



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: £65

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

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

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

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.
Contact us to inquire about our menu options

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: £90

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: £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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