

PRIVATE DINING MENUS

MENU A

£52

STARTER

Buffalo mozzarella

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

MAIN

The Ivy classic shepherd's pie

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

DESSERT

Frozen berries

Mixed berries with yoghurt sorbet
and warm white chocolate sauce

Selection of teas and filter coffees

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.

MENU B

£62

STARTERS

Buffalo mozzarella

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

The Ivy 1917 cure smoked salmon

Creamed beetroot and horseradish with capers, shallots, dill, lemon, dark rye bread

Duck liver parfait

Caramelised hazelnuts, apple and apricot chutney, toasted brioche

MAINS

Blackened cod fillet

Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli with herb and yuzu mayonnaise

The Ivy classic shepherd's pie

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

Ginger and soy-glazed slow-roasted aubergine

Coconut yoghurt, almonds, cracked durum wheat, sprouting broccoli, 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

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffees

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MENU C

£75

STARTERS

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

Spicy jackfruit and roasted peanut bang bang salad

Chayote, sesame, white mooli and shredded Chinese leaf

The Ivy 1917 cure smoked salmon

Creamed beetroot and horseradish with capers, shallots, dill, lemon, dark rye bread

MAINS

Lemon sole on the bone

Beurre noisette with lemon, caper and parsley, creamed mashed potato and green beans

Fillet steak

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

Plant-based Malaysian curry

Sweet potato, toasted coconut, red chilli, coriander and jasmine rice

DESSERTS

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce

Coconut panna cotta

Pineapple carpaccio with coconut, chilli and lime zest

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffees

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ADDITIONAL EXTRAS

Salt-crusted sourdough bread - £4.95

With salted butter

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

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