



FESTIVE BREAKFAST

When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

Freshly squeezed orange juice
The Ivy 1917 breakfast blend or filter coffee

Additional juices and smoothies are available

Selection of mini pastries dusted with pine sugar
With butter and seasonal preserves

Plant-based coconut “yoghurt” with super seeds
Chia, goji, sunflower, maple and winter berry cinnamon compote with red berries

Eggs Benedict with pulled ham
Toasted muffin, poached free-range hen's eggs and hollandaise sauce
OR

Eggs Royale
The Ivy Cure smoked salmon on toasted muffins, poached free-range hen's eggs with hollandaise sauce and watercress
OR

Poached eggs with crushed avocado (V)
Toasted muffin, free-range eggs, hollandaise sauce and sesame seeds
OR

The Ivy full scottish breakfast £4.00 *supplement*
Smoked back bacon, herbed sausage, fried hen's eggs, black pudding, Campbells haggis, roast plum tomatoes, grilled flat mushrooms, baked beans and potato scone.

Served with a choice of white or granary toast
OR

The Ivy vegetarian breakfast (V) £4.00 *supplement*
Grilled halloumi, avocado, poached free-range hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans
Served with a choice of white, granary or gluten free toast

Menu price: £29

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change. 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.



CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party. Please choose from the options below.

NIBBLES

£2.95

Spiced Gordal olives with chilli, coriander and lemon
Rosemary glazed almonds

SAVOURY CANAPÉS

£3.00

Truffle arancini (V)
Mini crab, smoked haddock and salmon fishcake with yuzu sauce
Crispy duck, hoisin, ginger and chilli
Robata grilled chicken skewers, bang bang peanut sauce, sesame, coconut, lime
Yorkshire pudding shepherd's pie with rosemary and cheese
Halloumi fritters, red pepper tapenade (V)
Belgian endive, red pepper tapenade, avocado,
Greek white vegan "cheese", pine nuts and coriander (VG)
Potato hash puffs, teriyaki inspired glaze, sesame,
avocado and coriander sauce (VG)

£4.00

Grilled sirloin skewers with truffle mayonnaise
Prawn cocktail cornet with caviar
Smoked salmon and chive cream cheese on rye bread

SWEET CANAPÉS

£3.00

Dark chocolate mousse cornet with popping candy (V)
Salted caramel chocolate balls (V)
Almond mince pies (V)

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PRE-OCCASION NIBBLES

Enjoy a selection of nibbles for your table to kick start your meal.
Pre-order from the options below to compliment your menu.

NIBBLES

£2.95 per serving

Spiced Gordal olives with chilli, coriander and lemon
Rosemary glazed almonds
Truffle arancini (V)

MEAT

£3.00 per guest

Crispy duck, hoisin, ginger and chilli
Robata grilled chicken skewers
bang bang peanut sauce, sesame, coconut, lime
Yorkshire pudding shepherd's pie with rosemary and cheese

FISH

£3.00 per guest

Mini crab, smoked haddock and salmon fishcake
with yuzu sauce

VEGAN & VEGETARIAN

£3.00 per guest

Halloumi fritters, red pepper tapenade (V)
Belgian endive, red pepper tapenade, avocado,
Greek white vegan "cheese", pine nuts and coriander (VG)
Potato hash puffs, teriyaki inspired glaze, sesame,
avocado and coriander sauce (VG)

£4.00 per serving

Grilled sirloin skewers with truffle mayonnaise
Prawn cocktail cornet with caviar
Smoked salmon and chive cream cheese on rye bread

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TASTING DISHES

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

SAVOURY BOWLS

£7.00 per bowl

Buffalo Mozzarella with clementine,
pesto, crushed hazelnuts and crispbread (V)

Lentil and Aubergine Bake, mixed grains,
roasted pumpkin purée and red pepper

Tossed Asian salad with pak choi, watermelon,
broccoli and Hoisin sauce (VG)

Massaman Curry

£8.00 per bowl

Salt and pepper squid with wasabi mayonnaise

Duck, Lamb and Beef Shepherd's Pie, cranberry chutney, sage, orange zest

Crispy duck and five spice salad

SWEET MINI DISHES

£7.00

Christmas crème brûlée (V)

Winter berry cinnamon compote and shortbread

Chocolate profiteroles (V)

Vanilla ice cream, dark chocolate sauce and gold flakes

Christmas pudding

With almonds, redcurrants and brandy vanilla cream

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PRIVATE DINING MENUS

FESTIVE MENU A

Welcome your guests with a delicious selection of canapés, perfect for starting the event.

