



## 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