

THE IVY NEW YEAR'S EVE MENU

£65 per person

Glass of The Ivy Champagne upon arrival

STARTERS

Duck liver parfait

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

Salt and pepper squid

Wasabi and miso mayonnaise, Sriracha, coriander and lime

Buffalo mozzarella

Red chicory, clementine, grapes, candy beetroot and a Christmas spice vinaigrette

Twice-baked stilton & walnut soufflé

Gratinated in a cream sauce with walnuts

Roast pumpkin and butternut squash soup

Creamed pumpkin and butternut squash with truffle ricotta, chestnuts, pine nuts, crispy sage

MAINS

Roast salmon fillet

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

Aromatic duck curry

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

Fillet of beef 7oz/198g

+£7 supplement

Succulent, prime centre cut, grass-fed

Roast chicken

Mushroom sauce with Brussels sprouts, roasted chestnuts and sage

Roast butternut squash with cranberries

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

SIDES

Choose one of the following sides:

Thick cut chips

Peas, sugar snaps and baby shoots

Green beans and roasted almonds

Baby gem lettuce salad, herb dressing, cheese and chestnuts

Extra virgin olive oil mashed potato

DESSERTS

Crème brûlée

Winter berry and cinnamon compote

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Chocolate bombe

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

Profiteroles

Vanilla ice cream, warm chocolate sauce and gold flakes

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.