

## PRIVATE DINING MENUS

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### CLASSIC

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

#### **Roast pumpkin and butternut squash soup (V)**

Chestnut ricotta, pine nuts and sage

### MAIN

#### **The Ivy Classic shepherd's pie with peas**

Slow-braised lamb and beef  
with Cheddar mash, rosemary 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 6.95 per person**

With crackers, grapes, apple and apricot chutney

#### **Salted caramel chocolate truffles (V) 2.95 per person**

With a liquid caramel centre

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.

## PRIVATE DINING MENUS

### ELEGANT

We offer two choice menus to choose from but please note you must select one menu for the whole party.

**For groups of up to 12 guests**

Your guests may order on the day from this menu.

**For groups of 12 guests and over**

We ask each of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event

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**Salt-crusted sourdough bread (V)**

With salted butter

#### STARTERS

**Twice-baked cheese soufflé**

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

**Duck liver parfait**

Caramelised hazelnuts, apricot and apple chutney with toasted brioche

**Whipped feta, fig and candied pecan salad (V)**

Red chicory, truffle vinaigrette, picked herbs

#### MAINS

**Pan-roasted fillet of salmon**

Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress

**Truffle chicken Milanese with broccoli**

Free-range fried hen's egg, brioche-crumb, mashed potato, truffle cream and Parmigiano Reggiano

**Sweet potato and spinach curry (VG)**

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

#### DESSERTS

**Crème brûlée (V)**

Classic set vanilla custard with a caramelised sugar crust

**Profiteroles (V)**

Vanilla ice cream, warm chocolate sauce and gold flakes

**Classic frozen berries (V)**

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

*Selection of teas and filter coffees*

**Menu price: £75**

**Selection of cheeses 6.95 per person**

With crackers, grapes, apple and apricot chutney

**Salted caramel chocolate truffles (V) 2.95 per person**

With a liquid caramel centre

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## PRIVATE DINING MENUS

### HERITAGE

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**Salt-crusted sourdough bread (V)**

With salted butter

#### STARTERS

**Classic crispy duck salad**

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

**The Ivy 1917 cure smoked salmon**

Black pepper, lemon and dark rye bread

**Twice-baked cheese soufflé**

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

#### 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

**Bang bang aubergine with tenderstem broccoli (VG)**

Roasted peanuts, sesame, red chilli, white mooli with miso and ponzu mayonnaise

#### DESSERTS

**The Ivy chocolate bombe (V)**

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

**Apple tart fine**

Baked apple tart with vanilla ice cream

**Sticky toffee pudding**

Salted caramel sauce, dates, clotted cream and gold flakes

*Selection of teas and filter coffees*

**Menu price: £90**

**Selection of cheeses 6.95 per person**

With crackers, grapes, apple and apricot chutney

**Salted caramel chocolate truffles (V) 2.95 per person**

With a liquid caramel centre

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