |
| <b>Pomelle Spritz</b>                                                           | 15.00          |
| Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice |                |
| <b>Chase Pink Pomelo G&amp;T</b>                                                | 14.50          |
| Fever-Tree Indian Tonic, grapefruit                                             |                |

## SUNDAY ROAST

Available Sunday 11am to 4pm

## BREAKFAST SPECIAL MENU 18.25

Monday – Friday until 11.30am  
Saturday – Sunday until 11am

## AFTERNOON TEA

Available 3-5pm

## PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.

# THE IVY

SINCE 1917

## ALL DAY MENU

|                                                                                                                                       |                                                                                                                                     |                                                                                                                                                                    |                                                                                                                                 |
|---------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|
| <b>Truffle Arancini Rice Balls</b><br>7.25                                                                                            | <b>Spicy Avocado Purée</b><br>With red pepper tapenade and spinach crispbread<br>7.50                                               | <b>Zucchini Fritti</b><br>With lemon, chilli and mint yoghurt<br>6.95                                                                                              | <b>Salt-crusted Sourdough Bread</b><br>5.95                                                                                     |
| <b>STARTERS</b>                                                                                                                       |                                                                                                                                     |                                                                                                                                                                    |                                                                                                                                 |
| <b>The Ivy Classic Crispy Duck Salad</b><br>Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce<br>11.75                 | <b>Roasted Scallops</b><br>Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress<br>15.95 | <b>Buffalo Mozzarella with Clementine</b><br>Pesto, crushed hazelnuts and crispbread<br>11.25                                                                      | <b>Duck Liver Parfait</b><br>Caramelised hazelnuts, red onion and cranberry chutney with toasted brioche<br>10.95               |
| <b>Oak Smoked Beef Tartare</b><br>Seared and hand-cut beef with Parmesan, egg yolk and granary toast<br>14.25                         | <b>Salt and Pepper Squid</b><br>Miso wasabi mayonnaise, sriracha, coriander and lime<br>11.95                                       | <b>French Onion Soup</b><br>Gratinated cheese croutons and parsley<br>9.75                                                                                         | <b>The Ivy 1917 Cure Smoked Salmon</b><br>Black pepper, lemon and dark rye bread<br>15.95                                       |
| <b>MAINS</b>                                                                                                                          |                                                                                                                                     |                                                                                                                                                                    |                                                                                                                                 |
| <b>Chicken Milanese with Truffle Sauce</b><br>Crumbed chicken breast with a fried hen's egg, Parmesan and salad mêche<br>21.95        | <b>Traditional Fish and Chips</b><br>The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce<br>20.50                | <b>Massaman Duck Curry</b><br>Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress<br>23.95        | <b>Duck, Lamb and Beef Shepherd's Pie</b><br>Cranberry chutney, sage, orange zest and red wine sauce<br>19.75                   |
| <b>GRILL</b>                                                                                                                          |                                                                                                                                     |                                                                                                                                                                    |                                                                                                                                 |
| <b>The Ivy Truffle Burger</b><br>Toasted brioche bun with truffle mayonnaise and thick cut chips<br>19.75                             | <b>Sirloin Steak 8oz/227g</b><br>Hand-selected 21 day aged premium beef<br>29.95                                                    | <b>Fillet of Beef 7oz/198g</b><br>Succulent, prime centre cut, grass-fed<br>36.75                                                                                  | <b>Rib-eye on the Bone 12oz/340g</b><br>21 day Himalayan salt wall dry-aged, grass-fed<br>38.95                                 |
| <b>Add West Country Cheddar 2.95</b><br><b>Add dry-cured bacon 2.95</b>                                                               |                                                                                                                                     |                                                                                                                                                                    |                                                                                                                                 |
| <b>Selection of House Sauces</b><br>Béarnaise   Hollandaise   Red Wine   Peppercorn 4.25 Each                                         |                                                                                                                                     |                                                                                                                                                                    |                                                                                                                                 |
| <b>Blackened Cod Fillet</b><br>Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce<br>24.95 | <b>Lobster Linguine</b><br>Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley<br>36.50 | <b>Sweet Potato and Spinach Curry</b><br>Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice<br>21.50 | <b>Foraged Wild Mushroom and Truffle Linguine</b><br>Wild mushroom sauce with pinenuts, hand-picked rocket and truffle<br>17.95 |
| <b>CHICKEN BOURGUIGNON</b><br>Smoked pancetta, chestnut mushrooms and pearl onions in a red wine sauce with green beans<br>19.75      |                                                                                                                                     |                                                                                                                                                                    |                                                                                                                                 |

