

## 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**

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**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*

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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.**