

The Ivy Collection,
Champagne, Montoy
Champagne, France

NEW YEAR'S EVE
MENU

Truffle arancini
Fried Arborio rice balls
with truffle cheese

STARTERS

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

Buffalo mozzarella
Crispy artichokes, pear and truffle hone

Steak tartare
Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot,
parsley, egg yolk and toasted granary

Crispy duck salad
Warm crispy duck with five spice dressing,
toasted cashews, watermelon, beansprouts,
sesame seeds, coriander and ginger

Roasted scallops
Grilled chorizo and ras el hanout roasted
butternut squash

Truffled orzo pasta
Baked truffle pasta with sautéed
girolle mushrooms

Duck liver parfait
Caramelised hazelnuts, truffle, tamarind glaze
with pear and ginger compote, toasted brioche

MAINS

Miso black cod fillet
Baked black cod, hoba leaf, pickled fennel
and a miso sauce

Chicken Milanese
Brioche-crumbed chicken breast with
a fried egg, parmesan and truffle
cream sauce

The Ivy shepherd's pie
Slow-braised lamb shoulder with beef
and Wookey Hole Cheddar potato mash

Roasted butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame
and pomegranate with crumbled bean curd,
harissa sauce and coriander dressing

Roast salmon fillet
Sprouting broccoli, smoked almonds
and a herb sauce on the side

Dukka spiced sweet potato
Aubergine baba ganoush with coconut
'yoghurt', sesame, mixed grains, toasted
almonds and a Moroccan tomato sauce

Whole Dover sole
Beurre noisette, lemon, capers and parsley

Fillet 7oz/198g
Succulent, prime centre cut, grass-fed

SIDES

Baked sweet potato, harissa cocunut
"yoghurt", mint and coriander dressing

Jasmine rice
with toasted sesame

San Marzanino tomato and basil salad
with Pedro Ximenez dressing

Sprouting broccoli,
lemon oil and sea salt

Creamed spinach, toasted pine nuts
and grated Parmesan

Peas, sugar snap and
baby shoots

Green beans and roasted almonds

Truffle and Parmesan chips

Thick cut chips

Herbed green salad

Olive oil mashed potato

DESSERTS

Crème brûlée
Classic set vanilla custard with
a caramelised sugar crust

Apple tart fine
Baked apple tart with vanilla ice cream
and Calvados flambé

Passion fruit baked Alaska
Crispy meringue shell with a passion fruit
parfait centre

Selection of three cheeses
Cashel Blue, Quicke's and Camembert from
Normandy with pear chutney, caramelised
pecans, olive croutons, rye crackers

Frozen berries
Mixed berries with yoghurt sorbet
and warm white chocolate sauce

Cherry ice cream sundae
Vanilla ice cream with meringue, pistachio,
shortbread and a warm cherry sauce

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

A discretionary optional service charge of 12.5% will be added to your bill.

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.