

## PRIVATE DINING MENUS

---

### CLASSIC

Add a selection of canapés for you and your guests upon arrival

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

With salted butter

### STARTER

#### **Buffalo mozzarella with lovage pesto (V)**

Asparagus spears, broad beans, pine nuts and basil

### MAIN

#### **The Ivy Classic shepherd's pie with peas**

Slow-braised lamb and beef  
with Cheddar mash, rosemary and red wine sauce

### DESSERT

#### **Classic frozen berries (V)**

Selected berries and redcurrants  
with frozen yoghurt and white chocolate sauce

*Selection of teas and filter coffees*

**Menu price: £55**

---

#### **Selection of cheeses 6.50 per person**

With crackers, grapes, apple and apricot chutney

#### **Salted caramel chocolate truffles (V) 2.95 per person**

With a liquid caramel centre

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

---

### ELEGANT

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

Add a selection of canapés for you and your guests upon arrival

**Salt-crusted sourdough bread**

With salted butter

STARTERS

**Tossed Asian salad (VG)**

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

**Steak tartare with toast**

Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk

**Buffalo mozzarella with lovage pesto (V)**

Asparagus spears, broad beans, pine nuts and basil

MAINS

**Blackened cod fillet with jasmine rice**

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

**Truffle chicken Milanese with broccoli**

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

**Chargrilled halloumi with harissa grains and broccoli (V)**

Red peppers, courgette, red chilli, pine nuts, micro salad cress and herb dressing

DESSERTS

**Trinity college burnt cream (V)**

Classic set vanilla custard with a caramelised sugar crust

**Profiteroles (V)**

Vanilla ice cream, warm chocolate sauce and gold flakes

**Classic frozen berries (V)**

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

*Selection of teas and filter coffees*

**Menu price: £65**

---

**Selection of cheeses 6.50 per person**

With crackers, grapes, apple and apricot chutney

**Salted caramel chocolate truffles (V) 2.95 per person**

With a liquid caramel centre

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

### HERITAGE

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

Add a selection of canapés for you and your guests upon arrival

**Salt-crusted sourdough bread**

With salted butter

STARTERS

**Classic crispy duck salad**

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

**Whiskey barrel wood smoked salmon**

Chive cream cheese, salmon roe, lemon and dark rye bread

**Twice-baked cheese soufflé (V)**

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

MAINS

**Fillet of sea bass with smoked aubergine**

Asparagus, pine nuts, olives, tomato, broccoli and sherry dressing

**Fillet steak**

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

**Keralan sweet potato curry (Vg)**

Spinach, broccoli, coriander and coconut with steamed jasmine rice

DESSERTS

**The Ivy chocolate bombe (V)**

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

**Apple tart fine (V)**

Baked apple tart with vanilla ice cream

**Tiramisu (V)**

Coffee and marsala soaked savoiardi biscuit, mascarpone, dusted with cocoa powder

*Selection of teas and filter coffees*

**Menu price: £80**

**Selection of cheeses 6.50 per person**

With crackers, grapes, apple and apricot chutney

**Salted caramel chocolate truffles (V) 2.95 per person**

With a liquid caramel centre

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

---

### SUNDAY ROAST

Available Sunday 11am - 4pm

Add a selection of canapés for you and your guests upon arrival

#### 2 COURSES

##### MAINS

**Roast chicken £45**

**Roast beef £50**

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

##### DESSERT

**Tiramisu (V)**

Coffee and marsala soaked savoiardi biscuit, mascarpone, dusted with cocoa powder

---

#### 3 COURSES

##### STARTER

**Whiskey barrel wood smoked salmon**

Chive cream cheese, salmon roe, lemon and dark rye bread

##### MAINS

**Roast chicken £55**

**Roast beef £60**

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

##### DESSERT

**Tiramisu (V)**

Coffee and marsala soaked savoiardi biscuit, mascarpone, dusted with cocoa powder

---

**Selection of cheeses 6.50 per person**

With crackers, grapes, apple and apricot chutney

**Salted caramel chocolate truffles (V) 2.95 per person**

With a liquid caramel centre

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.