

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

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

French baguettes and salted butter

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



PRIVATE DINING CHOICE MENU

For parties of up to 60 guests.

We offer one choice menu to choose from but please note you must select one menu for the whole party.

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, 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



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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



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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

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



Truffle arancini £7.95

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

