

## FESTIVE MENU A

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

A glass of The Ivy Cuvée on arrival

### FOR THE TABLE

Salt-crusted Sourdough Bread (V)  
With salted butter

### STARTER

**Buffalo Mozzarella with Dates**  
Medjool dates, confit red peppers, pine nuts  
with Burren Balsamics za'atar and cinnamon balsamic

### MAIN

**Duck, Lamb and Beef Shepherd's Pie**  
Pig in blanket, cranberry chutney, sage, orange zest  
and red wine sauce

### DESSERT

**Christmas Whiskey Crème Brûlée**  
Bushmills whiskey vanilla custard with a caramelised sugar crust,  
winter berry compote and butter shortbread

Selection of Infused Teas and Filter Coffee

**MENU PRICE: £65.00**

### ADD ONS

**Selection of Northern Irish Cheeses**  
£14.95 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

**Almond Mince Pies for the Table**  
£1.95 per person

## FESTIVE MENU B

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A glass of The Ivy Cuvée on arrival

### FOR THE TABLE

Salt-crusted Sourdough Bread (V)

With salted butter

### STARTER

Twice-Baked Cheese Soufflé

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 Mozzarella With Dates

Medjool dates, confit red peppers, pine nuts with Burren Balsamics za'atar and cinnamon balsamic

### MAIN

Duck, Lamb and Beef Shepherd's Pie

Pig in blanket, cranberry chutney, sage, orange zest and red wine sauce

Roast Turkey Ballotine

Apricot and pork stuffing, thyme roasted potatoes, sausages wrapped in bacon, brussels sprouts with chestnuts, carrots, parsnips and turkey gravy

Halloumi Squash Risotto

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

### DESSERT

Flambéed Sticky Christmas Pudding

Black butter and apple compote, brandy custard anglaise and redcurrants

The Ivy Chocolate Bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Christmas Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust, winter berry compote and butter shortbread

Selection of Infused Teas and Filter Coffee

**MENU PRICE: £80.00**

### ADD ONS

Selection of Northern Irish Cheeses

£14.95 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

Almond Mince Pies for the Table

£1.95 per person

## FESTIVE MENU C

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### SELECTION OF CANAPÉS

(SERVED ON ARRIVAL)

Truffle Arancini (V)

Prawn Cocktail Cornet with Burren Balsamics Citrus Pearls

Grilled Sirloin Skewer and Truffle Sauce

A glass of The Ivy Champagne on arrival

### FOR THE TABLE

Salt-crusted Sourdough Bread (V)

With salted butter

### STARTER

Duck Liver Parfait

Caramelised hazelnuts, Burren Balsamics cranberry chutney and warm brioche

Lobster & Prawn Cocktail

Classic lobster and prawn cocktail with baby gem, avocado, cherry tomatoes, herb crouton and Marie Rose sauce

Roasted Irish Beetroot, Endive and Candied Pecan Salad

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

### MAIN

Herb-crusted Truffle Hake

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

Roast Turkey Ballotine

Apricot and pork stuffing, thyme roasted potatoes, sausages wrapped in bacon, brussels sprouts with chestnuts, carrots, parsnips and turkey gravy

Halloumi Squash Risotto

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

### FOR THE TABLE

Sprouting broccoli with lemon oil and sea salt

Pigs in blankets

### DESSERT

Belfast Baked Alaska

Honeycomb and strawberry ice cream, rum sponge, torched Italian meringue and pistachio

Apple Tart Fine

Baked apple tart with Draynes Farm vanilla ice cream and Calvados caramel

Christmas Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust, winter berry compote and butter shortbread

### TO FINISH FOR THE TABLE

Selection of Infused Teas and Filter Coffee

Warm Mini Mince Pies

With brandy cream, candied orange and pine sugar

**MENU PRICE: £110.00**