

THE MENU

CANAPÉ

Event fee £60 includes 3 canapés

- Gazpacho v
- Roast Tomato & Red Pepper Bruschetta, Whipped Ricotta v
- Asparagus, Aged Parmesan, Lemon (April – June) v
- Truffle Mushrooms, Toasted Brioche v
- Manchego Croquettes v
- Courgette Fritter, Herb Aioli v
- Shrimp Arancini, Lemon Aioli
- Crispy Squid, Lemon Aioli
- Confit Duck Croquettes, Spiced Plum
- Rosti, Venison Tartare
- Korean Fried Chicken, Wasabi Mayo
- Beef Carpaccio, Parmesan Biscuit

GET JAZZY

- Crab Blini, Pickled Fennel 6
- Seared Tuna, Soy, Ginger & Chilli 6
- Smoked Salmon Blini 6
- Salmon Roe + 1 | Beluga Caviar + 5
- Scallops, Nduja Butter, Picada 8
- Roast Beef, Pomme Anna, Bearnaise 6

Oyster Shucker POA

Hand carved Jamon

Iberico £750 | Acorn Fed £1250

Pan Con Tomato

STARTERS

Minimum 2

- Cured Meats, Manchego, Focaccia, Pickles 14
- Asparagus, Lemon, Parmesan (April – June) v 12
- Burrata, Tomatoes, Bitter Leaf, Basil v 12
- Burnt Leeks, Goats' Cheese, Honey, Fresh Truffle v 14
- Heritage Carrots, Hummus, Dukkha vg 10
- Tuna Tartare, Avocado & Wasabi 16
- Hand-Picked Portland Crab, Sourdough Toast, Mayonnaise 18
- Cripps Smoked Salmon, Potato Rosti, Crème Fraiche, Capers 14
- Salmon Roe | Lumpfish | Beluga
- Langoustine, Lemon Aioli 20
- Rabbit Terrine, Pickles 12
- Iberico Ham, Peach, Goats' Cheese 14
- Melon, Parma Ham 12
- Lamb Merguez, Labneh, Salsa Verde 12
- Beef Carpaccio, Celeriac Remoulade, Crispy Capers 14
- Fruits De Mer - Crab, Oysters, Langoustine, Mussels (Market price)

MAINS

Price per head

- BBQ Chicken, Romesco, Griddled Spring Onions 50
- BBQ Chicken, Herb Butter, Burnt Lemon 50
- BBQ Duck, Confit Cherries 55
- Dry Aged Sirloin 60
- Ex Dairy T-Bone, Brown Butter 70
- Whole Filet 70
- Bone In Ribeye 60
- Chimichurri | Bearnaise | Peppercorn
- 8-Hour Asado Lamb, Smoked Aubergine, Chimichurri 60
- Butterflied Leg of Lamb, Salsa Verde 55
- Cirencester Park Venison Haunch, Celeriac Puree 55
- Middle White Rib, Roast Apples, Cider 40
- Cedar Hot Smoked Salmon, Samphire, Hollandaise Sauce 40
- Whole Grilled Lobster, Garlic Butter (Market price)
- Aubergine Milanese, Tomato, Burrata, Basil v 40
- Coal Roasted Courgette, Pearl Barley, Labneh, Herbs v 40
- Grilled Mushrooms, Creamed Polenta, Pecorino, Truffle v 40
- Garden Ratatouille vg 40

SIDES

Minimum 2

- Duck Fat Roast Potatoes, Garlic & Rosemary 5
- Gratin Dauphinoise v 6
- Beef Dripping Potato Chips 5
- Crushed New Potatoes, Watercress, Olive Oil vg 5
- Sweet Potato, Yoghurt, Mint, Gremolata v 5
- Caramelised Carrots, Whipped Feta v 5
- Seasonal Greens vg 5
- Wood-Fired Red Peppers, Basil vg 6
- Marinated Grilled Vegetables vg 6
- Seasonal Green Leaf Salad, Mustard Vinaigrette vg 4

PUDDING

- Affogato 10
- Strawberries, Cream (May – September) 12
- Lemon Tart, Thick Cream 14
- Lemon Polenta Cake 14
- Pear And Almond Tart, Thick Cream 14
- Spiced Apple Crumble, Custard 14
- Ramskull Rum And Raisin Cake 14
- Chocolate Torte 15
- Chocolate Mousse, Coffee Ice-Cream 14
- Tiramisu 12
- Manor Farm Cheese, Sourdough, Biscuits 16

Fresh Doughnuts 12.5

Custard Cream, Berries | Classic Vanilla

Jam | Salted Caramel Honeycomb

THE IVY LODGE FEAST

£125 per person

This menu aims to cover all your guests' varying diets in one splendid, sharing feast.

