

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.



MENU A

£70.00

French baguettes and salted butter

STARTERS

Prawn and avocado cocktail
Gem lettuce, Marie Rose sauce

MAINS

The Ivy shepherd's pie (classic or with Mayfield cheese)
Peas, broad beans and pea shoots

DESSERTS

The Ivy sherry trifle (v)
Raspberries, strawberries, jelly sponge, vanilla custard and cream

Selection of teas and filter coffee



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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

£90.00

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

MAINS

Grilled sirloin of beef

Creamy potatoes, fine beans and truffle red wine sauce

Risotto verde (v)

Creamy carnaroli rice, baby courgette, peas, broad beans, mascarpone

Baked Atlantic cod

Gnocchi, broad beans, asparagus fricassée, tarragon and courgette sauce

DESSERTS

Classic crème brûlée (v)

Set custard with a caramelised sugar crust

Apricot frangipane tarte (v)

Vanilla ice cream, toasted almonds and pouring cream

Strawberry and rhubarb pavlova (v)

Crunchy and soft meringue, strawberry ice cream, lemon balm and raspberry coulis

Selection of teas and filter coffee



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MENU C

£110.00

French baguettes and salted butter

STARTERS

Crispy chicken bang bang salad

With mooli, carrot, peanut, sesame and chilli

Dressed Dorset crab

Celeriac rémoulade, brown crab mayonnaise and granary toast

Hand-pulled burrata (v)

Strawberries, green olive tapenade, balsamic pearls, carta di musica, pistachios and basil granite

MAINS

Roasted British beef fillet steak

*21-day aged grass-fed centre cut beef fillet with crispy potatoes,
buttered spinach, watercress and peppercorn sauce*

Miso aubergine (vg)

Red pepper tapenade, rose harissa couscous and coconut yoghurt

Grilled sea bass

Courgette purée, fennel, green beans, apple salad, fish velouté

DESSERTS

The Ivy chocolate bombe (v)

Melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Strawberry and rhubarb pavlova (v)

Crunchy and soft meringue, strawberry ice cream, lemon balm and raspberry coulis

Selection of cheeses (v)

*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

