THE BUTTERCROSS ROOM AT

THE IVY

WINCHESTER BRASSERIE

The Buttercross Room at The Ivy Winchester Brasserie accommodates 16 guests on one long table, 24 across three rounds or 40 guests for a standing reception.

Tucked away towards the back of the main restaurant, The Buttercross Room provides the perfect solace from the bustle of Winchester High Street. The walls of The Buttercross Room are adorned with colourful vintage prints and locally referenced artwork inspired by the topographic and medieval scene of Winchester, surrounded by rich botanicals. The ceiling has a metallic gold tile treatment, in a nod to the famous Winchester Cathedral floor; the wooden flooring, eclectic mix of vintage dining chairs, and antique bevelled mirror panels add a touch of glamour to the room.

The room is versatile, and as equally suited to private parties and celebrations as it is to corporate breakfasts, lunches and dinners. The space provides the ideal setting for entertaining friends, family and clients.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.

CONTACT US

Hailey Fenton

020 3935 2044 | events.ivywinchester@theivy-collection.com

103 - 104, High St, Winchester SO23 9AH
www.theivywinchester.com



EXPRESS LUNCH MENU

Available Monday - Friday

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event

Two courses £22.95 | Three courses £26.95

STARTERS

Duck liver parfait
Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche

Buffalo mozzarella
Asparagus and edamame with roasted pine nuts, pesto and baby basil

MAINS

Miso-glazed chicken salad
Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce

Salmon and smoked haddock fish cake
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Roasted butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style "cheese", harissa sauce and coriander dressing

Sprouting broccoli and peas served sharing style to the table

DESSERTS

Crème brûlée
Classic set vanilla bean custard with a caramelised sugar crust

Vanilla ice cream
Pistachio and strawberry sauce

Tea & coffee available
£3.75 per person

Mini chocolate truffles 3.50
With a liquid salted caramel centre

Selection of three cheeses 9.95
Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

SPRING MENUS

Please select **one menu** for your whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

MENU A

£38

STARTERS

Belgian endive salad
Caramelised hazelnuts, grapes, soft coconut "cheese", sumac and picked herbs

Oak smoked salmon
Smoked salmon, black pepper and lemon with dark rye bread

Roasted Roma tomato soup
Pine nuts, soft vegan "cheese", Provençale olives and basil

MAINS

Chicken Milanese
Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto

Salmon and smoked haddock fish cake
Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and sprouting broccoli

Roasted butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style "cheese", harissa sauce and coriander dressing

DESSERTS

Crème brûlée
Classic set vanilla bean custard with a caramelised sugar crust

Rich chocolate mousse
Dark chocolate mousse with raspberries and a salted crunchy peanut caramel topping

Frozen mixed berries
Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles 3.50
With a liquid salted caramel centre

Selection of three cheeses 9.95
Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

SPRING MENUS

MENU B

£44

STARTERS

Oak smoked salmon
Smoked salmon, black pepper and lemon with dark rye bread

Prawn cocktail
Classic prawn cocktail with baby gem, avocado,
cherry tomatoes and Marie Rose sauce

Roasted Roma tomato soup
Pine nuts, soft vegan "cheese", Provençale olives and basil

MAINS

The Ivy shepherd's pie
Slow-braised lamb leg with beef and Wookey Hole
Cheddar potato mash with peas, sugar snaps and baby shoots

Roast salmon fillet
Asparagus spears, olive oil mashed potato,
baby watercress and herb sauce

Crispy polenta cakes
Artichoke purée with roasted San Marzanino tomatoes,
Provençale olives and Prosociano vegan "cheese"

DESSERTS

Rum baba
Plantation rum soaked sponge with Chantilly cream and raspberries

Cappuccino cake
Warm chocolate cake, milk mousse and coffee sauce

Frozen mixed berries
Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles 3.50
With a liquid salted caramel centre

Selection of three cheeses 9.95
Cashel Blue, Quicke's and Camembert from Normandy with pear chutney,
caramelised pecans, olive croutons, rye crackers

All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.

SPRING MENUS

MENU C

£52

STARTERS

Crispy duck salad
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

Oak smoked salmon
Smoked salmon, black pepper and lemon with dark rye bread

Buffalo mozzarella
Asparagus and edamame with roasted pine nuts, pesto and baby basil

MAINS

Roast chicken
Roasted half chicken (off the bone) with truffle mashed potato, green beans and a wild mushroom cream sauce

Blackened cod fillet
Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

Roasted butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style "cheese", harissa sauce and coriander dressing

DESSERTS

Crème brûlée
Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe
Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

Rum baba
Plantation rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee

Mini chocolate truffles 3.50
With a liquid salted caramel centre

Selection of three cheeses 9.95
Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

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SPRING MENUS

MENU D

£60

STARTERS

Crispy duck salad
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Crab and avocado tian
Picked white crab with soft herbs, watercress and a Bloody Mary sauce

Buffalo mozzarella
Asparagus and edamame with roasted pine nuts, pesto and baby basil

MAINS

English matured 7oz/198g fillet steak
Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Grilled sea bass fillet
Smoked aubergine, tomato pesto, sprouting broccoli and a tomato, olive, shallot and coriander dressing

Crispy polenta cakes
Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Prosociano vegan "cheese"

DESSERTS

Crème brûlée
Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe
Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

Apple tart fine
Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee

Mini chocolate truffles 3.50
With a liquid salted caramel centre

Selection of three cheeses 9.95
Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

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All prices include VAT, a 12.5% service charge applies.

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CANAPÉS

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.

