



PRIVATE DINING MENUS FOR PARTIES UP TO 50 GUESTS

We offer a selection of menus to choose from
but please note that you must select one menu for the whole party.

MENU A £70.00

French baguettes and salted butter

Buffalo mozzarella (v)

Clementines, roasted hazelnuts, pomegranate molasses, fennel pollen and Greek cress

The Ivy duck, lamb and beef shepherd's pie

Cranberry chutney, sage, orange zest and red wine sauce

Iced berries

Yoghurt sorbet, hot white chocolate sauce

Mince pie, selection of teas and filter coffee



MENU B

£80.00

French baguettes and salted butter

STARTERS

Twice-baked cheese soufflé (v)

Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Traditionally oak smoked salmon

Cream cheese and chives, salmon roll, lemon and dark rye bread

The Ivy classic crispy duck salad

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

MAINS

Turkey Ballotine

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

Wild mushroom carnaroli risotto (v)

Wild mushroom, Winter shaved truffle and samphire

Seared salmon fillet

Mashed potato, cockles, salty finger, keta caviar and white wine velouté

DESSERTS

Classic crème brûlée

Winter berry cinnamon compote and shortbread

Rum baba

Pineapple, mango and lemon balm

Classic Christmas pudding

Brandy, pecans, almonds, candied orange and vanilla cream

Mince pie, selection of teas and filter coffee



MENU C
£90.00

French baguettes and salted butter

Dressed Dorset crab
celeriac rémoulade, brown crab mayonnaise and granary toast

Roasted British beef fillet steak
21-day aged grass-fed centre cut beef fillet with crispy potatoes, buttered spinach, watercress and peppercorn sauce

The Ivy chocolate bombe
Melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Mince pie, selection of teas and filter coffee

MENU D
£110.00

French baguettes and salted butter

Lobster and prawn avocado cocktail
Gem lettuce, Marie Rose sauce

Fillet of Beef Wellington
Mushroom duxelle, creamy potatoes, fine beans and truffle red wine sauce

The Ivy chocolate bombe
Melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Mince pie, selection of teas and filter coffee



MENU E

£120.00

French baguettes and salted butter

STARTERS

The Ivy classic crispy duck salad

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

Twice-baked cheese soufflé (v)

Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Lobster and prawn avocado cocktail

Gem lettuce, Marie Rose sauce

MAINS

Roasted venison loin

Golden beetroot, parsnip purée, blackberries, crispy parsnips and juniper sauce

Miso aubergine (vg)

Red pepper tapenade, rose harissa couscous and coconut yoghurt

Pan-fried sea bass

Mashed potato, samphire, confit shallots and lobster velouté

DESSERTS

The Ivy chocolate bombe

Melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Rum baba

Pineapple, mango and lemon balm

Classic Christmas pudding

Brandy, pecans, almonds, candied orange and vanilla cream



Selection of cheeses

Cornish Yarg, Stilton, Melusine goat's cheese and Camembert Le Fin with apple and apricot chutney and wholegrain crackers

Mince pie, selection of teas and filter coffee



ADDITIONAL EXTRAS

NIBBLES

Honey-glazed almonds £4.75

Spiced green olives £4.50

Truffle arancini £8.25

POST-DINNER TREATS

Box of chocolate truffles £6.00
With a liquid salted caramel centre

A selection of Artisanal cheeses £13.50
Served with seasonal chutney and crackers

CAKES

£11 per person

72 hours' notice is required and minimum number 10 guests

Red velvet

Chocolate cake