

AUTUMN MENUS

From the following seven menus please select one menu for your whole party.

For groups of up to 15 guests

Your guests may order on the day from this menu

For groups of 16 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event



Salted smoked almonds

Hickory smoked and lightly spiced

€3.75

Truffle arancini

Fried Arborio rice balls with truffle cheese

€5.95

Spiced green olives

Gordal olives with chilli, coriander and lemon

€3.95

MENU A €48

Buffalo mozzarella

Crispy artichokes, pear and truffle honey



Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and sprouting broccoli

Or

Roast Chicken

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket



Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust



Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

€4.75

Selection of Irish cheeses

Served with traditional accompaniments

€15.00

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Allergen charts can be found at the waiter's station.

A discretionary optional service charge of 12.5% will be added to your bill. Service charge is distributed amongst the entire team.

AUTUMN MENUS



MENU B €56

Crispy duck salad

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



The Ivy shepherd's pie

Slow-braised Blackface lamb and beef with Hegarty's Cheddar potato mash served with peas, sugar snaps and baby shoots

Or

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and sprouting broccoli



Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted crunchy hazelnut caramel topping



Selection of teas and filter coffee

MENU C €65

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce



Roasted rump of Blackface lamb

Glazed Chantenay carrots, Patty pan squash, baby turnips, creamed potato, parsley and red wine sauce

Or

Roast fillet of salmon

Sprouting broccoli, mashed potato, Champagne and caper cream sauce



Malted banana ice cream

Caramelised pecans and chocolate brownie



Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

€4.75

Selection of Irish cheeses

Served with traditional accompaniments

€15.00

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Hickory smoked and
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€3.75

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Fried Arborio rice balls with truffle cheese

€5.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon

€3.95

MENU D €75

Galway Bay Organic Smoked salmon and crab

With dill cream and dark rye bread



Blackened cod fillet

Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel,
grilled broccoli, chilli and yuzu mayonnaise

Or

John Stone Sirloin 8oz/227g

Flavourful, mature, grass fed sirloin served with truffle mashed potatoes,
green beans and watercress, peppercorn or Béarnaise sauce



Chocolate bombe

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



Selection of teas and filter coffee

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Hickory smoked and
lightly spiced

€3.75

Truffle arancini

Fried Arborio rice balls
with truffle cheese

€5.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon

€3.95

MENU E €85

Galway Bay Organic Smoked salmon and crab

With dill cream and dark rye bread



Fillet steak 7oz/198g

Chargrilled dry-aged 7oz fillet steak served with truffle mashed potatoes,
green beans and watercress, peppercorn or Béarnaise sauce

Or

Lemon sole served on the bone

With lemon, caper and parsley,
sprouting broccoli and a beurre noisette



Apple tart fine

Baked apple tart with Calvados caramel
and Madagascan vanilla ice cream



Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

€4.75

Selection of Irish cheeses

Served with traditional accompaniments

€15.00

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€3.75

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Fried Arborio rice balls with
truffle cheese

€5.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon

€3.95

MENU F €88

Prawn cocktail

Classic prawn cocktail with baby gem, avocado,
cherry tomatoes and Marie Rose sauce

Steak tartare with Dubliner whiskey

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

Buffalo mozzarella

Crispy artichokes, pear and truffle honey



Roasted rump of Blackface lamb

Glazed Chantenay carrots, pattypan squash, baby turnips,
creamed potato, parsley and red wine sauce

Lemon sole served on the bone

With lemon, caper and parsley, sprouting broccoli and a beurre noisette

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton,
peanuts and coriander



Chocolate bombe

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

Selection of Irish cheeses

Served with traditional accompaniments

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

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Hickory smoked and
lightly spiced

€3.75

Truffle arancini

Fried Arborio rice balls with
truffle cheese

€5.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon

€3.95

MENU G €95

Tempura Prawns

Crunchy fried Nobashi prawns with pickled mooli, cucumber,
edamame and a matcha tea sauce

Galway Bay Organic Smoked salmon and crab

With dill cream and dark rye bread

Raw market salad

Thinly shaved market vegetables with avocado houmous,
toasted sesame, maple and wholegrain mustard dressing