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.50

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

Spiced green olives
Gordal olives with chilli,
coriander and lemon
3.50

SAVOURY CANAPÉS

£2.50 *per bite*

Truffle arancini

Lobster cocktail cornet with caviar

Crispy polenta with artichoke purée

Crunchy prawn tempura with matcha green tea sauce

**Mini smoked haddock and salmon fishcake
with horseradish mayonnaise**

Grilled sirloin skewers with truffle mayonnaise

Duck liver parfait, hazelnut crumble on toasted brioche

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

Mini roast beef Yorkshire pudding with shaved horseradish

Ponzu marinated tuna tartare, avocado and sesame

Roma tomato soup with Provençale olives

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut "cheese" and hazelnuts

SWEET CANAPÉS

£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts

BREAKFAST

Please select *one* menu for your whole party.

MENU A

£20

Toast and preserves
A choice of white, granary and gluten-free bread,
served with strawberry jam, apricot jam and marmalade

Gluten-free organic granola
Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk

Bacon and egg brioche roll
Smoked streaky bacon and fried hen's egg

MENU B

£25

Selection of mini pastries and preserves
Mini croissant, chocolate twist, pain aux raisin and wild berry
Danish, served with butter and preserves

Gluten-free organic granola
Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk

Please select **one** for the entire party.

Eggs Benedict
Pulled roast ham, two poached hen's eggs, toasted English muffins,
with hollandaise sauce and watercress

OR

Eggs Royale
Smoked salmon, two poached hen's eggs, toasted English muffins
with hollandaise sauce and watercress

Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee

BREAKFAST

Please select *one* menu for your whole party.

MENU C
£28

Green Juice
Avocado, mint, spinach, apple, parsley

Half caramelised pink grapefruit
Warm half grapefruit with caramelised demerara sugar

Gluten-free organic granola
Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk

Poached hen's eggs with avocado, tomato and sesame
Chopped avocado with roast plum tomatoes and poached hen's eggs
on toasted granary with sesame dressing

MENU D
£32

Selection of mini pastries and preserves
Mini croissant, chocolate twist, pain aux raisin and wild berry
Danish, served with butter and preserves

Gluten-free organic granola
Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk

The Ivy full English breakfast
Smoked streaky sweet cured bacon, Cumberland herbed sausage,
fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms
and baked beans, served with sourdough toast

Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee





DRINKS

THIRST QUENCHERS

The Ivy Royale 10.75
Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne

The Ivy Bloody Mary 8.50
The Ivy spice mix, tomato juice & vodka

Peach Bellini 8.50
Peach pulp & Prosecco

Aperol Spritz 9.50
Aperol, Prosecco & soda with an orange twist

GIN & TONIC SELECTION

Ivy Special G&T 8.75
Beefeater gin, lavender, cucumber & lime with Fever-Tree cucumber tonic

Seville G&T 9.50
Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic

Pink G&T 9.50
Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic

Deep Red G&T 10.50
Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic

Rhubarb, Raspberry & Ginger 11.00
Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale

Gibson G&T 13.00
Copperhead Gibson edition gin, Gordal olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic

COOLERS & JUICES

Peach & Elderflower Iced Tea 4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends

Beet it Beetroot, carrot, apple juice and ginger 4.50

Green Juice Avocado, mint, spinach, apple, parsley 4.75

Mixed Berry Smoothie 4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime

Home-made Ginger Beer 4.75
Freshly pressed ginger juice, lemon, sugar & soda water

Strawberry & Vanilla Soda 5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water

Vanilla Spiced Sour 5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white

Seedlip Garden & Tonic 5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero 2.95

Fever-Tree soft drinks 2.95
Range of tonics, Madagascan cola ginger beer, ginger ale, lemonade

Acqua Panna still mineral water *750ml* 3.50

San Pellegrino sparkling mineral water *750ml* 3.50

BEERS & CIDER

The Ivy Craft Lager, *Scotland, 4.4% abv, 330ml* 4.75

BrewDog Nanny State, *Scotland, 0.5% abv, 330ml* 4.00

Aspall Cyder, *Suffolk, England, 5.5% abv, 330ml* 5.00

Menabrea Bionda, *Italy, 4.4% abv, 330ml* 5.50

FACILITIES & FURTHER INFORMATION

- **Capacity**

  The Buttercross Room accommodates a maximum of 24 seated and 40 standing

- **Access, Service & Departure Times**

  Breakfast *(Monday to Saturday)*
  access: 7.30 am | service: 8.00 am | guests' departure: 10.30 am

  Breakfast *(Sunday)*
  access: 8.30 am | service: 9.00 am | guests' departure: 10.30 am

  Lunch *(Monday to Sunday)*
  access: 11.30 am | service: 12.00 pm | guests' departure: 5.00 pm

  Dinner *(Monday to Thursday)*
  access: 6.00 pm | service: 6.30 pm | guests' departure: 12.30 pm

  Dinner *(Friday to Saturday)*
  access: 6.00 pm | service: 6.30 pm | guests' departure: 01.30 am

  Dinner *(Sunday)*
  access: 6.00 pm | service: 6.30 pm | guests' departure: 11.00 pm

- Menu cards can be printed and dedicated to your requirements
- Complimentary place cards, seasonal flowers and tea lights are provided
- You are welcome to play your own music through the sound system in the room, or background music can be provided
- We do not have the facilities for DJs or dancing
- Complimentary Wi-Fi
- Corkage is not permitted

CONTACT US

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