|                                                                  |                                                                   |                                                                    |                                                                                           |
|------------------------------------------------------------------|-------------------------------------------------------------------|--------------------------------------------------------------------|-------------------------------------------------------------------------------------------|
| <b>SIDES</b>                                                     |                                                                   |                                                                    |                                                                                           |
| <b>Mashed Potato</b><br>with extra virgin olive oil<br>4.95      | <b>Tenderstem Broccoli</b><br>with lemon oil and sea salt<br>6.75 | <b>Aromatic Rice</b><br>with toasted coconut and coriander<br>4.95 | <b>Creamed Spinach</b><br>with pangrattato, toasted pine nuts and grated Parmesan<br>6.25 |
| <b>Brussel Sprouts</b><br>with chestnuts and cranberries<br>5.50 | <b>Garden Peas</b><br>with broad beans and baby shoots<br>5.25    | <b>Buttered Green Beans</b><br>with roasted almonds<br>5.50        |                                                                                           |
| <b>Pigs in Blankets</b><br>6.75                                  | <b>Truffle and Parmesan Chips</b><br>6.95                         | <b>Thick Cut Chips</b><br>6.25                                     |                                                                                           |

\*menu items subject to change\*

## FESTIVE DESSERTS

|                                                                                                                       |
|-----------------------------------------------------------------------------------------------------------------------|
| <b>The Ivy Santa</b> 11.75<br>Vanilla parfait, milk mousse and white chocolate blondie                                |
| <b>Christmas Pudding</b> 10.95<br>Flambéed Christmas pudding with almonds, redcurrants and vanilla cream              |
| <b>Christmas Crème Brûlée</b> 9.75<br>Winter berry cinnamon compote and shortbread                                    |
| <b>The Ivy Chocolate Bombe</b> 12.25<br>Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce  |
| <b>Classic Frozen Berries</b> 10.25<br>Selected berries and redcurrants with frozen yoghurt and white chocolate sauce |
| <b>Your Selection of Ice Creams and Sorbets</b> 8.25<br>Choose your own house flavours with butter shortbread         |
| <b>Warm Almond Mince Pies</b> 5.95<br>With brandy cream, candied orange and pine sugar                                |

## FESTIVE SET MENU

**2 COURSES FOR 55.00**  
**3 COURSES FOR 60.00**

Monday - Friday 11:30am - Close

Please ask your server for more details.

## Introducing THE IVY Premier Rewards App



Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.

**Vegetarian and vegan menu available on request.**

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Scan for allergy & nutritional information



# BOXING DAY, THE IVY WAY

Keep the Christmas spirit alive and let us take care of you this Boxing Day at The Ivy. Whether you're diving into the festive sales or simply recovering from the indulgence of the big day, we've got just the thing to keep the celebrations going.

Join us for a leisurely all-day Boxing Day brunch, complete with comforting classics, seasonal delights, and of course - Bloody Marys served just the way you like them. No cooking, no washing up - just great food, good company, and a touch of Ivy magic.

Because the festivities don't have to end on the 25th.

## BOXING DAY BRUNCH

£35.95 per person

Madeleine Irish Coffee 12.00  
Jameson, madeleine, coffee, cream, nutmeg

Bloody Mary 11.00  
Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin  
Upgrade vodka to Grey Goose +£1.50

Pomegranate & Spiced Pear Bellini 12.00  
Prosecco, purée

### FOR THE TABLE

Truffle Arancini Rice Balls

### MAINS

Forged Wild Mushroom and Truffle Linguine

Wild mushroom sauce with cream cheese, pinenuts, hand-picked rocket and truffle

Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

Prime 7oz Fillet of Beef 198g (6.00 supplement)

Carefully selected and cut from the centre of the fillet

Twixmas Chicken Bourguignon

Smoked pancetta, chestnut mushrooms and pearl onions in a red wine sauce with green beans

