

PRIVATE DINING MENUS

SUNDAY ROAST

Available Sunday 11am - 4pm

Add a selection of canapés for you and your guests upon arrival

STARTER

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 Belfast Sunday Roast

John Stone dry-aged striploin with Yorkshire pudding, Irish stuffing, rosemary roast potatoes, heritage carrots and buttered greens finished with red wine gravy

DESSERT

Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

Salted Caramel Chocolate Truffles £3.00 per person

With a liquid caramel centre

Selection of Cheeses £6.50 per person

With Ballylisk oat crackers, grapes, and Burren Balsamics chutney

Selection of infused teas and filter coffee with salted caramel truffles

Menu price: £55