

THE IVY

DALTON ROOM

The Dalton Room, located on the first floor at The Ivy Spinningfields, will seat 16 guests on one long table or 20 guests across two rounds of 10.

This exclusive space in the heart of Spinningfields will be available for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 40 guests.

The bespoke patterned white Carrara and grey Fior de Pesco grey marble tiled flooring, eclectic mix of vintage dining chairs upholstered with bold floral and palm printed fabric, and hanging gilt leaf pendants add a touch of glamour to the room.

Taking centre stage a striking ceiling coffer, complete with cotton flowers in a nod to Manchester's former "Cottonopolis" heritage, set against gold leafing.

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

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 Pavilion, Byrom St, Manchester M3 3HG
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CHRISTMAS MENU

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

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.50

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

Available from 21st November to 31st December

MENU A

£58

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

£68

Prawn cocktail

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

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 9.95

*Cashel Blue, Quicke's and Camembert from Normandy with pear chutney,
caramelised pecans, 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.

EXPRESS LUNCH MENU

Available Monday - Friday

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 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

Two courses
£22.95



Three courses
£26.95

STARTERS



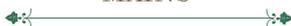
Duck liver parfait

Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche

Buffalo mozzarella

Crispy artichokes, pear and truffle honey

MAINS



Miso-coated chicken breast

Grilled chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce

Salmon and smoked haddock fish cake

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

Roasted butternut squash with grains

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

Sprouting broccoli and peas served sharing style to the table

DESSERTS



Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Vanilla ice cream

Pistachio and strawberry sauce

Tea & coffee available

£3.75 per person

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

WINTER MENU

Please select **one menu** for your whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 13 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 A

£38

STARTERS



Endive and Stilton salad

Shaved apple, cranberries and caramelised hazelnuts

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Roast pumpkin soup

Creamed pumpkin with ricotta, pine nuts and crispy sage

MAINS



Chicken bourguignon

Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons

Salmon and smoked haddock fish cake

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

Roasted butternut squash with grains

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

DESSERTS



Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rich chocolate mousse

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

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

WINTER MENUS

MENU B

£44

STARTERS

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Prawn cocktail

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

Roast pumpkin soup

Creamed pumpkin with ricotta, pine nuts and crispy sage

MAINS

The Ivy shepherd's pie

*Slow-braised lamb shoulder with beef and Wookey Hole
Cheddar potato mash with peas, sugar snaps and baby shoots*

Roast salmon fillet

*Sprouting broccoli, smoked almonds, olive oil mashed potato
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*

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

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WINTER MENUS

MENU C

£48

STARTERS

Crispy duck salad

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

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Buffalo mozzarella

Crispy artichokes, pear and truffle honey

MAINS

Slow-cooked lamb shoulder

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

Blackened cod fillet

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

Roasted butternut squash with grains

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

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe

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

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

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WINTER MENUS

MENU D

£58

STARTERS

Crispy duck salad

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

Smoked salmon and crab

Oak smoked salmon, crab and dill cream with dark rye bread

Buffalo mozzarella

Crispy artichokes, pear and truffle honey

MAINS

English matured 7oz/198g fillet steak

Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Grilled sea bass fillet

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

Dukka spiced sweet potato

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

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe

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

Apple tart fine

Baked apple tart with Calvados caramel and Madagascar vanilla ice cream

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

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

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CANAPÉS

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

Please choose from the below options.

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

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.50

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

SAVOURY CANAPÉS

— £2.50 per bite —

Crunchy prawn tempura
with matcha green tea sauce

Mini smoked haddock and salmon fishcake
with horseradish mayonnaise

Watermelon cube with feta, black olive and mint (v)

Grilled sirloin skewers with truffle mayonnaise

Duck liver parfait, hazelnut crumble on toasted brioche

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

Mini roast beef Yorkshire pudding
with shaved horseradish

Truffle arancini (v)

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado and sesame

Mini red pepper tart, whipped goat's cheese and basil (v)

Spiced green cucumber gazpacho shot with mint (v)

SWEET CANAPÉS

— £2.50 —

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts

BREAKFAST

Please select **one** menu for your whole party.