Boxing Day Curry

Plant-based rendang curry, sweet potato, green beans, chilli, coconut yoghurt, choy sum, broccoli, toasted coconut, jasmine rice, coriander cress

### SIDES

Choice of one side per person

Tenderstem broccoli with lemon oil and sea salt

Thick cut chips

Mashed potato with extra virgin olive oil

Aromatic rice with toasted coconut and coriander

Creamed spinach with pangrattato, toasted pine nuts and grated Parmesan

Garden peas with broad beans and baby shoots

### DESSERTS

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 Ice Creams and Sorbets

Choose your own house flavours with butter shortbread

Colston Bassett Stilton

With chutney, grapes, celery and crackers

Add Barros, 10 Year Old Tawny, Douro Valley, Portugal + £7.00

Classic Frozen Berries

Selected berries and redcurrants with frozen yoghurt, white chocolate sauce

★menu items subject to change★



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## CELEBRATE IN STYLE WITH PRIVATE DINING AT THE IVY

When it comes to creating truly special occasions, we go above and beyond. Our exquisite selection of private dining spaces blends timeless elegance with distinctive character and a touch of festive magic—setting the scene for unforgettable celebrations.

Whether you're continuing cherished family traditions, entertaining friends, or planning the ultimate office Christmas party, our private rooms are available for breakfast, lunch, and dinner. Seasonal menus can be tailored to suit every taste, with curated food and beverage options designed to impress.

Each space is beautifully adorned with Christmas charm and offers the versatility to suit gatherings of all kinds. From the moment you enquire to the final toast, our dedicated events team will ensure every detail is flawlessly delivered.

Let The Ivy be the backdrop to your most memorable festive moments.

[ENQUIRE HERE](#)



## A MAGICAL MORNING FOR LITTLE MISCHIEF-MAKERS

Step into a world of festive wonder with our Naughty Elves Breakfast - an enchanting morning sprinkled with North Pole mischief and merry-making. Perfect for creating new family traditions, this joyful event is designed to delight little ones and grown-ups alike.



## CHILDREN NAUGHTY ELVES BREAKFAST

£22.00 per person

### FOR THE TABLE

#### Polar Pastries

Pine Sugar-dusted butter croissant and pain au chocolate served with seasonal preserve and Santa's candy canes

#### Choice of fresh Juices

Orange, Apple, Cranberry, Pineapple, Grapefruit

*Please choose one of the following dishes:*

#### Naughty Elf's Breakfast

Scrambled egg, smoked streaky bacon, pig in blanket and hash brown with toasted granary bread

#### Naughty Elf's Vegetarian Breakfast

Tomato, mushroom, baked beans, scrambled eggs, potato rösti, cranberry ketchup and watercress

#### Snow-dusted Buttermilk Pancakes with Greek Yoghurt

Blackberries, raspberries and strawberries

#### Scrambled Eggs and Smoked Salmon

Scrambled free-range hen's eggs and cured smoked salmon

#### Plant-based Coconut "Yoghurt" with Super Seeds

Chia, goji, sunflower, maple and blueberry compote with red berries

#### Santa's Workshop Buttermilk Pancakes

With butter and maple syrup

*\*menu items subject to change\**



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MISCHIEVOUS ELVES FAMILY BREAKFAST

£32.50 per person

FOR THE TABLE

Polar Pastries

Pine Sugar-dusted butter croissant and pain au chocolate served with seasonal preserve and Santa’s candy canes

Please choose one of the following drinks:

Tropical Juice

Pineapple, Pear, Mango, Passion Fruit, Turmeric

OR

Immunity Smoothie

Apple, Orange, Banana, Lemon, Avocado, Ginger, Turmeric, Black Pepper, Cayenna Pepper

OR

Green Juice

Cucumber, Apple, Spinach, Mango, Lime, Ginger, Lemon

OR

Mixed Berry Smoothie

Banana, Apple, Coconut water, Blueberry, Strawberry, Lime, Raspberry

Please choose one of the following dishes:

The Ivy Festive Breakfast

Pigs in blankets with scrambled eggs, potato rösti, roasted tomato, cranberry ketchup and watercress

The Ivy Festive Vegetarian Breakfast

Tomato, mushroom, baked beans, scrambled eggs, potato rösti, cranberry ketchup and watercress

