

## PRIVATE DINING MENUS

---

### LUNCH MENU

#### **Salt-crusted Sourdough Bread**

With salted butter

#### STARTER

#### **Buffalo Mozzarella with Truffle Honey**

Fried artichokes, pear and fresh truffle

#### **Irish Stout and Onion Soup**

Irish wheaten soda bread crouton with gratinated Dromona cheddar

#### MAIN

#### **The Ivy Classic Shepherd's Pie**

Slow-braised Glenarm lamb and beef with aged Dromona Irish Cheddar mash, rosemary and red wine sauce

#### **Walter Ewings Smoked Haddock and Salmon Fishcake**

Poached free-range hen's egg with a crushed pea and herb sauce

#### DESSERT

#### **Bushmills Whiskey Crème Brûlée**

Bushmills whiskey vanilla custard with a caramelised sugar crust

#### **Classic Frozen Berries**

Selected berries and redcurrants with Drayne's coconut ice cream and white chocolate sauce

*Selection of teas and filter coffees*

---

#### **Salted Caramel Chocolate Truffles £3.00 per person**

With a liquid caramel centre

#### **Selection of Northern Irish Cheeses £13.95 per person**

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren Balsamics chutney and Ballylisk oat crackers

**Menu price: £45**

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change. 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.

## PRIVATE DINING MENUS

We offer two choice menus to choose from but please note you must select one menu for the whole party.

### For groups of up to 12 guests

Your guests may order on the day from this menu.

### For groups of 12 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

## MENU A

### Salt-crusted Sourdough Bread

With salted butter

#### STARTERS

### The Ivy Classic Crispy Duck Salad

Silver Hill duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

### Irish Stout And Onion Soup

Irish wheaten soda bread crouton with gratinated Dromona cheddar

### Buffalo Mozzarella with Truffle Honey

Fried artichokes, pear and fresh truffle

#### MAINS

### The Ivy Classic Shepherd's Pie

Slow-braised Glenarm lamb and beef with aged Dromona Irish Cheddar mash, rosemary and red wine sauce

### Truffle Chicken Milanese with Broccoli

Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano

### Lentil and Aubergine Bake

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

#### DESSERTS

### Classic Frozen Berries

Selected berries and redcurrants with Drayne's coconut ice cream and white chocolate sauce

### Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

### Sticky Toffee Pudding

Dates, gold flakes, clotted cream and salted caramel sauce

Selection of teas and filter coffees

### Salted Caramel Chocolate Truffles £3.00 per person

With a liquid caramel centre

### Selection of Northern Irish Cheeses £13.95 per person

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren Balsamics chutney and Ballylisk oat crackers

Menu price: £55

## PRIVATE DINING MENUS

We offer two choice menus to choose from but please note you must select one menu for the whole party.

### For groups of up to 12 guests

Your guests may order on the day from this menu.

### For groups of 12 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

## MENU B

### Salt-crusted Sourdough Bread

With salted butter

#### STARTERS

### Twice-Baked Cheese Souffle

Gratinated Dromona cheddar and mozzarella with grated black truffle and cream sauce

### The Ivy Classic Crispy Duck Salad

Silver Hill duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

### Buffalo Mozzarella with Truffle Honey

Fried artichokes, pear and fresh truffle

#### MAINS

### John Stone Sirloin Steak 8oz/227g

Flavourful, mature, grass-fed, served with peppercorn or béarnaise sauce and colcannon potato

### Blackened Cod Fillet

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

### Thai Sweet Potato and Spinach Curry

Sweet potato and spinach, tenderstem broccoli, tomatoes, lemongrass in a warm rich coconut curry, finished with chilli and served with aromatic rice

#### DESSERTS

### Tiramisu

Coffee and marsala soaked savoiardi biscuit, mascarpone, dusted with cocoa powder

### Sticky Toffee Pudding

Dates, gold flakes, clotted cream and salted caramel sauce

### Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

Selection of teas and filter coffees

---

### Salted Caramel Chocolate Truffles £3.00 per person

With a liquid caramel centre

### Selection of Northern Irish Cheeses £13.95 per person

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren Balsamics chutney and Ballylisk oat crackers

**Menu price: £65**

## PRIVATE DINING MENUS

We offer two choice menus to choose from but please note you must select one menu for the whole party.

### For groups of up to 12 guests

Your guests may order on the day from this menu.

### For groups of 12 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

## MENU C

### A glass of Ivy Champagne on arrival

#### Salt-crusted Sourdough Bread

With salted butter

#### STARTERS

##### Steak Tartare with Bushmills Whiskey

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

##### Crispy Tempura Nobashi Prawns

Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce

##### Tamarind Beetroot, Endive Salad and Candied Pecan

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

#### MAINS

##### Grilled Asian Sea bass

Pak choi, broccoli, chilli, lime and a ponzu and miso dressing

##### John Stone Fillet Steak 7oz/198g

Chargrilled and served with creamed colcannon potatoes, green beans, watercress and Béarnaise sauce

##### Lentil and Aubergine Bake

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

#### DESSERTS

##### The Ivy Chocolate Bombe

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

##### Apple Tart Fine

Baked apple tart with Draynes Farm vanilla ice cream and Calvados caramel

##### Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

Selection of teas and filter coffees

---

#### Salted Caramel Chocolate Truffles £3.00 per person

With a liquid caramel centre

#### Selection of Northern Irish Cheeses £13.95 per person

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren Balsamics chutney and Ballylisk oat crackers

Menu price: £80