

PRIVATE DINING MENUS

LUNCH MENU

Salt-crusted Sourdough Bread

With salted butter

STARTER

Buffalo Burrata with Pesto

Hand-pulled burrata with a red pepper tapenade, black olives, baby plum tomatoes, sourdough croutons, sherry vinaigrette and basil

Roast Beetroot, Endive Salad and Candied Pecan

White chicory, whipped feta, harissa, crispy onions, raisins with a sherry vinaigrette dressing

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

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

Roast Beetroot, Endive Salad and Candied Pecan

White chicory, whipped feta, harissa, crispy onions, raisins with a sherry vinaigrette dressing

Buffalo Burrata with Pesto

Hand-pulled burrata with a red pepper tapenade, black olives, baby plum tomatoes, sourdough croutons, sherry vinaigrette and basil

MAINS

The Ivy Classic Shepherd's Pie

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

Chicken Milanese with Herb Mayo

Brioche-crumbed chicken breast with baby plum tomatoes, crispy artichoke, rocket, Parmesan and wild garlic dressing

Miso and Aubergine Bake

Toasted red quinoa, mixed seeds, wild garlic, labneh, pistachio and harissa oil

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

Apple Tart Fine

Baked apple tart with Draynes Farm vanilla ice cream and Calvados flambé (14 mins cooking time)

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

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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 Burrata with Pesto

Hand-pulled burrata with a red pepper tapenade, black olives, baby plum tomatoes, sourdough croutons, sherry vinaigrette and basil

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

Pistachio and White Chocolate Cheesecake

Mango sorbet, raspberry and edible flower

The Ivy Chocolate Bombe

Classic melting dome with vanilla ice cream, honeycomb and hot 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

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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

Roast Beetroot, Endive Salad and Candied Pecan

White chicory, whipped feta, harissa, crispy onions, raisins with a sherry vinaigrette dressing

MAINS

Herb Crusted Haddock

Baked haddock topped with a herb crust, creamed spinach, courgette, pine nuts and a creamy white wine veloute. Served with tenderstem broccoli

John Stone Fillet Steak 7oz/198g

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

Miso and Aubergine Bake

Toasted red quinoa, mixed seeds, wild garlic, labneh, pistachio and harissa oil

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