

THE JONATHAN SWIFT ROOM AT

THE IVY



The Jonathan Swift Room at The Ivy Dawson Street seats 32 guests on two long tables or across four rounds. The room is available for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 60 guests.

Ideally located in the heart of Dublin at the new landmark building of One Molesworth, Dawson Street, The Ivy Dublin's private dining room provides the perfect setting for entertaining friends, family and clients.

The room's interiors include colourful artwork and a striking landscape image of Dublin's horizon as seen from Phoenix Park and St Stephen's Green in 1800, whilst the ceiling itself features an image of fictional hero Leopold Bloom alongside a host of multicoloured, exotic flying birds.

With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Jonathan Swift Room is as equally suited to private parties as it is for corporate breakfasts, lunches and dinners.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

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THE JONATHAN SWIFT ROOM



SPRING MENUS

Salted smoked almonds

Hickory smoked and
lightly spiced
3.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon
4.25

MENU A

€48

Belgian endive salad

Caramelised hazelnuts, grapes, soft coconut “cheese”
sumac and picked herbs

Salmon and smoked haddock fish cake

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

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Selection of teas and filter coffee

MENU B

€56

Buffalo mozzarella

Asparagus and edamame with roasted pine nuts,
pesto and baby basil

Roast chicken

Roasted half chicken (off the bone) with truffle mashed potato,
green beans and a wild mushroom cream sauce

Rich chocolate mousse

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

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre
4.50

Selection of Irish cheeses

Served with traditional accompaniments
15.00

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.

SPRING MENUS

Salted smoked almonds

Hickory smoked and
lightly spiced
3.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon
4.25

MENU C

€65

Oak smoked salmon

Smoked salmon, black pepper and lemon with soda bread

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

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white
chocolate sauce

Selection of teas and filter coffee

MENU D

€75

Crispy duck salad

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

Blackened cod fillet

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

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre
4.50

Selection of Irish cheeses

Served with traditional accompaniments
15.00

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SPRING MENUS

Please select *one* menu for your whole party

Salted smoked almonds

Hickory smoked and
lightly spiced
3.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon
4.25

MENU E

€85

Prawn cocktail

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

Fillet steak 7oz/198g

Chargrilled dry-aged 7oz fillet steak 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

Mini chocolate truffles

With a liquid salted caramel centre
4.50

Selection of Irish cheeses

Served with traditional accompaniments
15.00

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SPRING MENUS

From the following two choice 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

MENU F

€78

Oak smoked salmon

Smoked salmon, black pepper and lemon with soda bread

Crispy duck salad

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

Buffalo mozzarella

Asparagus and edamame with roasted pine nuts, pesto and baby basil

Roast chicken

Roasted half chicken (off the bone) with truffle mashed potato,
green beans and a wild mushroom cream sauce

Roast salmon fillet

Asparagus spears, olive oil mashed potato,
baby watercress and herb sauce

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with
Greek feta-style "cheese", harissa sauce and coriander dressing

Whiskey crème brûlée

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Selection of teas and filter coffee

SPRING MENUS

Please select *one* menu for your whole party.

MENU G

€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

Belgian endive salad

Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and picked herbs



Roast rump of Blackface lamb

Herbed crumb, mustard, creamed potato, carrots, swede and a rosemary sauce

Grilled sea bass fillet

Smoked aubergine, tomato pesto, sprouting broccoli and a tomato, olive, shallot and coriander dressing

Crispy polenta cakes

Artichoke purée with roasted San Marzano tomatoes, Provençal olives and Prosociano vegan “cheese”



Chocolate bombe

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

Selection of three cheeses

Cooleeney Camembert, Cashel Blue, Cahill’s porter, olive croutons, chutney and rye crackers

