

PRIVATE DINING MENUS

MENU A

£52

Salt-crusted sourdough bread

With salted butter

STARTER

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

MAIN

Korean glazed chicken

Avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli

DESSERT

Profiteroles

Vanilla ice cream, warm chocolate sauce and gold flakes

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

Salt-crusted sourdough bread

With salted butter

STARTERS

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

Smoked salmon

Chive cream cheese, salmon roe, lemon and dark rye bread

Duck liver parfait

Caramelised hazelnuts, apple and apricot chutney, toasted brioche

MAINS

Sesame-crusted salmon fillet

Pickled cucumber, wakame seaweed salad, sesame sauce and lime

The Ivy classic shepherd's pie

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

Chargrilled halloumi

With spiced fregola, tomato and red pepper salsa, crispy onions and herb mayonnaise

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

Salt-crusted sourdough bread

With salted butter

STARTERS

Crispy duck salad

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

Seasonal market soup

Depending on produce availability

Smoked salmon

Chive cream cheese, salmon roe, lemon and dark rye bread

MAINS

Blackened cod fillet

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

Fillet steak

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

Ginger and soy-glazed slow-roasted aubergine

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

DESSERTS

Chocolate bombe

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

Rum baba

Dark rum soaked sponge with Chantilly cream and raspberries

Mandarin parfait

Orange and white chocolate parfait, milk chocolate sauce and toasted panettone

Selection of teas and filter coffees

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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

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