

# PRIVATE DINING CHOICE MENU

For parties of up to 60 guests.

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

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

## MENU A

£70.00



French baguettes and salted butter

## STARTERS

Buffalo mozzarella (v)

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

## MAINS

The Ivy duck, lamb and beef shepherd's pie

*Cranberry chutney, sage, orange zest and red wine sauce*

## DESSERTS

Iced berries

*Yoghurt sorbet, hot white chocolate sauce*



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## 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



# PRIVATE DINING MENUS

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



## 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



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## MENU E

£120.00



French baguettes and salted butter

## STARTERS

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*

The Ivy classic crispy duck salad

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

