

PRIVATE DINING MENUS

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

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

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.
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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

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

MENU B

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Welcome your guests with a delicious selection of canapés, perfect for starting the event.
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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: £75

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