

## PRIVATE DINING MENUS

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### WEDDING MENU

For groups of 12 or more, we kindly request that individual orders are submitted at least two weeks prior to your event.

#### SELECTION OF CANAPÉS

**Truffle arancini rice balls (V)**

**Smoked salmon and chive cream cheese on rye bread**

**Grilled sirloin skewers**

With truffle mayonnaise

#### FOR THE TABLE

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

With salted butter

#### STARTERS

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

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

**The Ivy classic crispy duck salad**

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

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

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

#### MAINS

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

With red chilli, sesame seeds, citrus-pickled fennel,  
wakame seaweed and a yuzu mayonnaise

**Centre-cut fillet steak 6oz**

Matchstick potatoes, creamed spinach, served with truffle hollandaise sauce  
and mashed potato

**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

**The Ivy chocolate bombe (V)**

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

#### AFTER DINNER

**Selection of cheeses**

With crackers, grapes, apple and apricot chutney

*Selection of teas and filter coffees*

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**Menu price: £110**