



# PRIVATE DINING MENUS FOR PARTIES UP TO 50 GUESTS

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

## LUNCH MENU

**£50.00**

French baguettes and salted butter

### STARTERS

Goat's cheese salad (v)

*Green apple, grapes, red and yellow chicory, pine nuts, wholegrain mustard dressing*

Roasted tomato soup (v)

*Black olives, orzo pasta, vegan "feta", confit onion, micro basil*

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*

The Ivy sherry trifle

*Raspberries, strawberries, jelly sponge, vanilla custard and cream*

Classic crème brûlée

*Set custard with a caramelised sugar crust*

Selection of teas and filter coffee



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## MENU A £65.00

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### STARTERS

Buffalo burrata (v)

*Garden peas, broad beans, lovage dressing, pine nuts, croutons and lemon balm*

The Ivy classic crispy duck salad

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

Globe artichoke bang bang salad (v)

*Peanut, chilli sauce, toasted sesame seeds and coriander*

### 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

Classic crème brûlée

*Set custard with a caramelised sugar crust*

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



## MENU B

£75.00

French baguettes and salted butter

### STARTERS

Twice-baked cheese soufflé (v)  
*Gratinated Monterey Jack and mozzarella, pine nuts, basil and lovage pesto*

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

Roasted poussin  
*Rocket, green beans and Parmesan salad, capers, lemon, rosemary, thyme and chicken jus*

Spring vegetable risotto (v)  
*Creamy carnaroli rice, baby courgette, peas, broad beans, mascarpone*

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*

Tiramisù  
*Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder*

Selection of teas and filter coffee



## MENU C

£85.00

French baguettes and salted butter

### STARTERS

Twice-baked cheese soufflé (v)

*Gratinated Monterey Jack and mozzarella, pine nuts, basil and lovage pesto*

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 burrata (v)

*Garden peas, broad beans, lovage dressing, pine nuts, croutons and lemon balm*

### MAINS

Roasted British beef fillet steak

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

Keralan curry (vg)

*Jackfruit, sweet potatoes, pak choi, chilli, coriander and jasmine rice*

Spring vegetable risotto (v)

*Creamy carnaroli rice, baby courgette, peas, broad beans, mascarpone*

Grilled sea bass

*Smoked aubergine caviar, black and green olives, shallot sauce vierge and rustic tomato sauce*

### DESSERTS

Rum baba

*Pineapple, mango and lemon balm*

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



## 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*

Dressed Dorset crab

*Celeriac rémoulade, brown crab mayonnaise and granary toast*

Twice-baked cheese soufflé (v)

*Gratinated Monterey Jack and mozzarella, pine nuts, basil and lovage pesto*

Buffalo burrata (v)

*Garden peas, broad beans, lovage dressing, pine nuts, croutons and lemon balm*

### MAINS

Roasted British beef fillet steak

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

Spring vegetable risotto (v)

*Creamy carnaroli rice, baby courgette, peas, broad beans, mascarpone*

Roasted lamb rump

*Artichoke purée, tomato and shallot sauce, red wine jus*

Grilled sea bass

*Smoked aubergine caviar, black and green olives, shallot sauce vierge and rustic tomato sauce*

### DESSERTS

The Ivy chocolate bombe

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

Tiramisù

*Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder*

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



## ADDITIONAL EXTRAS

### NIBBLES

Honey-glazed almonds £4.75

Spiced green olives £4.50

Truffle arancini £7.95

### POST-DINNER TREATS

Box of Chocolate truffles £6.00  
*With a liquid salted caramel centre*

A selection of Artisanal British 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