

## PRIVATE DINING MENUS

---

### **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.

## IVY CLASSICS MENU

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

With salted butter

#### STARTER

### **Buffalo mozzarella**

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

### **Robata Grilled Chicken Skewers**

With bang bang peanut sauce, sesame, coconut, lime and coriander

#### MAIN

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

Slow-braised lamb and beef, Cheddar potato mash with garden peas, broad beans and baby shoots

### **Blackened cod fillet**

Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, jasmine rice, yuzu and herb sauce

#### DESSERT

### **Crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

### **Classic frozen berries**

Selected berries and redcurrants with yoghurt sorbet, white chocolate sauce

*Selection of teas and filter coffees*

**Menu price: £50**

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

---

### MENU A

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

With salted butter

#### STARTER

#### **Buffalo mozzarella**

Baby tomatoes, sun-dried peppers, black olives,  
green pesto and pine nuts

#### MAIN

#### **Chicken Milanese**

Brioche-crumbed chicken breast with baby plum tomatoes,  
capers, rocket, Parmesan and pesto

#### DESSERT

#### **Classic frozen berries**

Selected berries and redcurrants with yoghurt sorbet,  
white chocolate sauce

*Selection of teas and filter coffees*

**Menu price: £45**

## 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.

### MENU B

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

With salted butter

#### STARTERS

#### **Buffalo mozzarella**

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

#### **Severn & Wye smoked salmon**

The Ivy Cure, with lemon and dark rye

#### **Robata Grilled Chicken Skewers**

With bang bang peanut sauce, sesame, coconut, lime and coriander

#### MAINS

#### **Pan-fried sea bass with shrimps**

Samphire, tomato concassé, creamed mashed potato and white wine velouté

#### **Mexican-style flat-iron chicken**

Tomato and pepper salsa, guacamole, queso fresco cheese, blue taco strips, coriander cress and green beans

#### **Ginger and soy-glazed slow-roasted aubergine**

Coconut yoghurt, almonds, cracked durum wheat, golden raisins, cauliflower and red pepper tapenade

#### DESSERTS

#### **Crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

#### **Profiteroles**

Vanilla ice cream, warm chocolate sauce and gold flakes

#### **Classic frozen berries**

Selected berries and redcurrants with yoghurt sorbet, white chocolate sauce

*Selection of teas and filter coffees*

**Menu price: £50**

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

---

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.

## MEN U C

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

With salted butter

#### STARTERS

### **The Ivy Classic crispy duck salad**

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

### **Roasted scallops**

Crispy potato rösti, pea purée, Parmesan sauce and grated truffle

### **Twice-baked gratinated cheese soufflé**

Basil and lovage pesto, toasted pine nuts

#### MAINS

### **Blackened cod fillet**

Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, jasmine rice, yuzu and herb sauce

### **Sirloin steak**

Hand-selected and Himalayan salt wall dry-aged beef steak, creamed mashed potatoes, green beans, watercress and red wine sauce

### **Chargrilled halloumi with mixed grains**

Avocado, edamame beans, toasted almonds, crispy shallots and spicy red pepper dressing

#### DESSERTS

### **The Ivy chocolate bombe**

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

### **Rum baba**

Dark rum soaked sponge with Chantilly cream and strawberries

### **Apple Tart Fine**

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

*Selection of teas and filter coffees*

**Menu price: £55**

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 - £6.95**

Fried Arborio rice balls with truffle cheese

### **Honey-glazed almonds - £3.95**

Rosemary and sea salt

### **Spiced green olives - £3.95**

Gordal olives with chilli, coriander and lemon

### **Selection of cheeses - £11.95**

With crackers, grapes, apple and apricot chutney

### **Mini chocolate truffles - £4.95**

With a liquid salted caramel centre