

— PRIVATE DINING MENUS —

**For groups of 15 guests and over**

You may order on the day from this menu.



**Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

€8.95

**Spiced green olives**

Nocellara del Belice olives  
with garlic, chilli and basil

€5.25

MENU A

€60

**Salt-crusted sourdough bread**

With salted butter

STARTERS

**The Ivy classic crispy duck salad**

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

**Salt and pepper squid**

Miso wasabi mayonnaise, sriracha, coriander and lime

**Twice-baked cheese soufflé**

Gratinated Hegarty's Cheddar and mozzarella with grated black truffle and cream sauce

MAINS

**The Ivy shepherd's pie**

Slow-braised Blackface lamb and beef, Hegarty's Cheddar and potato mash,  
red wine sauce. Served with garden peas and shoots

**Keralan sweet potato curry**

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

**Blackened cod fillet**

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

DESSERTS

**Whiskey crème brûlée**

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

**Half-baked cookie**

With honeycomb and bourbon vanilla ice cream

**Tiramisù**

Coffee and marsala soaked savoiardi biscuit with mascarpone and cocoa powder

**Selection of infused teas and filter coffee**



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## MENU B

€75

### **Salt-crusted sourdough bread**

With salted butter

#### STARTERS

### **The Ivy classic crispy duck salad**

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

### **Tempura prawns**

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

### **Buffalo burrata with pesto**

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

#### MAINS

### **Blackened cod fillet**

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

### **John Stone sirloin steak 8oz/227g**

Flavourful, mature, grass-fed, served with champ mashed potatoes, sprouting broccoli and watercress, peppercorn or béarnaise sauce

### **Miso and aubergine bake**

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

#### DESSERTS

### **Chocolate bombe**

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

### **Whiskey crème brûlée**

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

### **Pistachio and white chocolate cheesecake**

Mango sorbet, raspberry and edible flower

### **Selection of infused teas and filter coffee**

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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. We can accommodate any type of dietary requirements and food allergies.

#### **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

€8.95

#### **Spiced green olives**

Nocellara del Belice olives  
with garlic, chilli and basil

€5.25

### MENU C

€90

#### **Salt-crusted sourdough bread**

With salted butter

#### STARTERS

#### **Lobster bisque with crab**

A velvety lobster bisque with hand-picked crab, fennel and toasted brioche

#### **Roast beetroot, endive and candied pecan salad**

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

#### **The Ivy classic crispy duck salad**

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

#### MAINS

#### **John Stone fillet steak 8oz/227g**

Sat on creamed spinach finished with a luxurious truffle and Calvados cream sauce,  
served alongside golden, triple-cooked thick-cut chips

#### **Grilled Thai sea bass curry**

Spiced sweet potato cooked in a warm, rich, coconut lemongrass curry, finished with a chilli crisp oil,  
coconut shavings and sweet potato crisps. Served with aromatic rice

#### **Chargrilled Irish halloumi**

Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh

*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 Goat's cheese, Camembert cheese,  
Comte Fort Saint Antoine with Sheridans chutney and seeded crackers

#### DESSERTS

#### **Tiramisù**

Coffee and marsala soaked savoiardi biscuit with mascarpone and cocoa powder

#### **Pistachio and white chocolate cheesecake**

Mango sorbet, raspberry and edible flower

#### **Whiskey crème brûlée**

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

#### **Selection of infused teas and filter coffee**