Crushed Avocado and Chestnuts on Caraway Toast

Roasted plum tomatoes, sesame, mixed seeds, pomegranate and coriander

Scrambled Eggs and Smoked Salmon

Scrambled free-range hen’s eggs and cured smoked salmon

Eggs Benedict with Hand-pulled Ham

Toasted muffin, poached free-range hen’s eggs and hollandaise sauce

★menu items subject to change★

A MAGICAL MORNING FOR  
LITTLE MISCHIEF-MAKERS

Our mischievous Ivy elves will be on hand to entertain with playful antics and delightful surprises, while you and your little ones enjoy a delicious breakfast in a beautifully decorated festive setting.



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FESTIVE AFTERNOON TEA

3 -5pm

Afternoon Tea 35.95

Savouries

The Ivy 1917 Cure smoked salmon and cream cheese choux bun  
Chicken Milanese and truffle cream brioche roll  
Lightly curried egg finger sandwich

Scones

Warm fruited scones with clotted cream, fresh strawberries and strawberry preserve

Sweet

Classic crème brûlée with berry compote  
The Ivy chocolate bombe with milk foam and gold flake  
Mini chocolate truffles with a liquid salted caramel centre  
Vanilla and strawberry jam muffin

NYETIMBER ENGLISH SPARKLING WINE AFTERNOON TEA

Afternoon tea with a glass of Nyetimber Classic Cuvee  
Includes a choice of teas, infusions or coffees

43.75

\*menu items subject to change\*



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## GIVE THE GIFT OF TIMELESS INDULGENCE

This festive season, delight someone special with the gift of magical moments and unforgettable experiences - courtesy of an Ivy Gift Card.

Whether it's a Champagne-soaked dinner, a quintessentially British afternoon tea, or an extravagant brunch in our beautifully adorned surroundings, there's no finer gift than time well spent with loved ones in true Ivy style.

Wrapped in elegance and sprinkled with seasonal sparkle, an Ivy experience is more than a gift—it's a memory waiting to be made.





## THE GIFT OF THE IVY, STRAIGHT TO YOUR DOOR

Discover the perfect present from the comfort of your home with our beautifully curated selection of gifts, available exclusively from The Ivy's online gift shop.

From tins full of indulgent cookies and keepsake teddy bears to Ivy Christmas crackers and candles, each gift is specially curated to delight and inspire. Whether you're treating someone special or adding a touch of Ivy magic to your own wishlist, our online collection brings timeless luxury to every occasion.

Wrapped in style and brimming with festive charm, it's never been easier to give the gift of unforgettable moments.







## UNLOCK THE MAGICAL WORLD OF THE IVY PREMIER REWARDS

Enjoy exclusive offers and limited-time invites when you  
dine with us over the festive season.







## OPENING HOURS

Discover our festive opening times at The Ivy.

Christmas Eve - All day

Christmas Day - Closed

Boxing Day - All day dining

27-31 December - All day dining

New Years Day- All day dining

## CONTACT US

020 3727 6548

[events@theivy-collection.com](mailto:events@theivy-collection.com)



[theivycollection.com](http://theivycollection.com)

[@the\\_ivy\\_collection](https://www.instagram.com/the_ivy_collection)





# JOIN US FOR THE FINAL FLIGHT OF 2025

## THIS NEW YEAR'S EVE STEP INTO A WORLD WHERE CELEBRATION TAKES FLIGHT

From the moment you arrive, you'll be swept into an atmosphere of wonder, adventure, and the romance of hot-air ballooning.

After being guided to your table by our Ivy Aeronauts, get ready to embark on an evening where every detail rises to the occasion, witnessing the magical ascension of our curated menus.

As midnight sweeps across the globe - from Dubai to Athens, Paris to London - we'll raise our glasses higher with every chime, in anticipation of the final countdown of the United Kingdom. Ivy Champagne Butlers will glide through the room with flutes of sparkling Laurent-Perrier perfection, each pour a promise of joy and new beginnings.

A specially curated menu of exquisite dishes awaits, each course thoughtfully paired to lift spirits, ignite conversation, and turn every toast into a memory.

This is more than a celebration. It's a journey through time, taste, and timeless tradition, wrapped in sky-high glamour and New Year's Eve sparkle.

