

## PRIVATE DINING MENUS

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### MENU A

#### **Salt-crusted sourdough bread**

With salted butter

#### STARTER

#### **Buffalo mozzarella**

Beetroot, hazelnuts, blackberries, red endive,  
mixed leaves and pomegranate dressing

#### MAIN

#### **Truffle chicken Milanese with broccoli**

Free-range fried hen's egg, brioche-crumb,  
truffle cream and Parmigiano Reggiano

#### DESSERT

#### **Classic frozen berries**

Selected berries and redcurrants  
with frozen yoghurt and white chocolate sauce

*Selection of teas and filter coffees*

**Menu price: £60**

## PRIVATE DINING MENUS

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We offer two choice menus to choose from but please note you must select one menu for the whole party.

**For groups of up to 12 guests**

Your guests may order on the day from this menu.

**For groups of 12 guests and over**

We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event.

### MENU B

#### Salt-crusted sourdough bread

With salted butter

#### STARTERS

##### Tossed Asian salad

Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

##### Robata grilled chicken skewers

With bang bang peanut sauce, sesame, coconut, lime and coriander

##### Buffalo mozzarella

Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing

#### MAINS

##### Pan-fried fillet of sea bass with green beans

Creamed potato, samphire, tomato concasse and saffron sauce

##### Grilled Peruvian chicken with sweet potato

Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing

##### Artichoke and sweet potato stew

Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous

#### DESSERTS

##### Espresso coffee crème brûlée

Set custard infused with coffee, butter shortbread

##### Profiteroles

Vanilla ice cream, warm chocolate sauce and gold flakes

##### Classic frozen berries

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

*Selection of teas and filter coffees*

#### **Menu price: £70**

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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## MENU C

### **Salt-crusted sourdough bread**

With salted butter

#### STARTERS

### **The Ivy 1917 Cure smoked salmon**

Black pepper, lemon and dark rye bread

#### MAINS

### **Sirloin steak**

Hand-selected and Himalayan salt wall dry-aged beef steak, creamed mashed potatoes, green beans, watercress and red wine sauce

#### DESSERTS

### **The Ivy chocolate bombe**

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

*Selection of teas and filter coffees*

**Menu price: £80**

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### MENU D

#### **Salt-crusted sourdough bread**

With salted butter

#### STARTERS

#### **Classic crispy duck salad**

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

#### **The Ivy 1917 Cure smoked salmon**

Black pepper, lemon and dark rye bread

#### **French onion soup**

Gratinated cheese croutons and parsley

#### MAINS

#### **Blackened cod fillet with jasmine rice**

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

#### **Fillet steak**

Chargrilled and served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

#### **Rendang plant-based curry**

Sweet potato, green beans, chilli, coconut yoghurt, choy sum, broccoli, toasted coconut, jasmine rice, coriander cress

#### DESSERTS

#### **The Ivy chocolate bombe**

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

#### **Mandarin and white chocolate parfait**

Warm dark chocolate sauce and toasted panettone

#### **Sticky toffee pudding**

Salted caramel sauce, dates, clotted cream and gold flakes

*Selection of teas and filter coffees*

**Menu price: £90**

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## SUNDAY ROAST

Available Sunday 11am - 4pm

### STARTERS

#### **The Ivy 1917 Cure smoked salmon**

Black pepper, lemon and dark rye bread

### MAINS

#### **The Ivy Sunday roast**

Roast beef with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

### DESSERTS

#### **Sticky toffee pudding**

Salted caramel sauce, dates, clotted cream and gold flakes

*Selection of teas and filter coffees*

**Menu price: £60**

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