



# THE IVY ROOF GARDEN NEW YEAR'S EVE MENU

£100 per person

**Glass of The Ivy Champagne**

Upon arrival

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## STARTERS

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**The Ivy Cure smoked salmon**

Black pepper, lemon and dark rye bread

**Duck liver parfait**

Caramelised hazelnuts, truffle, redcurrant chutney, toasted brioche

**Seared Atlantic scallops**

Aligot potato, crispy prosciutto, tomato, red pepper, capers and red wine sauce

**Twice baked stilton & walnut soufflé**

Gratinated in cream sauce with walnuts

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## MAINS

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**Lobster linguine**

Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

**The Ivy shepherd's pie**

Slow braised lamb leg and beef, truffle red wine sauce, Cheddar potato mash

**Fillet of beef 7oz/198g**

Potato rösti, watercress and a truffle sauce

**Wild mushroom and truffle linguine**

Creamed wild mushrooms, grated cheese, rocket, grated truffle and gold leaf

**Grilled sea bass fillet**

Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

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## SIDE

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**Peas, sugar snaps and baby shoots**

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## DESSERTS

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**Chocolate bombe**

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

**Tiramisu**

Coffee and marsala soaked savoiardi biscuit with mascarpone and cocoa powder

**Selection of cheeses**

Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

[www.theivymanchester.com](http://www.theivymanchester.com) @theivymanchester

*Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.*

