

PRIVATE DINING MENUS

WEDDING MENU

For groups of 12 guests and over, we require all guests' final pre-orders two weeks prior to your event

SELECTION OF CANAPÉS

Truffle arancini rice balls (V)

Smoked salmon and chive cream cheese on rye bread

Grilled sirloin skewers
with truffle mayonaise

Salt-crusted sourdough bread (V)
With salted butter

STARTERS

Whiskey barrel wood smoked salmon

Chive cream cheese, salmon roe, lemon and dark rye bread

The Ivy classic crispy duck salad

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

Buffalo mozzarella with clementine (V)

Pesto, crushed hazelnuts and crispbread

MAINS

Blackened cod fillet

Soy-glazed cod loin, citrus-pickled fennel, tenderstem broccoli, wakame seaweed, sesame seeds, yuzu and herb sauce

Fillet steak

Chargrilled and served with spinach, Calvados and truffle cream sauce
with mashed potato

Sweet potato and spinach curry (VG)

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

DESSERTS

Trinity College Burnt Cream (V)

Classic set vanilla custard with a caramelised sugar crust

Classic frozen berries (V)

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

The Ivy chocolate bombe (V)

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

AFTER DINNER

Selection of cheeses

With crackers, grapes, apple and apricot chutney

Selection of teas and filter coffees

Menu price: £115

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.