



# PRIVATE DINING MENUS FOR PARTIES UP TO 50 GUESTS

We offer a selection of menus to choose from  
but please note that 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



## 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



## 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