

— PRIVATE DINING MENUS —

For groups of 15 guests and over

You may order on the day from this menu.

Menus available from 11th November 2025 until 6th January 2026
we can accommodate any type of dietary requirements and food allergies.

Complimentary christmas crackers available upon request.



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



CHRISTMAS MENU A

€75

Salt-crusted sourdough bread

With Glenilen Farm salted butter

STARTERS

The Ivy classic crispy duck salad

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

MAINS

Duck, lamb and beef shepherd's pie

Cranberry chutney, sage, orange zest and red wine sauce

OR

Blackened cod fillet

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

DESSERTS

Dubliner whiskey christmas crème brûlée

Winter berry compote and shortbread

**Selection of infused teas and filter coffee
with mince pies & brandy cream for the table**



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CHRISTMAS MENU B

€90

Salt-crusted sourdough bread

With Glenilen Farm salted butter

STARTERS

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

OR

Tempura prawns

Crunchy fried nobashi prawns, yuzu-pickled mooli, sesame, kimchi sauce, lime and coriander

OR

Buffalo mozzarella with truffle honey

Fried artichokes, pear, truffle and nasturtium

MAINS

Blackened cod fillet

Baked in a banana leaf with a soy marinade, citrus-pickled fennel,
grilled broccoli, chilli and yuzu mayonnaise

OR

Roast turkey crown stuffed with black truffle

Thyme roasted potatoes, sausages wrapped in bacon, Brussels sprouts
with chestnuts, carrots, parsnips and turkey gravy

OR

Wild mushroom & truffle risotto

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

DESSERTS

Christmas pudding

Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

OR

Dubliner whiskey christmas crème brûlée

Winter berry compote and shortbread

OR

The Ivy santa

Vanilla parfait, milk mousse and white chocolate blondie

**Selection of infused teas and filter coffee
with mince pies & brandy cream for the table**

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CHRISTMAS MENU C

€100

Salt-crusted sourdough bread

With Glenilen Farm salted butter

STARTERS

Prawn cocktail

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

MAINS

John Stone fillet steak 8oz/227g

Creamed wild mushrooms with truffle chips, watercress and truffle sauce

Sprouting broccoli, lemon oil and sea salt for the table

DESSERTS

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

**Selection of infused teas and filter coffee
with mince pies & brandy cream for the table**

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CHRISTMAS MENU D

€115

Glass of The Ivy Champagne on arrival

SELECTION OF CANAPÉS

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

STARTERS

Lobster and cheese soufflé

Twice-baked in a cream sauce with lobster, tomato and samphire

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

Tamarind beetroot, endive salad and candied pecan

Red chicory, plant-based cream, kohlrabi, cranberries with an apple cider dressing

MAINS

John Stone fillet steak 8oz/227g

Creamed wild mushrooms with truffle chips, watercress and truffle sauce

Grilled sea bass

Smoked aubergine, tomato pesto and a tomato, olive, shallot, sprout leaves and coriander dressing

Truffle risotto

Carnaroli gran riserva risotto, truffle salsa, veggie parmesan cheese and fresh black truffle

Sprouting broccoli, lemon oil and sea salt for the table

CHEESE COURSE FOR THE TABLE

Selection of Irish cheeses

Gubbeen Farmhouse cheese, Mature Cashel Blue, Killeen Goats cheese, Camembert cheese,
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)

The Ivy santa

Vanilla parfait, milk mousse and white chocolate blondie

Christmas pudding

Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

Selection of infused teas and filter coffee
with mince pies & brandy cream for the table