

PRIVATE DINING CHOICE MENU

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



LUNCH MENU

£50.00

French baguettes and salted butter

STARTERS

Roquefort salad (v)

Green apple, grapes, red and yellow chicory, hazelnuts and wholegrain mustard dressing

Butternut squash soup (v)

Wild mushrooms, truffle mascarpone and Greek cress

Crispy chicken bang bang salad

With mooli, carrot, peanut, sesame and chilli

MAINS

The Ivy shepherd's pie

(classic or with mayfield cheese)

Miso aubergine (vg)

Red pepper tapenade, rose harissa couscous and coconut yoghurt

The Ivy fish cake

Spinach, tarragon velouté

DESSERTS

Iced berries

Yoghurt sorbet, hot white chocolate sauce

Sticky toffee pudding

Dates, clotted cream, lemon balm and toffee sauce

Classic crème brûlée

Set custard with a caramelised sugar crust

Selection of teas and filter coffee



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MENU A

£65.00

French baguettes and salted butter

STARTERS

Buffalo mozzarella (v)

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

The Ivy classic crispy duck salad

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

Salt-baked heritage beetroot salad (v)

Goat's curd cheese, walnut granola, honey and truffle dressing

MAINS

The Ivy shepherd's pie

(classic or with mayfield cheese)

Miso aubergine (vg)

Red pepper tapenade, rose harissa couscous and coconut yoghurt

Seared salmon fillet

Cockles, salty finger, keta caviar and white wine velouté sauce

DESSERTS

Sticky toffee pudding

Dates, clotted cream, lemon balm and toffee sauce

The Ivy sherry trifle

Raspberries, strawberries, jelly sponge, vanilla custard and cream

Iced berries

Yoghurt sorbet, hot white chocolate sauce

Selection of teas and filter coffee



PRIVATE DINING CHOICE MENU

For parties of up to 60 guests.

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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 B

£75.00

French baguettes and salted butter

STARTERS

Twice-baked cheese soufflé (v)

Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Prawn and avocado cocktail

Gem lettuce, Marie Rose sauce

The Ivy classic crispy duck salad

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

MAINS

Truffle-stuffed chicken breast

Wild mushroom and tarragon fricassée, marjoram and baby watercress

Wild mushroom carnaroli risotto (v)

Wild mushroom, winter shaved truffle and samphire

Seared salmon fillet

Cockles, salty finger, keta caviar and white wine velouté

DESSERTS

Classic crème brûlée

Set custard with a caramelised sugar crust

Rum baba

Pineapple, mango and lemon balm

Sticky toffee pudding

Dates, clotted cream, lemon balm and toffee sauce

Selection of teas and filter coffee



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MENU C

£85.00

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

Buffalo mozzarella (v)

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

MAINS

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

Wild mushroom carnaroli risotto (v)

Wild mushroom, winter shaved truffle and samphire

Pan-fried sea bass

Mashed potato, samphire, confit shallots and lobster velouté

DESSERTS

Sticky toffee pudding

Dates, clotted cream, lemon balm and toffee sauce

The Ivy sherry trifle

Raspberries, strawberries, jelly sponge, vanilla custard and cream

Iced berries

Yoghurt sorbet, hot white chocolate sauce

The Ivy chocolate bombe

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

Selection of teas and filter coffee



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MENU D

£115.00

French baguettes and salted butter

STARTERS

The Ivy classic crispy duck salad

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

Dorset crab vol-au-vent and caviar

Creamed leeks, chives, bisque, hollandaise and mixed baby salad

Twice-baked cheese soufflé (v)

Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Buffalo mozzarella (v)

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

MAINS

Fillet of Beef Wellington

Mushroom duxelle, creamy potatoes, fine beans and truffle red wine sauce

Wild mushroom carnaroli risotto (v)

Wild mushroom, winter shaved truffle and samphire

Roasted venison loin

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

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

The Ivy sherry trifle

Raspberries, strawberries, jelly sponge, vanilla custard and cream

Classic crème brûlée

Set custard with a caramelised sugar crust

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



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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



ADDITIONAL EXTRAS

NIBBLES



Truffle arancini £8.25

Spiced green olives £4.50

Honey-glazed almonds £4.75

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

