

## 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 dusted with pine sugar**

Served with butter and seasonal preserves

#### **Bircher muesli with spiced apple and candied orange peel**

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

#### **Eggs Benedict**

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

OR

#### **Eggs Royale**

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

OR

#### **Poached eggs with crushed avocado**

Toasted muffin, free-range eggs, hollandaise sauce and sesame seeds

**Menu price: £28**

### MENU B

#### **Selection of mini pastries dusted with pine sugar**

Served with butter and seasonal preserves

#### **Bircher muesli with spiced apple and candied orange peel**

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

#### **The Ivy full breakfast**

Smoked streaky bacon, Cumberland herbed sausages, fried free-range 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 free-range 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: £32**

## CANAPÉS

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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

£2.95

Truffle arancini (V)

Mini smoked haddock and salmon fishcake with horseradish mayonnaise

Crispy duck, hoisin, ginger and chilli

Robata grilled chicken skewers, bang bang peanut sauce, sesame, coconut, lime

Mini roast beef Yorkshire pudding with shaved horseradish

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)

£3.95

Grilled sirloin skewers with truffle mayonnaise

Lobster cocktail cornet with caviar

Smoked salmon and chive cream cheese on rye bread

### SWEET CANAPÉS

£2.95

Salted caramel chocolate balls (V)

## TASTING DISHES

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

### SAVOURY BOWLS

*£6.50 per bowl*

Buffalo mozzarella, quince purée, pecans, grapes, endive and truffle honey  
Tossed Asian salad with pak choi, watermelon, broccoli and Hoisin sauce (VG)  
Rendang plant-based curry, sweet potato, green beans, chilli,  
coconut yoghurt, choy sum, broccoli, toasted coconut and jasmine rice (VG)

*£7.50 per bowl*

Salt and pepper tempura squid with wasabi mayonnaise  
Three bird shepherd's pie  
Crispy duck and five spice salad

### SWEET MINI DISHES

*£6.50*

#### **Christmas crème brûlée (V)**

Winter berry cinnamon compote and shortbread

#### **Chocolate profiteroles (V)**

Vanilla ice cream, dark chocolate sauce and gold flakes

#### **Chocolate mousse (V)**

Brownie, salted caramel sauce, freeze-dried raspberries and lemon balm

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

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### FESTIVE MENU A

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

With salted butter

#### STARTER

#### **Buffalo mozzarella**

Quince purée, glazed pecans, grapes, red endive and truffle honey

#### MAIN

#### **Goose, turkey and duck shepherd's pie**

Braised lamb and beef with mashed potato,  
cranberry chutney, sage, orange zest

#### DESSERT

#### **Classic frozen berries**

Selected berries and redcurrants  
with frozen yoghurt and white chocolate sauce

*Selection of teas and filter coffees*

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**Almond mince pies for the table** £1.95

**Selection of cheeses** £13.95

With crackers, grapes, red onion and cranberry chutney

**Menu price: £60**

## PRIVATE DINING MENUS

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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.

### FESTIVE MENU B

**Salt-crusted sourdough bread**

With salted butter

STARTERS

**The Ivy 1917 Cure smoked salmon**

Black pepper, lemon and dark rye bread

**Roast pumpkin and butternut squash soup**

Chestnut ricotta, pine nuts and sage

**Buffalo mozzarella**

Quince purée, glazed pecans, grapes, red endive and truffle honey

MAINS

**Blackened cod fillet with jasmine rice**

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

**Turkey Ballotine**

Apricot, cranberry and pork stuffing, pig in blanket, sprout and parsley mash, cranberry chutney, truffle sauce

**Foraged wild mushroom and truffle linguine**

Wild mushroom sauce with plant-based cream cheese, pine nuts, handpicked 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*

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**Almond mince pies for the table** £1.95

**Selection of cheeses** £13.95

With crackers, grapes, red onion and cranberry chutney

**Menu price: £70**

## PRIVATE DINING MENUS

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### **For groups of up to 12 guests**

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### **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.

## FESTIVE MENU C

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

With salted butter

### STARTERS

#### **The Ivy 1917 Cure smoked salmon**

Black pepper, lemon and dark rye bread

### MAINS

#### **Fillet steak**

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

### DESSERTS

#### **The Ivy chocolate bombe**

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

*Selection of teas and filter coffees*

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**Almond mince pies for the table** £1.95

**Selection of cheeses** £13.95

With crackers, grapes, red onion and cranberry chutney

**Menu price: £85**

## PRIVATE DINING MENUS

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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**

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## FESTIVE 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

### **Classic crispy duck salad**

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

### **Chilled lobster and prawn cocktail**

Marinated avocado and Marie Rose sauce

### **Stilton and walnut cheese soufflé**

Twice-baked in a cream sauce

#### MAINS

### **Sea bass fillet with green beans**

Creamed potato, samphire, tomato concassé and saffron sauce

### **Fillet steak**

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

### **Lentil and aubergine bake**

Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce

#### DESSERTS

### **The Ivy chocolate bombe**

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

### **The Ivy snowman**

Vanilla parfait, chocolate brownie, milk foam, pandan sponge cake, honeycomb and popping candy

### **Christmas crème brûlée**

Winter berry cinnamon compote and shortbread

*Selection of teas and filter coffees*

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### **Almond mince pies for the table** £1.95

### **Selection of cheeses** £13.95

With crackers, grapes, red onion and cranberry chutney

**Menu price: £110**

## PRIVATE DINING MENUS

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### **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.

## FESTIVE SUNDAY ROAST

Available Sunday 11am - 4pm

### STARTERS

#### **The Ivy 1917 Cure smoked salmon**

Black pepper, lemon and dark rye bread

### MAINS

#### **The Ivy Sunday roast**

Roast beef with Yorkshire puddings,  
rosemary roast potatoes, green beans with almonds,  
carrot and swede mash, finished with red wine gravy

### DESSERTS

#### **Classic frozen berries**

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

*Selection of teas and filter coffees*

**Menu price: £65**

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## ADDITIONAL EXTRAS

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**Truffle arancini rice balls - £8.25**

**Rosemary glazed almonds - £4.25**

**Spiced gordal olives - £4.50**

With chilli, coriander and lemon

**Selection of cheeses - £13.95**

With crackers, grapes, red onion and cranberry chutney

**Salted caramel chocolate truffles - £6.25**

With a liquid caramel centre

**Colston Bassett Stilton - £11.25**

With chutney, grapes, celery and crackers

*Add Barros, 10 Year Old Tawny, Douro Valley, Portugal + £7.00*

**GIFT**  
**Christmas baubles**

**£10**

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