



PRIVATE DINING MENUS FOR PARTIES UP TO 50 GUESTS

MENU A £75.00

Including a Christmas cracker

French baguettes and salted butter

STARTERS

Traditionally oak smoked salmon
Cream cheese and chives, salmon roll, lemon and dark rye bread

MAINS

Festive shepherd's pie
*Duck, turkey, lamb and beef topped with mashed potato,
cranberry chutney, garden peas and red wine sauce*

DESSERTS

Winter exotic fruit pavlova (v)
Pineapple and mango compote, crunchy and soft meringue, confit chilli and lime

Mince pies, with a selection of teas and filter coffee

Menu subject to change



FESTIVE CHOICE MENU

£95.00

Including a Christmas cracker

French baguettes and salted butter

STARTERS

Duck liver and pistachio parfait

Crumbled pistachios, grapes, green beans, apricot chutney, sauternes jelly and toasted brioche

Dressed Dorset crab

Celeriac rémoulade, brown crab mayonnaise and granary toast

Globe artichoke bang bang salad (vg)

Peanut, chilli sauce, toasted sesame seeds and coriander

MAINS

Turkey Ballotine

Apricot, cranberry and pork stuffing, pig in blanket, sprout and parsley mash, cranberry chutney, red wine sauce

Wild mushroom carnaroli risotto (v)

Wild mushroom, winter shaved truffle and samphire

Roasted monkfish tail

Steamed mussels, buttered spinach, red pepper, saffron-infused shellfish velouté, coastal sea herbs

DESSERTS

Crème brûlée (v)

Winter berry cinnamon compote and shortbread

Classic Christmas pudding (v)

Brandy, pecans, almonds, candied orange and vanilla cream

Spiced rum baba (v)

Pineapple and mango, dark spiced rum, crème Chantilly and lemon balm

Mince pies, with a selection of teas and filter coffee

Menu subject to change



PREMIUM FESTIVE CHOICE MENU

£120.00

Including a Christmas cracker

French baguettes and salted butter

Arancini and truffle (v)

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, shaved black truffle and chives

MAINS

Pan-fried halibut

Braised fennel, grapefruit, orange and samphire salad, citrus beurre blanc

Fillet steak Rossini

Buttered spinach, duck liver pâté, rösti potatoes and truffle red wine sauce

Massaman curry (vg)

Jackfruit, sweet potatoes, pak choi, chilli, coriander and jasmine rice

DESSERTS

Winter exotic fruit pavlova (v)

Pineapple and mango compote, crunchy and soft meringue, confit chilli and lime

Crème brûlée (v)

Winter berry cinnamon compote and shortbread

After Eight chocolate bombe (v)

Melting dome, mint choc chip ice cream, crème de menthe caramel sauce

TO FINISH

Selection of cheeses (v)

Cornish Yarg, Stilton, Melusine goat's cheese, Camembert Le Fin Terroir and Blackstone Vintage Cheddar with apple and apricot chutney and crackers

Mince pies, with a selection of teas and filter coffee

Menu subject to change



ADDITIONAL EXTRAS

NIBBLES

Honey-glazed almonds (v) £4.75

Spiced green olives (vg) £4.50

Truffle arancini (v) £8.75

POST-DINNER TREATS

Box of Chocolate truffles (v) £6.95

With a liquid salted caramel centre

A selection of Artisanal British cheeses (v) £14.95

Served with seasonal chutney and crackers

CAKES

£11 per person

72 hours' notice is required and minimum number 10 guests

Red velvet

Chocolate cake