

## PRIVATE DINING MENUS

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### LUNCH MENU

Welcome your guests with a delicious selection of canapés, perfect for starting the event.  
See our canapé menu for our selection.

#### FOR THE TABLE

#### **Truffle arancini rice balls (V)**

#### MAIN

#### **Scottish smoked haddock and salmon fishcake**

Poached free-range hen's egg with a crushed pea and herb sauce

#### **Spicy jackfruit and roasted peanut bang bang salad (VG)**

Chayote, sesame, white mooli and shredded Chinese leaf

#### **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

#### **Strawberry and Chantilly pavlova**

Macerated strawberries, vanilla cream and baked meringue (V)

**Menu price: £45**

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#### **Selection of cheeses to share**

With crackers, grapes, apple and apricot chutney

**£7 per person**

#### **Salted caramel chocolate truffles to share**

With a liquid caramel centre

**£3 per person**

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### MENU A

For groups of 12 or more, we kindly request that individual orders are submitted at least two weeks prior to your event.  
Welcome your guests with a delicious selection of canapés, perfect for starting the event.  
See our canapé menu for our selection.

#### FOR THE TABLE

##### **Salt-crusted sourdough bread (V)**

With salted butter

#### STARTERS

##### **Heirloom tomato and watermelon salad (VG)**

Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing

##### **Robata grilled chicken skewers**

Bang bang peanut sauce, sesame, coconut and lime

##### **The Ivy Cure Severn and Wye smoked salmon**

Served with cracked black pepper, fresh lemon and slices of dark rye bread

#### MAINS

##### **Yellowfin tuna steak with mashed potato**

Leaf spinach, peppercorn sauce

##### **Korean-glazed grilled chicken salad**

With sesame, crushed avocado, edamame, sticky rice, pickled mooli, miso and ponzu dressing

##### **Sweet potato and spinach curry (VG)**

Fragrant Keralan sauce with tenderstem broccoli, tomato, coconut, lemongrass, coriander 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

##### **Profiteroles (V)**

Vanilla ice cream, warm chocolate sauce and gold flakes

*Selection of teas and filter coffees*

**Menu price: £60**

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##### **Selection of cheeses to share**

With crackers, grapes, apple and apricot chutney

**£7 per person**

##### **Salted caramel chocolate truffles to share**

With a liquid caramel centre

**£3 per person**

## PRIVATE DINING MENUS

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### MENU B

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#### FOR THE TABLE

##### **Salt-crusted sourdough bread (V)**

With salted butter

#### STARTER

##### **Potted shrimp with seasoned butter**

Dill-pickled cucumber and granary toast

##### **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

##### **Teriyaki salmon with tenderstem broccoli and aromatic rice**

Roasted teriyaki-glazed salmon with red chilli, sesame seeds, citrus-pickled fennel, wakame seaweed and a yuzu mayonnaise

##### **Gochujang-glazed aubergine salad (VG)**

With sesame, pickled radish, wonton, sticky rice, jalapeño and avocado dressing

##### **Moroccan-style boneless half chicken with green beans**

Toasted almonds, ras el hanout tomato sauce with aubergine, olives and golden raisins

##### **Centre-cut fillet steak 6oz**

Matchstick potatoes, creamed spinach, served with truffle hollandaise sauce and mashed potato  
(£3.95 supplement per guest)

#### DESSERT

##### **The Ivy chocolate bombe (V)**

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

##### **Strawberry and Chantilly pavlova (V)**

Macerated strawberries, vanilla cream and baked meringue

##### **Tiramisù (V)**

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

*Selection of teas and filter coffees*

**Menu price: £80**

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##### **Selection of cheeses to share**

With crackers, grapes, apple and apricot chutney

**£7 per person**

##### **Salted caramel chocolate truffles to share**

With a liquid caramel centre

**£3 per person**