

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

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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

Crème brûlée (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

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PRIVATE DINING MENUS

HERITAGE

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For groups of 12 guests and over

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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 and broccoli

Asparagus, pine nuts, olives, tomato and sherry dressing

Fillet steak

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

Rendang plant-based curry (VG)

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

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

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