

PRIVATE DINING MENUS

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

Menu price: £115