

## 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

### STARTER

**Burrata with Slow-roasted Beetroot (V)**  
Crushed pistachios, micro herb salad with a sherry and tomato dressing

### MAIN

**Festive Shepherd's Pie with Peas and Broad Beans**  
Duck, turkey, lamb and beef topped with Cheddar mashed potato, cranberry chutney and a red wine sauce

### DESSERT

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

**MENU PRICE: £65**

### ADD ONS

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

**Salted Caramel Chocolate Truffles to share**  
£3.00 per person  
With a liquid caramel centre

## PREMIUM MENU

For groups of 12 or more, we kindly request that individual orders are submitted at least two weeks prior to your event.

**Includes a glass of Laurent-Perrier, La Cuvée Brut, Champagne, France per guest**

### FOR THE TABLE

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

### STARTERS

**Prawn and Avocado Cocktail**  
Spiced tomato dressing, crispy wonton, lettuce with Marie rose

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

**Steak Tartare with Toast**  
Hand-cut sirloin steak served with shallots, cornichons, capers, mustard, parsley and egg yolk

### MAINS

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

**Burrata and Red Pepper Linguine (V)**  
Roasted red pepper and Calabrian chillies, rocket, sun-blushed tomatoes

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

### DESSERTS

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

**Rum Baba with Mango (V)**  
Rum-soaked sponge, Chantilly cream, tropical mango and toasted coconut

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

*Selection of teas and filter coffees*

**MENU PRICE: £130**

### ADD ONS

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

**Salted Caramel Chocolate Truffles to share** £3.00 per person  
With a liquid caramel centre