



BREAKFAST

When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

Each breakfast menu is served with freshly squeezed orange juice and The Ivy 1917 breakfast blend or filter coffee. Additional juices and smoothies are available.

MENU A

Selection of mini pastries

Served with butter and preserves

Bircher muesli with apple and blueberries

Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

Eggs Benedict

Hand-pulled ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress

OR

Eggs Royale

The Ivy Cure smoked salmon, toasted muffins, two poached hen's eggs with hollandaise sauce and watercress

OR

Avocado Benedict

Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame

Menu price: £35

MENU B

Selection of mini pastries

Served with butter and preserves

Bircher muesli with apple and blueberries

Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

The Ivy full breakfast

Smoked streaky bacon, Cumberland herbed sausages, fried hen's eggs, potato rösti, black pudding, roast plum tomato, grilled flat mushroom and baked beans.

Served with a choice of white or granary toast

OR

The Ivy vegetarian breakfast

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans.

Served with a choice of white or granary toast

Menu price: £40

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.



CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party. Please choose from the options below.

SAVOURY CANAPÉS

£3.75 per bite

Truffle arancini (V)

Lobster cocktail cornet with caviar

Mini smoked haddock and salmon fishcake with horseradish mayonnaise

Grilled sirloin skewers with truffle mayonnaise

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with chilli, mint and lime dip

Mini roast beef Yorkshire pudding with shaved horseradish

Smoked salmon and chive cream cheese on rye bread

Halloumi fritters, red pepper tapenade (V)

Belgian endive, red pepper tapenade, avocado,
Greek white vegan “cheese”, pine nuts and coriander (VG)

Soy-glazed sweet potato, sesame, rice crackers
and spiced coconut yoghurt (VG)

Potato hash puffs, teriyaki inspired glaze, sesame,
avocado and coriander sauce (VG)

SWEET CANAPÉS

£3.75 per bite

Almond macarons (V)

Salted caramel chocolate balls (V)

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TASTING DISHES

We recommend 6 bowl food options
per person for a drinks party.

SAVOURY BOWLS

£8.50 per bowl

Salt and pepper tempura squid with wasabi mayonnaise

The Ivy classic shepherd's pie

Laverstoke Park Farm buffalo mozzarella, beetroot, hazelnuts,
blackberries, red endive, mixed leaves and pomegranate dressing (V)

Seasonal risotto (V)

Crispy duck and five spice salad

Tossed Asian salad with beansprouts, pak choi, watermelon,
broccoli and Hoisin sauce (VG)

Spicy jackfruit and roasted peanut bang bang salad, chayote, sesame,
white mooli and shredded Chinese leaf (VG)

Keralan sweet potato curry with choi sum,
broccoli and coconut (VG)

SWEET MINI DISHES

£8.50

Classic crème brûlée (V)

Chocolate profiteroles (V)

Red velvet cake (V)

Chocolate plant pot (V)

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ADDITIONAL EXTRAS

Truffle arancini - £7.95

Fried Arborio rice balls with truffle cheese

Honey-glazed almonds - £4.25

Rosemary and sea salt

Spiced green olives - £4.25

Gordal olives with chilli, coriander and lemon

Selection of cheeses - £12.95

With crackers, grapes, apple and apricot chutney

Mini chocolate truffles - £5.50

With a liquid salted caramel centre

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PRIVATE DINING MENUS

Menus available from 14th of November until 31st of December
We can accommodate any type of dietary requirements and food allergies.
Complimentary Christmas crackers available upon request.

CHRISTMAS MENU A

Salt-crusted sourdough bread

With salted butter

STARTER

Laverstoke Park Farm buffalo mozzarella

Beetroot, hazelnuts, blackberries, red endive, mixed leaves
and pomegranate dressing

MAIN

Goose and turkey shepherd's pie

Confit goose and turkey shepherd's pie with pigs in blankets,
creamed and mash potatoes

DESSERT

Classic frozen berries

Selected berries and redcurrants with yoghurt sorbet,
white chocolate sauce

Selection of teas and filter coffees

Menu price: £65

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CHRISTMAS MENU B

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.

Salt-crusted sourdough bread

With salted butter

STARTERS

Laverstoke Park Farm buffalo mozzarella

Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing

Severn & Wye smoked salmon

Ivy cured with lemon and dark rye

Ballotine of duck parfait

Hazelnut crunch with cranberry chutney and toasted brioche

MAINS

Blackened cod fillet

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

Roast turkey ballotine

Apricot, sage and cranberry stuffing, butternut squash purée and sausages wrapped in bacon with rosemary roast potatoes, Brussels sprouts, chestnuts, truffle sauce

Foraged wild mushroom and truffle linguine

Sautéed in a cream sauce with shaved cheese, picked rocket, truffle and gold flakes

DESSERTS

Christmas crème brûlée

Winter berry cinnamon compote and shortbread

Profiteroles

Vanilla ice cream, warm chocolate sauce and gold flakes

Christmas pudding

Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

Selection of teas and filter coffees

Menu price: £75

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CHRISTMAS MENU C

Salt-crusted sourdough bread

With salted butter

STARTER

Severn & Wye smoked salmon

Ivy cured with lemon and dark rye

MAIN

Fillet steak

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

DESSERT

The Ivy chocolate bombe

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

Selection of teas and filter coffees

Menu price: £90

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Pre-order required minimum 72 hours prior to your event date.

CHRISTMAS MENU D

Glass of Nyetimber Classic Cuvée MV on arrival

Multi-vintage English sparkling wine with notes of honey, almond and baked apples

Salt-crusted sourdough bread

With salted butter

STARTERS

Ivy classic crispy duck salad

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

Crispy tempura Nobashi prawns

Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce

Stilton and walnut cheese soufflé

Twice-baked in a cream sauce

MAINS

Fillet of beef wellington

Beef wellington with mushroom duxelle, creamed potato,
French beans and a truffle red wine sauce

Baked fillet of sea bass with mussels

Saffron sauce, spinach, tomato, samphire and parsley

Mixed grains with baked butternut

Cranberries, sesame, pomegranate and crumbled feta, harissa and coriander dressing

DESSERTS

The Ivy chocolate bombe

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

Winter spice snowball

Clementine, orange sorbet, white chocolate and a festive spiced sauce

Christmas crème brûlée

Winter berry cinnamon compote and shortbread

Selection of cheeses

Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese
and Camembert Le Fin with apple & apricot chutney and wholegrain crackers

Mince pie parcels

Selection of teas and filter coffees

Menu price: £120

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