

FESTIVE MENU A

Menus available from 4th November 2026 until 4th January 2027
we can accommodate any type of dietary requirements and food allergies.

Smoked Glazed Almonds €5.25

Spiced Green Olives €5.50

Nocellara del Belice olives with garlic, chilli and basil

A glass of The Ivy Cuvée Sparkling on arrival

Salt-crusted Sourdough Bread (V)

With salted butter

STARTERS

Burrata With Dates

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

MAINS

Duck, Lamb and Beef Shepherd's Pie

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

DESSERTS

Dubliner Whiskey Christmas Crème Brûlée

Winter berry compote and shortbread

Selection of infused teas and filter coffee

MENU PRICE: €80.00

FESTIVE MENU B

Menus available from 4th November 2026 until 4th January 2027
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A glass of The Ivy Cuvée Sparkling on arrival

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

Twice-Baked Cheese Soufflé
Gratinated Dromona Cheddar and mozzarella with grated black truffle and cream sauce

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

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

MAINS

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

DESSERTS

Dubliner Whiskey Christmas Crème Brûlée
Winter berry compote and shortbread

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

Flambéed Sticky Christmas Pudding
Black butter and apple compote, brandy custard anglaise and redcurrants

Selection of infused teas and filter coffee

MENU PRICE: €95.00

FESTIVE MENU C

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A glass of The Ivy Champagne on arrival

SELECTION OF CANAPÉS (SERVED ON ARRIVAL)

Truffle arancini (V)
Prawn cocktail cornet with Burren Balsamics citrus pearls
Grilled sirloin skewer and truffle sauce

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

Duck Liver Parfait
Caramelised hazelnuts, Sheridans cranberry chutney and warm brioche

Lobster and 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

MAINS

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

DESSERTS

The Ivy Dublin Baked Alaska
Honeycomb and strawberry ice cream, rum sponge, torched Italian meringue and pistachio

Apple Tart Fine
With Madagascan vanilla ice cream and a Calvados caramel

Dubliner Whiskey Christmas Crème Brûlée
Winter berry compote and shortbread

Selection of teas and filter coffees

Warm Mini Mince Pies
With brandy cream, candied orange and pine sugar

MENU PRICE: €120.00