Fillet steak 7oz/198g

Chargrilled dry-aged 7oz fillet steak served with truffle mashed potatoes,
green beans and watercress, peppercorn or Béarnaise sauce

Grilled 'Native' Lobster

Garlic and parsley butter with watercress and chips

The Ivy vegetarian shepherd's pie

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas,
roasted peppers, aubergine and a Moroccan tomato sauce



Chocolate bombe

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

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard
with a caramelised sugar crust

Apple tart fine

Baked apple tart with Calvados caramel
and Madagascan vanilla ice cream

Selection of teas and filter coffee

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NIBBLES AND CANAPÉS



Salted smoked almonds

Hickory smoked and lightly spiced

€3.75

Truffle arancini

Fried Arborio rice balls with truffle cheese

€5.95

Spiced green olives

Gordal olives with chilli, coriander and lemon

€3.95

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party.



SAVOURY CANAPÉS

€3.00 per bite

Truffle arancini

Crunchy tempura prawns with matcha green tea sauce

**Mini smoked haddock and salmon fishcake with
horseradish mayonnaise**

Grilled sirloin skewers with truffle mayonnaise

Lobster cocktail cornet with caviar

White onion soup with truffle mascarpone

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut “cheese” and hazelnuts

Red Pepper and Feta Tart



SWEET CANAPÉS

€3.00 per bite

Raspberry Tarte Tropézienne

Mini lemon meringue pie

Crème brûlée doughnuts

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SMALL DISHES

We recommend 6 bowl food options per person for a drinks party



SAVOURY BOWLS

€7.50 per bowl

Tuna tartare, soy and sesame

The Ivy shepherd's pie

**Belgian endive salad with grapes, coconut "cheese",
sumac and picked herbs**

Buffalo mozzarella with crispy artichokes, pear and truffle honey

Seasonal risotto

**Jackfruit and peanut bang bang salad with chayote,
Chinese leaf, mooli, crispy wonton, peanuts and coriander**

Classic prawn cocktail

Crispy duck and five spice salad



SWEET MINI DISHES

€7.50

Whiskey crème brûlée

Dark chocolate mousse and raspberries

Potted chocolate and caramel

Blackberry and Champagne trifle

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BREAKFAST

Please select one menu for your whole party.



MENU A €25

Toast and preserves

A choice of white, granary and gluten-free bread, served with strawberry, apricot jam and marmalade

Gluten-free Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg

MENU B €30

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish served with butter and preserves

Gluten-free Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"



Please select one for the entire party

Eggs Benedict

Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress.

Or

Eggs Royale

Smoked salmon, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress

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BREAKFAST

Please select one menu for your whole party.



MENU C €32

Green Juice

Avocado, mint, celery, spinach, apple, parsley

Gluten-free Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"

Poached eggs with avocado and quinoa

Warm avocado with sesame sauce, pomegranate and rocket

MENU D €37

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish served with butter and preserves

Gluten-free Bramley apple granola

Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"

The Ivy full Irish breakfast

Smoked streaky sweet cured bacon, sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms and baked beans, served with sourdough toast

Menus come with a serving of freshly squeezed orange juice and English breakfast tea or filter coffee

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DRINKS



COCKTAILS

The Ivy Royale <i>flute</i>	€14.75
Our signature Kir Royale with rose liqueur, Plymouth Sloe Gin & hibiscus topped with Ivy Champagne	
Rhubarb & Raspberry Crumble <i>hi-ball</i>	€12.50
Fresh raspberries muddled with Ha'Penny rhubarb gin, Chambord, lemon juice topped with Fever-Tree Ginger Ale	
Cork Dry Sling <i>hi-ball</i>	€12.00
A classic Raffles Hotel recipe Singapore Sling but made with Cork Dry Gin. with Cherry Heering, Benedictine, bitters, lime, pineapple & grenadine	
Pot Still Smash <i>hi-ball</i>	€12.00
Jameson Single Pot Still Irish whiskey stirred with crushed ice, lemon, mint & sugar	
Redbreast Barrel-Aged Boulevardier <i>rocks</i>	€15.00
Redbreast 12yr old Irish whiskey blended with Antica Formula, Campari & aged on site for added depth & smoothness of finish	



