

PRIVATE DINING MENUS

For groups of 15 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. 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

THE IVY WEDDING MENU

€125

Glass of The Ivy Guest Champagne on arrival

SELECTION OF CANAPÉS

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

STARTERS

Scallop ceviche

Bonito dashi, sansho mayonnaise, yuzu, jalapeño, lime and toasted miso sesame seeds

The Ivy classic crispy duck salad

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

Twice-baked cheese soufflé

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

Blackened cod fillet

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

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

Tiramisu

Coffee and marsala soaked savoiardi biscuit with mascarpone and cocoa powder

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

Selection of infused teas and filter coffee