Contact us to inquire about our menu options

Salt-crusted sourdough bread (V)

With salted butter

STARTER

Buffalo mozzarella with clementine

Pesto, crushed hazelnuts and crispbread

MAIN

Duck, lamb and beef shepherd's pie

Cranberry chutney, sage, orange zest and red wine sauce

DESSERT

Classic frozen berries (V)

Selected berries and redcurrants
with frozen yoghurt and white chocolate sauce

Selection of teas and filter coffees

Menu price: £60

Selection of cheeses 7.00 per person

With crackers, grapes, red onion and cranberry chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre

Almond mince pies for the table (V) 3.00 per person

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PRIVATE DINING MENUS

FESTIVE MENU B

For groups of 12 guests and over, we require all guests' final pre-orders two weeks prior to your event

Salt-crusted sourdough bread (V)

With salted butter

STARTERS

Buffalo mozzarella with clementine

Pesto, crushed hazelnuts and crispbread

Duck liver parfait

Caramelised hazelnuts, red onion and cranberry chutney with toasted brioche

The Ivy 1917 Cure smoked salmon

Black pepper, lemon and dark rye bread

MAINS

Pan-fried sea bass with wild mushroom sauce

Foraged mushrooms in a cream sauce with spinach and samphire

Turkey ballotine

Apricot, cranberry and pork stuffing, pig in blanket, sprout and parsley mash, cranberry chutney, red wine sauce

Sweet potato and spinach curry

Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

DESSERTS

Christmas crème brûlée

Winter berry cinnamon compote and shortbread

Profiteroles (V)

Vanilla ice cream, warm chocolate sauce and gold flakes

Christmas pudding

With almonds, redcurrants and brandy vanilla cream

Selection of teas and filter coffees

Menu price: £70

Selection of cheeses 7.00 per person

With crackers, grapes, red onion and cranberry chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre

Almond mince pies for the table (V) 3.00 per person

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PRIVATE DINING MENUS

FESTIVE MENU C

Welcome your guests with a delicious selection of canapés, perfect for starting the event.

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Salt-crusted sourdough bread (V)

With salted butter

STARTER

The Ivy 1917 Cure smoked salmon

Black pepper, lemon and dark rye bread

MAIN

Fillet steak

Chargrilled and served with spinach,
Calvados and truffle cream sauce with mashed potato

DESSERT

The Ivy chocolate bombe (V)

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of teas and filter coffees

Menu price: £85

Selection of cheeses 7.00 per person

With crackers, grapes, red onion and cranberry chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre

Almond mince pies for the table (V) 3.00 per person

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PRIVATE DINING MENUS

FESTIVE MENU D

For groups of 12 guests and over, we require all guests' final pre-orders two weeks prior to your event

Enjoy a glass of Nyetimber, Classic Cuvée, Sussex, England for each guest

Salt-crusted sourdough bread (V)
With salted butter

STARTERS

Classic crispy duck salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Tamarind beetroot, endive salad and candied pecan
Red chicory, plant-based cream, kohlrabi, cranberries with an apple cider dressing

Lobster and cheese soufflé
Twice-baked in a cream sauce with lobster, tomato and samphire

MAINS

Blackened cod fillet with aromatic rice
Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

Fillet steak
Chargrilled and served with spinach,
Calvados and truffle cream sauce with mashed potato

Lentil and aubergine bake
Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce

DESSERTS

The Ivy chocolate bombe (V)
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Rum baba with mango
Dark rum soaked sponge with Chantilly cream and toasted coconut

The Ivy santa
Vanilla parfait, milk mousse and white chocolate blondie

Selection of teas and filter coffees

Menu price: £120

Selection of cheeses 7.00 per person
With crackers, grapes, red onion and cranberry chutney

Salted caramel chocolate truffles (V) 3.00 per person
With a liquid caramel centre

Almond mince pies for the table (V) 3.00 per person

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PRIVATE DINING MENUS

FESTIVE SUNDAY ROAST

Available Sunday 11am - 4pm

Welcome your guests with a delicious selection of canapés, perfect for starting the event.

Contact us to inquire about our menu options

2 COURSES £50

MAINS

Roast turkey or roast beef

Served with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

DESSERT

Christmas pudding

With almonds, redcurrants and brandy vanilla cream

3 COURSES £60

STARTER

The Ivy 1917 cure smoked salmon

Black pepper, lemon and dark rye bread

MAINS

Roast turkey or roast beef

Served with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

DESSERT

Christmas pudding

With almonds, redcurrants and brandy vanilla cream

Selection of cheeses 7.00 per person

With crackers, grapes, red onion and cranberry chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre

Almond mince pies for the table (V) 3.00 per person

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