

THE IVY
CHELSEA GARDEN

CHRISTMAS MENUS

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.50

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.25

Spiced green olives
*Gordal olives with chilli,
coriander and lemon*
3.50

Raw yellowtail tuna 4 pieces 5.95
Wasabi, sesame and avocado

Available from 21st November to 31st December

MENU A

£70

Oak smoked salmon

Smoked salmon, black pepper and lemon served with dark rye bread

Traditional roast turkey with black truffle stuffing

*Roast potatoes, sausages wrapped in bacon, Brussels sprouts
with chestnuts, glazed carrots, cranberry sauce and turkey gravy*

Christmas pudding

Steamed Christmas pudding with redcurrants and brandy cream

Selection of teas and filter coffee

MENU B

£95

Half poached lobster salad with caviar

*Half poached lobster with cucumber and watermelon salad,
Amalfi lemon and basil mayonnaise with caviar*

Fillet of beef Wellington

*Truffle beef Wellington with mushroom duxelles,
creamed potatoes, honey-glazed baby carrots and red wine sauce*

The Ivy Christmas bombe

*Melting chocolate bombe with milk foam, vanilla ice cream,
Christmas pudding and cranberry centre with hot brandy cream sauce*

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 12.50

Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers

All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.