GIN & TONIC SELECTION

The Ivy Special G&T	€10.75
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Pink G&T	€9.50
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
Seville G&T	€10.50
Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	€11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Deep Red G&T	€12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
Autumn G&Tea	€12.50
Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey Tea spritz	

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DRINKS



COOLERS &

NON-ALCOHOLIC COCKTAILS

BEERS & CIDER

Peach & Elderflower Iced Tea	€4.00	Draught Guinness,	€6.50
Peach, elderflower & lemon with The Ivy 1917 & afternoon tea blends		<i>Ireland, 4.2% abv, Pint</i>	
Rosemary Lemonade	€3.95	The Ivy Craft Lager,	€5.75
A refreshing blend of lemon, lime and Fever-Tree soda with homemade rosemary syrup		<i>Scotland, 4.4% abv, 330ml</i>	
Green Juice	€3.50	Brewed for The Ivy by Harviestoun Brewery, a crisp & refreshing craft lager	
Avocado, mint, celery, spinach, apple, parsley		Hop House 13 Lager,	€5.75
London Essence Co. Rhubarb & Cardamom Crafted Soda	€3.75	<i>Ireland, 5% abv, 330ml</i>	
Naturally light soda with earthy, tart rhubarb & aromatic cardamom		Premium lager from the Guinness brewery. Made with Guinness yeast & Irish barley	
Seedlip Garden & Tonic	€8.00	Foxes Rock IPA,	€6.00
Non-alcoholic spirit with tonic, cucumber & sugar snap peas		<i>Northern Ireland, 5.2% abv, 330ml</i>	
Choice of fresh juices	€3.50	Citrus & tropical fruit flavours from the specially selected New World hops.	
Orange, apple, grapefruit, cranberry		The subtle piney notes make this a deliciously fruity beer with real full-on character	
Strawberry & Vanilla Soda	€8.00	Five Lamps Lager,	€6.00
A blend of strawberry, fruits & vanilla with Fever-Tree soda water		<i>Ireland, 4.2% abv, 330ml</i>	
		A craft brewed lager from Dublin made in the traditional Czech Pilsner style.	
		Slightly bitter hops, biscuity malts & some fruit notes. An exceptional lager	
		Bulmers Original Cider,	€5.75
		<i>Ireland, 4.2% abv, 330ml</i>	
		Crisp & refreshing apple cider!	
		Beekon Batches Original	€6.50
		Honey Refresher, 330ml, 5% abv,	
		Dundalk, Ireland A modern take on a traditional mead using Argentinian honey	

SOFT DRINKS

Coca-Cola	€3.00
Coke Zero & Diet Coke	€2.75
Fever-Tree soft drinks	€3.50
Range of tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	
Tipperary Still Mineral Water 750ml	€3.75
Tipperary Sparkling Mineral Water 750ml	€3.75

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FACILITIES



Capacity

The Jonathan Swift Room - accommodates 32 guests seated or 50 guests standing

Access, Service & Departure Times

Breakfast - Monday to Friday

access: 6.45am | service: 7.00am | guests' departure: 10.30am

Breakfast - Saturday and Sunday

access: 7.45am | service: 8.00am | guests' departure: 10.30am

Lunch - Monday to Sunday

access: 11.30am | service: noon | guests' departure: 5.00pm

Dinner - Monday to Thursday

access: 6.00pm | service: 6.30pm | guests' departure: 00.30am

Dinner - Friday and Saturday

access: 6.00pm | service: 6.30pm | guests' departure: 01.30am

Dinner - Sunday

access: 6.00pm | service: 6.30pm | guests' departure: 11.30pm

Service charge: 12.5%

Menu cards can be printed and dedicated to your requirements

Complimentary place cards are provided

Three displays of seasonal flowers are provided.

Additional flowers can be arranged via our florist

Tea lights can be supplied to suit your table layout

Guests are welcome to play their own music or background music can be provided

We do not have the facilities for DJs or dancing

A complimentary projector and screen can be provided

Complimentary Wi-Fi

Corkage is not permitted

CONTACT US

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