



WEDDING MENU

£130.00

French baguettes and salted butter
Arancini and truffle
Lobster cornet, avocado mousse, Greek cress
Watermelon, feta and olive skewer

STARTERS

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

Twice-baked cheese soufflé (v)
Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

MAINS

Pan-fried sea bass
Mashed potato, samphire, confit shallots and lobster velouté

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

Rendang curry
Jackfruit, sweet potatoes, pak choi, chilli, coriander and jasmine rice

DESSERTS

Iced berries
Yoghurt sorbet, hot white chocolate sauce

Classic crème brûlée
Set custard with a caramelised sugar crust

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

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

Selection of teas and filter coffee