



## FESTIVE BREAKFAST

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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

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

**Bircher muesli with spiced apple and candied orange peel**  
Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

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**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 breakfast** *£4.00 supplement*

Smoked streaky bacon, Cumberland herbed sausages,  
fried free-range hen's eggs, potato rösti, black pudding, roast plum tomato,  
grilled flat mushroom and baked beans

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

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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

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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)

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*£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

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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

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### **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: £65**

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#### **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

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### 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: £75**

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##### **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

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### **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 dauphinoise potatoes,  
green beans, watercress and Béarnaise sauce

#### 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: £90**

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**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 Cuvee, 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 dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

**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: £130**

**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

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### 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

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#### 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

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#### **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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