

THE IVY

SUMMER 2010

Menu 1 - £45

Ruby salad
with goat's cheese & pomegranate

Char-grilled chicken breast
with salsa fresca
and plantain crisps

Strawberry cheesecake ice cream

A selection of teas, coffee
and petits fours

Menu 2 - £46

Chilled beetroot soup
with horseradish cream

Herb-roasted fillet of organic salmon
with summer vegetable salad
and cucumber dressing

Trinity burnt cream

A selection of teas, coffee
and petits fours

Menu 3 - £49

Marinated sea trout
with Burford Brown egg
and mimosa dressing

Slow-roasted Blythburgh pork belly
with braised aroccina beans,
chorizo & Sherry

Gooseberry & elderflower pie

A selection of teas, coffee
and petits fours

Menu 4 - £50

Tomato & zucchini blossom tart
with mozzarella & pesto

Fillet of cod
with crushed minted peas & shoots
and crispy bacon

Raspberry ripple pavlova

A selection of teas, coffee
and petits fours

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Menu 5 - £55

Aromatic duck & watermelon salad
with chilli cashews and coriander cress

Thai-baked sea bass
with soy bean & wild ginger dressing
and steamed fragrant rice

Passion fruit pannacotta
with tropical fruits

A selection of teas, coffee
and petits fours

Menu 6 - £57

Atlantic prawn, crab & avocado cocktail

Pot-roast guinea fowl
with broad beans, scallions
and Riesling

Summer pudding
with crème fraîche

A selection of teas, coffee
and petits fours

Menu 7 - £60

Globe artichoke salad
with foie gras & truffled beans

Fillet of halibut
with shaved asparagus, samphire
and wild herb butter sauce

Blush peach & almond tart
with clotted cream

A selection of teas, coffee
and petits fours

Menu 8 - £62

Griddled scallops
with butternut squash, toasted pumpkin seeds
and pea shoots

Roast rump of veal
with cauliflower mash
and girolles

Chocolate pudding
with mint chocolate chip ice cream

A selection of teas, coffee
and petits fours

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Menu 9 - £65

Dressed Dorset crab
with celeriac rémoulade

Best end of Cornish lamb
with sautéed runner beans, anchovy
and dauphinoise potato

Eton Mess

A selection of teas, coffee
and petits fours

Menu 10 - £82
(without cheese - £75)

Lobster, asparagus & pickled fennel salad
with chervil dressing

Roast fillet of Bannockburn beef
with creamed wild mushrooms, buttered spinach
and summer truffle jus

Ivy cheese board

Cru Virunga chocolate plate

A selection of teas, coffee
and petits fours

THE IVY

Seasonal vegetables are served with all main courses unless they are already included. Once you have chosen your menu, we will be happy to suggest alternative dishes for any guests who are vegetarian, vegan or have specific dietary requirements.

Cheese boards may be provided for any of the menu examples (some are shown priced) and will consist of bespoke selections of three farmhouse cheeses, chosen from our suppliers, accompanied with our own home-made biscuits and chutney. We can provide a selection of regional or country cheeses in accordance with your preference and our chef will be pleased to make specific recommendations.

Cheeses are served plated or on boards to share at an additional charge of £7.50 per portion.

A savoury addition or alternative to dessert can include:

- ❖ Buck Rarebit
- ❖ Welsh Rarebit
- ❖ Scotch Woodcock