

PRIVATE DINING MENUS

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.

IVY CLASSICS MENU

Salt-crusted sourdough bread

With salted butter

STARTER

Buffalo mozzarella

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

Robata Grilled Chicken Skewers

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

MAIN

The Ivy Classic shepherd's pie

Slow-braised lamb and beef, Cheddar potato mash with garden peas, broad beans and baby shoots

Blackened cod fillet

Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, jasmine rice, yuzu and herb sauce

DESSERT

Crème brûlée

Classic set vanilla custard with a caramelised sugar crust

Classic frozen berries

Selected berries and redcurrants with yoghurt sorbet, white chocolate sauce

Selection of teas and filter coffees

Menu price: £50

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.

PRIVATE DINING MENUS

MENU A

Salt-crusted sourdough bread

With salted butter

STARTER

Buffalo mozzarella

Baby tomatoes, sun-dried peppers, black olives,
green pesto and pine nuts

MAIN

Chicken Milanese

Brioche-crumbed chicken breast with baby plum tomatoes,
capers, rocket, Parmesan and pesto

DESSERT

Classic frozen berries

Selected berries and redcurrants with yoghurt sorbet,
white chocolate sauce

Selection of teas and filter coffees

Menu price: £45

PRIVATE DINING MENUS

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MENU B

Salt-crusted sourdough bread

With salted butter

STARTERS

Buffalo mozzarella

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

Severn & Wye smoked salmon

The Ivy Cure, with lemon and dark rye

Robata Grilled Chicken Skewers

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

MAINS

Pan-fried sea bass with shrimps

Samphire, tomato concassé, creamed mashed potato and white wine velouté

Mexican-style flat-iron chicken

Tomato and pepper salsa, guacamole, queso fresco cheese, blue taco strips, coriander cress and green beans

Ginger and soy-glazed slow-roasted aubergine

Coconut yoghurt, almonds, cracked durum wheat, golden raisins, cauliflower and red pepper tapenade

DESSERTS

Crème brûlée

Classic set vanilla custard with a caramelised sugar crust

Profiteroles

Vanilla ice cream, warm chocolate sauce and gold flakes

Classic frozen berries

Selected berries and redcurrants with yoghurt sorbet, white chocolate sauce

Selection of teas and filter coffees

Menu price: £50

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MEN U C

Salt-crusted sourdough bread

With salted butter

STARTERS

The Ivy Classic crispy duck salad

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

Classic prawn cocktail

With avocado, Marie Rose sauce and tomatoes

Twice-baked gratinated cheese soufflé

Basil and lovage pesto, toasted pine nuts

MAINS

Blackened cod fillet

Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, jasmine rice, yuzu and herb sauce

Sirloin steak

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

Chargrilled halloumi with mixed grains

Avocado, edamame beans, toasted almonds, crispy shallots and spicy red pepper dressing

DESSERTS

The Ivy chocolate bombe

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

Rum baba

Dark rum soaked sponge with Chantilly cream and strawberries

Apple Tart Fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffees

Menu price: £55

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ADDITIONAL EXTRAS

Truffle arancini - £6.95

Fried Arborio rice balls with truffle cheese

Honey-glazed almonds - £3.95

Rosemary and sea salt

Spiced green olives - £3.95

Gordal olives with chilli, coriander and lemon

Selection of cheeses - £11.95

With crackers, grapes, apple and apricot chutney

Mini chocolate truffles - £4.95

With a liquid salted caramel centre