Join us for an unforgettable ascent into 2026.



## NEW YEAR'S EVE MENU

£87.50 per person

### STARTERS

#### Twice-baked Cheese Soufflé

Gratinated Monterey Jack and mozzarella in a cream sauce

#### The Ivy Classic Crispy Duck Salad

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

#### Caviar Prawn Cocktail

Marinated avocado and Marie Rose sauce

#### Beetroot and Endive Salad

Red chicory, plant-based cream, kohlrabi, cranberries, candied pecans with a Laurent-Perrier Champagne & mustard dressing

#### Oak Smoked Beef Tartare

Seared and hand-cut beef with Parmesan, egg yolk and granary toast

### MAINS

#### Sea Bass and Caviar

Pan-seared with Laurent-Perrier Champagne and caviar velouté, buttered spinach

#### Grilled Fillet of Beef 7oz/198g (£5 supplement)

Succulent, prime centre cut, grass-fed

#### Truffled Chicken Milanese

Crumbed chicken breast with a fried hen's egg, truffle sauce, Parmesan and salad mâche

#### Tablesideside Lobster Linguine

Served fresh at the table with vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley

#### Aubergine, Pumpkin and Truffle Pie

Black rice, green lentils, roasted red pepper with a ras el hanout tomato

### SIDES

Choice of one side per person

**Creamed Spinach,**  
with pangrattato, pine  
nuts and parmesan

**Thick cut chips**  
**Mashed Potato** with extra virgin olive oil  
**Garden Peas** with broad beans and baby shoots

**Sprouting Broccoli**  
with lemon oil and  
sea salt

### DESSERTS

#### The Ivy New Year Bombe

Classic chocolate melting dome with vanilla ice cream, Laurent-Perrier Champagne jelly, honeycomb and hot caramel sauce

#### Celebration Crème Brûlée

Classic set vanilla custard with a winter berry compote and shortbread

#### Champagne Float

Sicilian lemon sorbet with Laurent-Perrier Champagne foam

#### Tropical Rum Baba

Dark rum soaked sponge, mango, Chantilly cream and toasted coconut

#### Selection of Cheeses

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

*\*menu items subject to change\**



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# NEW YEAR'S DAY BRUNCH

£35.95 per person

## Madeleine Irish Coffee 12.00

Jameson, madeleine, coffee, cream, nutmeg

## Blood Mary 11.00

Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin

Upgrade vodka to Grey Goose +£1.50

## Pomegranate & Spiced

## Pear Bellini 12.00

Prosecco, purée

## FOR THE TABLE

Truffle Arancini Rice Balls

## MAINS

### Forged Wild Mushroom and Truffle Linguine

Wild mushroom sauce with cream cheese, pinenuts, hand-picked rocket and truffle

### Pan-fried Fillet of Sea Bass

Creamed potato, samphire, tomato concasse and saffron sauce

### Prime 7oz Fillet of Beef 198g (6.00 supplement)

Carefully selected and cut from the centre of the fillet

### Chicken Milanese with Truffle Sauce

Crumbed-chicken breast with a fried hen's egg, Parmesan and salad mâché

### Recovery Curry

Plant-based rendang curry, sweet potato, green beans, chilli, coconut yoghurt, choy sum, broccoli, toasted coconut, jasmine rice, coriander cress

## SIDES

*Please choose one of the following sides*

Tenderstem broccoli with lemon oil and sea salt

Mashed potato with extra virgin olive oil

Aromatic rice with toasted coconut and coriander

Creamed spinach with pangrattato, toasted pine nuts and grated Parmesan

Garden peas with broad beans and baby shoots

## DESSERTS

### The Ivy Chocolate Bombe

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

### Crème Brûlée

Winter berry cinnamon compote and shortbread

### Your Selection of Ice Creams and Sorbets

Choose your own house flavours with butter shortbread

### Colston Bassett Stilton

With chutney, grapes, celery and crackers

Add Barros, 10 Year Old Tawny, Douro Valley, Portugal + £7.00

### The Ivy Classic Frozen Berries

Selected berries and redcurrants with frozen yoghurt, white chocolate sauce

*\*menu items subject to change\**



Scan for allergy & nutritional information

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 allergen / ingredient information is available via the QR code.

