

# 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

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

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.