Vanilla panna cotta

Pineapple carpaccio with coconut, chilli and lime zest

Selection of teas and filter coffee



THE JONATHAN SWIFT ROOM



CANAPÉS

Salted smoked almonds

Hickory smoked and
lightly spiced
3.95

Spiced green olives

Gordal olives with chilli,
coriander and lemon
4.25

SAVOURY CANAPÉS

€3 *per bite*

Crunchy tempura prawns with matcha green tea sauce

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

Crispy polenta with artichoke purée

Grilled sirloin skewers with truffle mayonnaise

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

Mini roast beef Yorkshire pudding with shaved horseradish

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado and sesame

Roma tomato soup with Provençale olives

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut “cheese” and hazelnuts



SWEET CANAPÉS

€3

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts

SMALL DISHES

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

SAVOURY BOWLS

€7.50

Tuna tartare, soy and sesame

The Ivy shepherd's pie

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

Buffalo mozzarella with asparagus, edamame,
roasted pine nuts, pesto and baby basil

Seasonal risotto

Bang bang chicken, with cucumber, radish,
baby gem and sweet chilli and peanut dressing

Classic prawn cocktail

Crispy duck and five spice salad



SWEET MINI DISHES

€7.50

Whiskey crème brûlée

Vanilla panna cotta

Chocolate and lavender flowerpot

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THE JONATHAN SWIFT ROOM



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 organic granola

Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk

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 organic granola

Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk

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

BREAKFAST

Please select *one* menu for your whole party

MENU C

€32

Green Juice

Avocado, mint, celery, spinach, apple, parsley

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Gluten-free organic granola

Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk

Poached hen's eggs with avocado, tomato and sesame

Chopped avocado with roast plum tomatoes and poached hen's
eggs on toasted granary with sesame dressing

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 organic granola

Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk

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

DRINKS

COCKTAILS

| | |
|---|-------|
| The Ivy Royale <i>flute</i> | 14.00 |
| Our signature Kir Royale with rose liqueur, Plymouth sloe gin & hibiscus topped with Ivy Champagne | |
| Rhubarb & Raspberry Crumble <i>hi-ball</i> | 12.00 |
| 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 | |

COOLERS & JUICES

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|--|------|
| Peach & Elderflower Iced Tea | 4.00 |
| Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends | |
| Rosemary Lemonade | 3.75 |
| A refreshing blend of lemon, lime and Fever-Tree soda with homemade rosemary syrup | |
| Green Juice | 3.00 |
| Avocado, mint, celery, spinach, apple, parsley | |
| London Essence Co. Rhubarb & Cardamom Crafted Soda | 3.00 |
| Naturally light soda with earthy, tart rhubarb & aromatic cardamom | |
| Seedlip Garden & Tonic | 8.00 |
| Non-alcoholic spirit with tonic, cucumber & sugar snap peas | |
| Choice of fresh juices | 3.00 |
| Orange, apple, grapefruit, cranberry | |
| Strawberry & Vanilla Soda | 8.00 |
| A blend of strawberry, fruits & vanilla with Fever-Tree soda water | |

SOFT DRINKS

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|---|------|
| Coca-Cola | 2.50 |
| Coke Zero & Diet Coke | 2.25 |
| Fever-Tree soft drinks | 3.25 |
| range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade | |
| Tipperary Still Mineral Water 750ml | 3.50 |
| Tipperary Sparkling Mineral Water 750ml | 3.50 |

DRINKS

BEERS & CIDER

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|--|------|
| Draught Guinness, Ireland, 4.2% abv, Pint | 6.50 |
| The Ivy Craft Lager, Scotland, 4.4% abv, 330ml Brewed for The Ivy by Harviestoun Brewery, a crisp & refreshing craft lager | 5.50 |
| Hop House 13 Lager, Ireland, 5% abv, 330ml Premium lager from the Guinness brewery. Made with Guinness yeast & Irish barley | 5.50 |
| Foxes Rock IPA, Northern Ireland, 5.2% abv, 330ml Citrus & tropical fruit flavours from the specially selected New World hops. The subtle piney notes make this a deliciously fruity beer with real full-on character | 6.00 |
| Five Lamps Lager, Ireland, 4.2% abv, 330ml A craft brewed lager from Dublin made in the traditional Czech Pilsner style. Slightly bitter hops, biscuity malts & some fruit notes. An exceptional lager | 6.00 |
| Bulmers Original Cider, Ireland, 4.5% abv, 330ml Crisp & refreshing apple cider | 5.50 |

FACILITIES & FURTHER INFORMATION

♣ Capacity

The Jonathan Swift Room - accommodates 32 guests seated or 60 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

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