The price includes all of the dishes below.

TO START

- Shrimp Arancini, Lemon Aioli
- Cured Meats, Manchego, Focaccia, Pickles
- Burrata, Tomatoes, Bitter Leaf, Basil

MAINS

- BBQ Dry Aged Sirloin On The Bone
- BBQ Chicken, Romesco, Griddled Spring Onions
- Garden Ratatouille
- Grilled Mushrooms, Creamed Polenta, Pecorino, Truffle
- Duck Fat Roast Potatoes, Garlic, Rosemary
- Crushed New Potatoes, Watercress, Olive Oil
- Seasonal Salad, Mustard Vinaigrette

PUDDING

- Affogato
- Chocolate Torte

LATE NIGHT

SLIDERS

13 per slider

- Smash Patty, Cheese, Pickles, Brioche
- Buttermilk Chicken, Crispy Skin, Celeriac, Smoked Mayo, Brioche
- Sticky Pork Belly, House Slaw, Bourbon Ketchup, Toasted Brioche
- Crispy Mushrooms, Celeriac, Tarragon Mayo, Brioche v
- Crispy Aubergine, Halloumi, Red Pepper Salsa, Toasted Brioche v
- Lobster Roll, Hollandaise, Fries, Toasted Brioche, £8+

TACOS

20 per person

- Abodo Chicken, Bbq Chicken Thighs, Cabbage, Pico Di Gallo, Habanero Mayo
- Barbacoa Lamb, Slow Cooked Lamb Shoulder, Feta Crema, Pickled Onions
- Seared Beef, Bbq Sirloin, Salsa Roja, Chimichurri
- Carnitas Pork, Slow Cooked Pork Belly, Burnt Pineapple Salsa
- Chapa Roasted Marinated Mushrooms and Peppers, Crispy Potatoes vg

PIZZA

15 per pizza

- Marinara, Tomato, Capers, Olives, Garlic, Oregano vg
- Tomato, Mozzarella, Parmesan v
- Rosary Goats' Cheese & Caramelised Onions, Tomato, Rocket & Balsamic v
- Vegan Nduja, Caramelised Onions, Tomato, Rocket vg
- Salami, Pesto, Chilli Flakes, Tomato, Mozzarella, Parmesan
- Hot Honey, Salami, Guindilla Peppers, Chilli Flakes, Tomato, Mozzarella
- Chorizo & Nduja, Honey, Tomato, Mozzarella, Parmesan
- Italian Ham & Mushrooms, White Truffle Oil, Rocket, Tomato, Mozzarella

BOWLS

- Mac N Cheese v 10 pp.
- add Truffle & Bacon +2.5*
- Fish and Chips, Marrow Fat Peas, Tartare 14
- Steak and Chips, Chimichurri 16
- Thai Green Curry, Basmati 14
- Chickpea, Tamarin, Curry Leaf vg 14

WINE LIST

SPARKLING

Terre San Venanzio, Valdobbiadene Brut	39
The Grange, Hampshire, NV	49
The Grange, Pink, Hampshire NV	55
Franck Bonville, Grand Cru, Cuvee Prestige	65
Bollinger, Special Cuvee	80
Billecart Salmon, Brut Rose	100
Dom Ruinart, Blanc de Blancs, Brut NV	165
Bollinger Grande Anne, Brut Annee	180
Billecart-Salmon Cuvee, Nicolas Francois, Brut	180
Krug Brut, Grand Cuvee	240

RED

Domaine La Florane Cotes du Rhone	27
Le Fonti Sangiovese	32
Pago de Larrea Caecus Rioja Crianza	38
Domaine Fourrey Bourgogne Pinot Noir	45
Clos La Coutale, Grand Coutale Cahors, Malbec	50
Le Fonti Chianti Classico	52
Chateau Saintayme, Grand Cru Saint Emilion	62
Savigny-les-Beaune, Domaine de Bellene, Vieilles Vignes	72

ROSÉ

Domaine de Fondreche Rose Cotes du Ventoux	35
Domaines Ott Chateau Roumassan, Bandol Rose	65

WHITE

Nicodemi Trebbiano, d'Abruzzo	27
Domaine Felines-Jourdan Picpoul de Pinet	32
Haart to Heart Reisling	35
Touraine Chenonceaux Sauvignon Blanc	40
Fefinanes Albarino Joven Rias Baixas	40
Pierre Bouree Bourgogne Chardonnay	50
Domaine Fourrey Chablis Premier Cru Les Vaillons	60
Domaine Andre Perret Condrieu Coteau de Chery	85

Prices are for 2025