

WEDDING MENU

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

Truffle Arancini €8.95

Fried Arborio rice balls with truffle cheese

Spiced Green Olives €5.50

Nocellara del Belice olives with garlic, chilli and basil

A glass of The Ivy Guest Champagne on arrival

SELECTION OF CANAPÉS

Truffle Arancini | Lobster Cocktail Cornet | Grilled Sirloin Skewer & Truffle Sauce

Salt-crusted Sourdough Bread (V)

With salted butter

STARTERS**Tempura Prawns**

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

The Ivy Classic Crispy Duck Salad

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

Twice-baked Cheese Soufflé

Gratinated Dromona 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

Herb-crusted hake

Baked hake topped with a herb crust, creamed spinach, courgette, pine nuts and a creamy white wine velouté

Halloumi squash risotto

Chargrilled Irish halloumi, gran riserva carnaroli, roasted squash, pine nuts with a chilli and shallot crisp

Sprouting broccoli, lemon oil and sea salt for the table

CHEESE COURSE**Selection of house cheeses**

Fourme d'Ambert, Brie de Meaux, Morbier, aged Manchego Añejo,
mature Comté Symphonie with Sheridans chutney and seeded crackers

DESSERTS**Apple Tart Fine**

With Madagascan vanilla ice cream and a Calvados caramel

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 teas and filter coffees

MENU PRICE: €125.00