BREAKFAST MENU

When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

Freshly Squeezed Orange Juice

The Ivy 1917 Breakfast Blend or Filter Coffee

Additional Juices and Smoothies are available

Selection of mini pastries and preserves (V)
Served with butter and preserves

Eggs Benedict
Hand-pulled ham on toasted muffins, two free-range poached hen's eggs with hollandaise sauce and watercress

OR

Eggs Royale
The Ivy Cure smoked salmon on toasted muffins, two free-range poached hen's eggs with hollandaise sauce and watercress

OR

Poached Eggs with Crushed Avocado (V)
Toasted muffin, free-range eggs and hollandaise sauce

OR

The Ivy Full Breakfast
(£4.00 SUPPLEMENT)
Smoked streaky bacon, Cumberland herbed sausages, fried free-range hen's eggs, potato rösti, black pudding, roast plum tomato, grilled flat mushroom and baked beans

Served with a choice of white or granary toast

OR

The Ivy Vegetarian Breakfast (V)
(£4.00 SUPPLEMENT)
Grilled halloumi, avocado, poached free-range hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans

Served with a choice of white, granary or gluten-free toast

MENU PRICE: £29

BREAKFAST CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party. Please choose from the options below. Prices shown are per guest.

Freshly Squeezed Orange Juice

The Ivy 1917 Breakfast Blend or Filter Coffee

Additional Juices and Smoothies are available

Smoked Salmon and Chive Cream Cheese on Potato Rösti

Crushed Avocado (VG)
Pomegranate with sesame on dark caraway

Smoked Streaky Bacon and Linseed Burger Bun

Selection of Mini Pastries and Preserves (V)

Buttermilk Pancakes (V)
With strawberries, raspberries, blackberries, Greek yoghurt, lemon balm and warm red berry sauce

Plant-based Coconut "Yoghurt" (VG)
With chia, goji, sunflower seeds and berry compote

£33.95 PER PERSON