

PRIVATE DINING CHOICE MENU

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.



WEDDING MENU

£130.00

French baguettes and salted butter

Arancini and truffle (v)

Lobster cornet, avocado mousse, Greek cress

Watermelon, vegan “feta” and olive skewer (vg)

STARTERS

Lobster and prawn avocado cocktail

Gem lettuce, Marie Rose sauce

The Ivy classic crispy duck salad

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

Twice-baked cheese soufflé (v)

Gratinated Monterey Jack and mozzarella, pine nuts, basil and lovage pesto

MAINS

Grilled sea bass

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

Fillet of Beef Wellington

Mushroom duxelle, creamy potatoes, fine beans and truffle red wine sauce

Rendang curry (vg)

Jackfruit, sweet potatoes, pak choi, chilli, coriander and jasmine rice

DESSERTS

Spiced rum baba

Summer berries, dark spiced rum, crème Chantilly and lemon balm

Classic crème brûlée (v)

Set custard with a caramelised sugar crust

The Ivy chocolate bombe (v)

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

TO FINISH

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

