

# THE IVY CLUB

EST.



2008





# PRIVATE DINING MENUS FOR PARTIES UP TO 30 GUESTS

We offer a selection of seven menus to choose from  
but please note that you must select one menu for the whole party.

## LUNCH MENU

**£55.00**

French baguettes and salted butter

Buffalo mozzarella

*Yellow and green courgette, gordal olive and tomatoe dressing, pistachio crumble and micro basil*

The Ivy shepherd's pie

*Slow-braised lamb leg and dry-aged beef with creamed mashed potato and Mayfield cheese*

Iced berries

*Yoghurt sorbet, hot white chocolate sauce*

Selection of teas and filter coffee

## MENU A

**£75.00**

French baguettes and salted butter

The Ivy classic crispy duck salad

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

Poached Atlantic cod

*mussels, pea purée and broad beans, saffron potatoes, fish velouté and wild garlic oil*

Classic crème brûlée

*Set custard with a caramelised sugar crust*

Selection of teas and filter coffee



**MENU B**  
**£80.00**

French baguettes and salted butter

**STARTERS**

Twice-baked cheese soufflé

*Gratinated Monterey Jack and mozzarella, pine nuts and lovage pesto*

Prawn and avocado cocktail

*Gem lettuce, Marie Rose sauce*

The Ivy classic crispy duck salad

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

**MAINS**

The Ivy shepherd's pie

*Slow-braised lamb leg and dry-aged beef with creamed mashed potato and Mayfield cheese*

Spring vegetable risotto

*Creamy carnaroli rice, baby courgette, morels, peas, broad beans and mascarpone*

Poached Atlantic cod

*mussels, pea purée and broad beans, saffron potatoes, fish velouté and wild garlic oil*

**DESSERTS**

Classic crème brûlée

*Set custard with a caramelised sugar crust*

The Ivy sherry trifle

*Raspberries, strawberries, jelly sponge, vanilla custard and cream*

Sticky toffee pudding

*dates, clotted cream, lemon balm and toffee sauce*

Selection of teas and filter coffee



**MENU C**  
**£90.00**

French baguettes and salted butter

Dressed Dorset crab

*Lightly bound dressed crab with brown crab mayonnaise, celeriac rémoulade,  
soft herbs and seaweed crackers*

Roasted British beef fillet steak

*21-day aged grass-fed centre cut beef fillet with crispy potatoes, buttered spinach,  
watercress and peppercorn sauce*

Rum Baba

*Pineapple and mango, Chantilly cream and lemon balm*

Selection of teas and filter coffee

**MENU D**  
**£110.00**

French baguettes and salted butter

Lobster and prawn avocado cocktail

*Gem lettuce, Marie Rose sauce*

Fillet of beef wellington

*Mushroom duxelle, creamy potatoes, fine beans and truffle red wine sauce*

The Ivy chocolate bombe

*Melting dome with vanilla ice cream, honeycomb and hot caramel sauce*

Selection of teas and filter coffee



## ADDITIONAL EXTRAS

### NIBBLES

Honey-glazed almonds £4.25

Spiced green olives £4.25

Truffle arancini £8.25

### POST-DINNER TREATS

Box of Chocolate truffles £6.00  
*With a liquid salted caramel centre*

A selection of Artisanal British cheeses £13.50  
*Served with seasonal chutney and crackers*

### CAKES

£11 per person

*72 hours' notice is required and minimum number 10 guests*

Red velvet

Chocolate cake