MENU A

£20

Toast and preserves

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

£25

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

*Pulled roast ham, two poached hen's eggs, toasted English muffins,
with hollandaise sauce and watercress*

OR

Eggs Royale

*Smoked salmon, two poached hen's eggs, toasted English muffins
with hollandaise sauce and watercress*



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

BREAKFAST

Please select **one** menu for your whole party.

MENU C

£28

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

£32

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 English breakfast

Smoked streaky sweet cured bacon, Cumberland herbed 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>	10.25
<i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne</i>	
The Discovery <i>rocks</i>	12.50
<i>Naked Grouse blended whisky, Barolo Chinato, rosemary & orange syrup, Peychaud's bitters</i>	
Snow Owl <i>flask</i>	11.50
<i>Absolut Elyx, Absolut Vanilla, Koko Kanu coconut rum & Champagne topped with a Champagne foam</i>	
Honeysuckle Daiquiri <i>coupe</i>	8.75
<i>Havana 3yr old rum, honey, orange juice & lemon juice. Finished with edible flowers and mint</i>	
The Ivy Bloody Mary <i>long</i>	8.00
<i>Wyborowa Vodka, homemade spice mix & tomato juice</i>	
Peach Bellini <i>flute</i>	8.50
<i>Peach purée & Prosecco</i>	
Buck's Fizz <i>flute</i>	9.50
<i>Fresh orange juice & Champagne</i>	

COOLERS & JUICES

Green Juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Beet It <i>Beetroot, apple, lemon & ginger</i>	4.50
Mixed Berry Smoothie	4.75
<i>Raspberry, strawberry, blueberry, banana, coconut milk & lime</i>	
Peach & Elderflower Iced Tea	4.50
<i>English breakfast tea, peach, elderflower & lemon</i>	
Strawberries & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with soda</i>	

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	2.95
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

— DRINKS —

BEERS & CIDER

- | | |
|--|------|
| The Ivy Craft Lager , <i>Scotland, 4.4% abv. 330ml</i> | 4.75 |
| Paolozzi Helles Lager , <i>Edinburgh, Scotland, 5.2% abv. 330ml</i>
<i>Gold medal winner 2018. Full and beautifully balanced flavour</i> | 5.25 |
| Hindsight Brewing Co. IPL , <i>Manchester, 4.7% abv. 330ml</i>
<i>An India Pale Lager using Citra and Chinook hops.</i>
<i>The body of a pale ale with the crisp refreshment of a lager</i> | 5.50 |
| Harviestoun Old Engine Oil , <i>Scotland, 6% abv. 330ml</i>
<i>Rich, chocolatey & viscous. This is a robust porter style beer with great character</i> | 5.00 |

FACILITIES & FURTHER INFORMATION



Capacity

The Dalton Room accommodates a maximum of 20 seated and 40 standing



Access, Service & Departure Times

Breakfast (*Monday to Friday*)

access: 7.30 am | service: 8.00 am | guests' departure: 10.30 am

Breakfast (*Saturday to Sunday and bank holidays*)

access: 8.30 am | service: 9.00 am | guests' departure: 10.30 am

Lunch (*Monday to Sunday*)

access: 11.30 am | service: 12.00 pm | guests' departure: 5.00 pm

Dinner (*Monday to Wednesday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 01:00 am

Dinner (*Thursday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 02:00 am

Dinner (*Friday to Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 03:00 am

Dinner (*Sunday and bank holidays*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.30 am



Service charge: 12.5%



Menu cards can be printed and dedicated to your requirements



Complimentary place cards are provided



Seasonal flowers and tea lights are provided



An iPod docking station is available for your own use or background music can be provided



We do not have the facilities for DJs or dancing



Corkage is not permitted



Complimentary WiFi

CONTACT US

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