

THE IVY NEW YEAR'S EVE MENU

£75 per person

Glass of The Ivy Champagne upon arrival

Truffle arancini

Fried Arborio rice balls with truffle cheese with truffle cheese

STARTERS

Lobster and prawn cocktail

Chilled lobster and prawn cocktail with baby gem, tomatoes and Marie Rose sauce

Twice-baked Stilton & walnut soufflé

Gratinated in a cream sauce with walnuts

The ivy cure smoked salmon

Black pepper, lemon and dark rye bread

Venison tartare

Seared and hand cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast

MAINS

Blackened cod fillet

Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

Aromatic duck curry

Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice

Fillet of beef 7oz/198g

Succulent, prime centre cut, grass-fed

Roast salmon fillet

Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato

Roast butternut squash with cranberries

uckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

SIDES

Choose 1 side dish from the below:

Thick cut chips

Jasmine rice with toasted coconut and coriander

Green beans and roasted almonds

Extra virgin olive oil mashed potato

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

DESSERTS

Chocolate bombe

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

Fig and pistachio feuilleté

Hazelnut financier with a crispy pastry top, yoghurt sorbet, pistachios and double cream (12 mins cooking time)

Profiteroles

Vanilla ice cream, warm chocolate sauce and gold flakes

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of cheeses

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese and Pavé d'Affinois with pear chutney and wholegrain crackers

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.