

PRIVATE DINING MENUS

LUNCH MENU

Welcome your guests with a delicious selection of canapés, perfect for starting the event.

Contact us to inquire about our menu options

STARTER

Truffle arancini rice balls (V)

MAIN

Blackened cod fillet

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

Lentil and aubergine bake (VG)

Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce

Truffle chicken Milanese with broccoli

Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano

DESSERT

Classic frozen berries (V)

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Flambéed crème brûlée (V)

Flamed tableside with silky vanilla custard and a golden caramelised sugar crust

Sticky toffee pudding (V)

Salted caramel sauce, dates, clotted cream and gold flakes

Menu price: £45

Selection of cheeses 7.00 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre

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

MENU A

Welcome your guests with a delicious selection of canapés, perfect for starting the event.

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Salt-crusted sourdough bread (V)

With salted butter

STARTERS

Buffalo mozzarella with clementine (V)

Pesto, crushed hazelnuts and crispbread

Duck liver parfait

Caramelised hazelnuts, apple and apricot chutney with toasted brioche

Whiskey barrel wood smoked salmon

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

MAINS

Pan-fried sea bass with wild mushroom sauce

Foraged mushrooms in a cream sauce with spinach and samphire

Chicken bourguignon

Smoked pancetta, chestnut mushrooms and pearl onions in a red wine sauce with green beans

Sweet potato and spinach curry (VG)

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

DESSERTS

Flambéed crème brûlée (V)

Flamed tableside with silky vanilla custard and a golden caramelised sugar crust

Classic frozen berries (V)

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Sticky toffee pudding (V)

Salted caramel sauce, dates, clotted cream and gold flakes

Selection of teas and filter coffees

Menu price: £60

Selection of cheeses 7.00 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre

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PRIVATE DINING MENUS

MENU B

Welcome your guests with a delicious selection of canapés, perfect for starting the event.

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Salt-crusted sourdough bread (V)

With salted butter

STARTER

Whiskey barrel wood smoked salmon

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

Twice-baked cheese soufflé with black truffle (V)

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

The Ivy classic crispy duck salad

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

MAIN

Fillet steak

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

Lentil and aubergine bake (VG)

Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce

Blackened cod fillet

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

Massaman duck curry

Sweet potato, spinach, sun-blushed tomatoes, lemongrass, coconut milk, chilli,
crispy lotus root and aromatic rice

DESSERT

The Ivy chocolate bombe (V)

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

Apple tart fine (V)

Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)

Sticky toffee pudding (V)

Salted caramel sauce, dates, clotted cream and gold flakes

Rum baba with mango (V)

Moist rum-soaked sponge, complemented by Chantilly cream, tropical mango and toasted coconut

Selection of teas and filter coffees

Menu price: £80

Selection of cheeses 7.00 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre