



The below menu will be offered as a set menu, with dietary requirements being confirmed in advance and catered for separately

SALT-CRUSTED SOURDOUGH BREAD

With salted butter

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STARTER

THE IVY CURE SMOKED SALMON

Black pepper, lemon and dark rye bread

Vegetarian option

BUFFALO MOZZARELLA

San Marzanino tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

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MAIN COURSE

ROASTED LAMB RUMP

Spiced couscous, golden raisins, mint, coriander and a Moroccan sauce

Vegetarian option

KERALAN SWEET POTATO CURRY

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

All mains are served together with the side dishes below

Jasmine rice with toasted coconut and coriander

Peas, sugar snaps and baby shoots

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DESSERT

CHOCOLATE BOMBE

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

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SELECTION OF TEAS AND COFFEES AND MINI CHOCOLATE TRUFFLES