

PRIVATE DINING MENUS

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



MENU A

70.00

French baguettes and salted butter

Buffalo mozzarella

Clementines, roasted hazelnuts, pomegranate molasses, fennel pollen and Greek cress

Goose and turkey shepherd's pie

Pigs in blankets, sage creamed potatoes and red wine sauce

Iced berries

Yoghurt sorbet, hot white chocolate sauce

Mince pies, selection of teas or coffees

Christmas crackers

MENU B

£75.00

French baguettes and salted butter

Traditionally oak smoked salmon

Pickled cucumber, crème fraîche and rye bread

Turkey ballotine

*Apricot, apple and cranberry stuffing, sausage wrapped in bacon, Brussels sprouts
and parsley mash, red onion and cranberry chutney and a red wine sauce*

Classic Christmas pudding

Brandy, pecans, almonds, candid orange and vanilla cream

Mince pies, selection of teas or coffees

Christmas crackers



PRIVATE DINING CHOICE MENUS

For parties of up to 30 guests.

We offer two choice menus to choose from but please note you must select one menu for the whole party.

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

MENU C

£80.00



French baguettes and salted butter

STARTERS

Twice-baked cheese soufflé

Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Traditionally oak smoked salmon

Pickled cucumber, crème fraîche and rye bread

Salt-baked heritage beetroot salad

Goat's curd cheese, walnut granola, honey and truffle dressing

MAINS

Goose and turkey shepherd's pie

Pigs in blankets, sage creamed potatoes and red wine sauce

Wild mushroom Carnaroli risotto

Shaved black truffle and samphire

Roasted monkfish loin

Lemon and Parmesan polenta, wild mushroom, samphire and red wine sauce

DESSERTS

Classic crème brûlée

Set custard with a caramelised sugar crust

Rum Baba

Pineapple and mango, Chantilly cream and lemon balm

Classic Christmas pudding

Brandy, pecans, almonds, candid orange and vanilla cream

Mince pies, selection of teas or coffees



Christmas crackers

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MENU D

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*

The Ivy chocolate bombe

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

Mince pies, selection of teas or coffees

Christmas crackers

MENU E

110.00

French baguettes and salted butter

Lobster and prawns 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

Mince pies, selection of teas or coffees

Christmas crackers



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MENU F

120.00



French baguettes and salted butter

STARTERS

The Ivy classic crispy duck salad

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

Twice-baked cheese soufflé

Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Lobster and prawns avocado cocktail

Gem lettuce, Marie Rose sauce

MAINS

Roasted Venison loin

Golden beetroots, parsnip purée, blackberries, crispy parsnips and juniper sauce

Butternut squash and sage ravioli

Confit onions, prosciutto foam, roasted hazelnut and pumpkin seeds

Roasted monkfish loin

Lemon and Parmesan polenta, wild mushroom, samphire and red wine sauce

DESSERTS

The Ivy chocolate bombe

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

Classic Christmas pudding

Brandy flambé, pecans, almonds, candied orange and vanilla cream

Rum baba

Pineapple and mango, Chantilly cream and lemon balm

— Selection of cheeses —

*Cornish Yarg, Stilton, Saint Nectaire, Melusine goat's cheese
and camembert with apple and apricot chutney*

— Mince pies, selection of teas or coffees —

Christmas crackers

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

