

PRIVATE DINING MENUS

FESTIVE MENU A

Salt-crusted sourdough bread

With salted butter

STARTER

Buffalo mozzarella

Quince purée, glazed pecans, grapes, red endive and truffle honey

MAIN

Goose, turkey and duck shepherd's pie

Braised lamb and beef with mashed potato,
cranberry chutney, sage, orange zest

DESSERT

Classic frozen berries

Selected berries and redcurrants
with frozen yoghurt and white chocolate sauce

Selection of teas and filter coffees

Almond mince pies for the table £1.95

Selection of cheeses £12.95

With crackers, grapes, red onion and cranberry chutney

Menu price: £60

PRIVATE DINING MENUS

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.

FESTIVE MENU B

Salt-crusted sourdough bread

With salted butter

STARTERS

The Ivy 1917 Cure smoked salmon

Black pepper, lemon and dark rye bread

Roast pumpkin and butternut squash soup

Chestnut ricotta, pine nuts and sage

Buffalo mozzarella

Quince purée, glazed pecans, grapes, red endive and truffle honey

MAINS

Blackened cod fillet with jasmine rice

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

Turkey Ballotine

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

Foraged wild mushroom and truffle linguine

Wild mushroom sauce with plant-based cream cheese, pine nuts, handpicked rocket, truffle and gold flakes

DESSERTS

Christmas crème brûlée

Winter berry cinnamon compote and shortbread

Profiteroles

Vanilla ice cream, warm chocolate sauce and gold flakes

Christmas pudding

Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

Selection of teas and filter coffees

Almond mince pies for the table £1.95

Selection of cheeses £12.95

With crackers, grapes, red onion and cranberry chutney

Menu price: £70

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FESTIVE MENU C

Salt-crusted sourdough bread

With salted butter

STARTERS

The Ivy 1917 Cure smoked salmon

Black pepper, lemon and dark rye bread

MAINS

Fillet steak

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

DESSERTS

The Ivy chocolate bombe

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

Selection of teas and filter coffees

Almond mince pies for the table £1.95

Selection of cheeses £12.95

With crackers, grapes, red onion and cranberry chutney

Menu price: £85

PRIVATE DINING MENUS

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FESTIVE MENU D

Glass of Nyetimber Classic Cuvee MV on arrival

Multi-vintage English sparkling wine with notes of honey, almond and baked apples

Salt-crusted sourdough bread

With salted butter

STARTERS

Classic crispy duck salad

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

Chilled lobster and prawn cocktail

Marinated avocado and Marie Rose sauce

Stilton and walnut cheese soufflé

Twice-baked in a cream sauce

MAINS

Sea bass fillet with green beans

Creamed potato, samphire, tomato concassé and saffron sauce

Fillet steak

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

Lentil and aubergine bake

Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce

DESSERTS

The Ivy chocolate bombe

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

The Ivy snowman

Vanilla parfait, chocolate brownie, milk foam, pandan sponge cake, honeycomb and popping candy

Christmas crème brûlée

Winter berry cinnamon compote and shortbread

Selection of teas and filter coffees

Almond mince pies for the table £1.95

Selection of cheeses £12.95

With crackers, grapes, red onion and cranberry chutney

Menu price: £110

PRIVATE DINING MENUS

For groups of up to 12 guests

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For groups of 12 guests and over

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FESTIVE 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

Classic frozen berries

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Selection of teas and filter coffees

Menu price: £65

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.

ADDITIONAL EXTRAS

Truffle arancini rice balls - £6.95

Rosemary glazed almonds - £3.95

Spiced gordal olives - £4.50

With chilli, coriander and lemon

Selection of cheeses - £12.95

With crackers, grapes, red onion and cranberry chutney

Salted caramel chocolate truffles - £5.50

With a liquid caramel centre

Colston Bassett Stilton - £10.75

With chutney, grapes, celery and crackers

Add Barros, 10 Year Old Tawny, Douro Valley, Portugal + £7.00

GIFT
Christmas baubles
£10

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