



WEDDING MENU

£130.00

French baguettes and salted butter
Arancini and truffle (v)
Lobster cornet, avocado mousse, Greek cress
Watermelon, vegan "feta" and olive skewer (vg)

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, pine nuts, basil and lovage pesto

MAINS

Grilled sea bass
Smoked aubergine caviar, black and green olives, shallot sauce vierge and rustic tomato sauce

Fillet of Beef Wellington
Mushroom duxelle, creamy potatoes, fine beans and truffle red wine sauce

Keralan curry (vg)
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