

## LUNCH MENU

Welcome your guests with a delicious selection of canapés, perfect for starting the event.  
See our canapé menu for our selection.

### FOR THE TABLE

**Truffle Arancini Rice Balls (V)**

### MAINS

**Scottish Smoked Haddock and Salmon Fishcake**

Poached free-range hen's egg with a crushed pea and herb sauce

**Sweet Potato and Spinach Curry (VG)**

Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

**Chicken Milanese with Truffle Sauce and Tenderstem Broccoli**

Crumbed chicken breast with a fried hen's egg, Parmesan, mashed potato and salad mâche

### DESSERTS

**Classic Frozen Berries (V)**

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

**Trinity College Burnt Cream (V)**

Classic set vanilla custard with a caramelised sugar crust

**Sticky Toffee Pudding (V)**

Salted caramel sauce, dates, clotted cream and gold flakes

**MENU PRICE: £47**

### ADD ONS

**Selection of Cheeses to share** £7.00 per person

With crackers, grapes, apple and apricot chutney

**Salted Caramel Chocolate Truffles to share** £3.50 per person

With a liquid caramel centre

## MENU A

For groups of 12 or more, we kindly request that individual orders are submitted at least two weeks prior to your event. Welcome your guests with a delicious selection of canapés, perfect for starting the event. See our canapé menu for our selection.

### FOR THE TABLE

**Salt-crusted Sourdough Bread (V)**  
With salted butter

### STARTERS

**Whipped Feta, Fig and Candied Pecan Salad (V)**  
Red chicory, truffle vinaigrette, picked herbs

**Prawn Sesame Toast with Yuzu-pickled Fennel**  
Yoghurt, mint and chilli dressing

**Robata Grilled Chicken Skewers**  
Bang bang peanut sauce, sesame, coconut and lime

### MAINS

**Sweet Potato and Spinach Curry (VG)**  
Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

**Chicken Milanese with Truffle Sauce and Tenderstem Broccoli**  
Crumbed chicken breast with a fried hen's egg, Parmesan, mashed potato and salad mâche

**Tempura Nobashi Prawn Poke Bowl**  
Sticky rice, edamame beans, cucumber, wakame seaweed, chilli, mizuna and a ponzu dressing

### DESSERTS

**Classic Frozen Berries (V)**  
Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

**Trinity College Burnt Cream (V)**  
Classic set vanilla custard with a caramelised sugar crust

**Profiteroles (V)**  
Vanilla ice cream, warm chocolate sauce and gold flakes

*Selection of teas and filter coffees*

**MENU PRICE: £67**

### ADD ONS

**Selection of Cheeses to share** £7.00 per person  
With crackers, grapes, apple and apricot chutney

**Salted Caramel Chocolate Truffles to share** £3.50 per person  
With a liquid caramel centre

**MENU B**

For groups of 12 or more, we kindly request that individual orders are submitted at least two weeks prior to your event. Welcome your guests with a delicious selection of canapés, perfect for starting the event. See our canapé menu for our selection.

**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

**Twice-baked Cheese Soufflé with Black Truffle (V)**  
Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

**The Ivy Classic Crispy Duck Salad**  
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

**MAINS**

**Teriyaki Salmon with Tenderstem Broccoli and Aromatic Rice**  
Roasted teriyaki-glazed salmon with red chilli, sesame seeds, citrus-pickled fennel and a yuzu mayonnaise

**Grilled Centre-cut Fillet Steak with Mashed Potato**  
With brandy peppercorn sauce, crispy shallots and buttered spinach

**Mafaldine Pasta (V)**  
Artichoke, courgette, sun-blushed tomatoes, olives and capers in a roasted red pepper sauce with grated Italian cheese

**Aromatic Moroccan Lamb Rump with Tenderstem Broccoli**  
Mixed grains, red chilli, crispy shallots and coriander with a ras el hanout tomato sauce

**DESSERTS**

**The Ivy Chocolate Bombe (V)**  
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

**Sticky Toffee Pudding (V)**  
Salted caramel sauce, dates, clotted cream and gold flakes

**Apple Tart Fine (V)**  
Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

*Selection of teas and filter coffees*

**MENU PRICE: £75**

**ADD ONS**

**Selection of Cheeses to share** £7.00 per person  
With crackers, grapes, apple and apricot chutney

**Salted Caramel Chocolate Truffles to share** £3.50 per person  
With a liquid caramel centre