

## PRIVATE DINING MENUS

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### 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 with aromatic rice**

Soy-glazed cod loin, citrus-pickled fennel, 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, mashed potato 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**

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##### **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

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### 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**

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#### 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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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

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### MENU B

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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 with aromatic rice**

Soy-glazed cod loin, citrus-pickled fennel, 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 Calvados caramel and Madagascan vanilla ice cream

##### **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: £75**

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##### **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