



THE
ORCHARD
AT IVY HILL

Private Dining Lunch & Dinner Menu

42.50 p/person

Artisan bread basket - 2.00 p/p

Starters

Burrata & heritage tomatoes, pesto dressing (v)

Smoked chicken, mango & pistachio salad, raspberry vinaigrette

Prawn, crayfish & smashed avocado tian, red pepper mayonnaise, granary bread

Home cured beetroot salmon, horseradish bavarois, candied beetroot crisp, dill oil

Courgette, mint & lemon soup, Chef's bread roll (vg)

Main Courses

Harissa pork belly & saffron risotto, carrot & ginger puree, pomegranate glaze

Pan fried seabass fillet, crushed new potatoes, lemon, garlic herb sauce

Pan roast rump of lamb, nicoise potatoes, balsamic tomatoes, gremolata (5.00 supp)

Supreme of chicken with spinach mousse, fondant potatoes, red pepper coulis

Aubergine schnitzel, panko breadcrumbs, tomato fondue, vegan aioli, herb salad (vg)

Desserts

Blood orange posset, candied orange & shortbread biscuits

Triple chocolate brownie, raspberry ripple ice cream & chocolate soil

Platter of British cheese & biscuits, homemade chutney, apple, celery (3.00 supp)

Warm apricot & almond tart, apricot puree, almond cream

Raspberry & pistachio bavarois, raspberry coulis, toasted pistachio (vg)

Coffee or tea

(from 3.50 per person)

This Menu is For pre-booked parties Between 13 & 32 in one of our private dining rooms where A Room Hire fee of £100.00 is applicable
Lunch reservations are accepted at staggered times from midday

Before ordering, please speak to our staff if you have a food allergy or intolerance.

A 12.5% discretionary Service Charge will be added to your total food & drinks bill.

Please ask if you would like to see our policy on how this is distributed.



THE
ORCHARD
— AT IVY HILL —

Private Dining Sunday Lunch Menu 40.00 p/person

Artisan bread basket - 2.00 p/p

Starters

Burrata & heritage tomatoes, pesto dressing (v)
Smoked chicken, mango & pistachio salad, raspberry vinaigrette
Home cured beetroot salmon, horseradish bavarois, candied beetroot crisp, dill oil
Spinach and mozzarella arancini, semi dried tomato & rocket salad (vg)
Courgette, mint & lemon soup, Chef's bread roll (vg)

Main Courses

Roast belly of pork, carrot & ginger puree, crackling, roast potatoes, pan gravy
Roast sirloin of beef, Yorkshire pudding, roast potatoes, pan gravy
Supreme of chicken with spinach mousse, fondant potatoes, red pepper coulis

The main courses above are served with either honey roasted vegetables or seasonal greens & cauliflower cheese

Pan fried sea bass, lemon, garlic & herb sauce, crushed new potatoes, samphire, broccoli
Aubergine schnitzel, panko breadcrumbs, tomato fondue, vegan aioli, herb salad (vg)

Desserts

Blood orange posset, candied orange & shortbread biscuits
Triple chocolate brownie, raspberry ripple ice cream & chocolate soil
Platter of British cheese & biscuits, homemade chutney, apple, celery (£3.00 supp)
Warm apricot & almond tart, apricot puree, almond cream
Raspberry & pistachio bavarois, raspberry coulis, toasted pistachio (vg)

Coffee or tea
(from 3.50 per person)

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