

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: £70

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