

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

Flambéed Crème Brûlée (V)

Vanilla custard and a golden 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

Flambéed Crème Brûlée (V)
Vanilla custard and a golden 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