

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.

NIBBLES

£2.95

Spiced Gordal olives with chilli, coriander and lemon

Rosemary glazed almonds

SAVOURY CANAPÉS

£2.95

Truffle arancini (V)

Smoked haddock and salmon fishcake with herb dressing and Greek cress

Crispy duck, hoisin, ginger and chilli

Robata grilled chicken skewers, bang bang peanut sauce, sesame, coconut, lime

Yorkshire pudding shepherd's pie with rosemary and cheese

Halloumi fritters, red pepper tapenade (V)

Belgian endive, red pepper tapenade, avocado,
Greek white vegan "cheese", pine nuts and coriander (VG)

Potato hash puffs, teriyaki inspired glaze, sesame,
avocado and coriander sauce (VG)

£3.95

Tempura nobashi prawns with kimchi mayonnaise and sesame

Smoked salmon and chive cream cheese on rye bread

Grilled sirloin skewers with truffle mayonnaise

SWEET CANAPÉS

£2.95

Dark chocolate mousse cornet with popping candy (V)
Salted caramel chocolate balls (V)

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu
and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.

PRE-OCCASION NIBBLES

Enjoy a selection of nibbles for your table to kick start your meal.
Pre-order from the options below to compliment your menu.

NIBBLES

£2.95 per serving

Spiced Gordal olives with chilli, coriander and lemon

Rosemary glazed almonds

Truffle arancini (V)

MEAT

£2.95 per guest

Crispy duck, hoisin, ginger and chilli

Robata grilled chicken skewers

bang peanut sauce, sesame, coconut, lime

Yorkshire pudding shepherd's pie with rosemary and cheese

FISH

£2.95 per guest

Smoked haddock and salmon fishcake
with herb dressing and Greek cress

VEGAN & VEGETARIAN

£2.95 per guest

Halloumi fritters, red pepper tapenade (V)

Belgian endive, red pepper tapenade, avocado,
Greek white vegan "cheese", pine nuts and coriander (VG)

Potato hash puffs, teriyaki inspired glaze, sesame,
avocado and coriander sauce (VG)

£3.95 per serving

Tempura nobashi prawns with kimchi mayonnaise and sesame

Smoked salmon and chive cream cheese on rye bread

Grilled sirloin skewers with truffle mayonnaise

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TASTING DISHES

We recommend 6 bowl food options
per person for a drinks party.

SAVOURY BOWLS

£6.50 per bowl

Whipped feta, fig and candied pecan salad,
red chicory, truffle vinaigrette, picked herbs

Twice-baked cheese soufflé, gratinated Monterey Jack
and mozzarella in a cream sauce with grated black truffle

Tossed Asian salad with pak choi, watermelon,
broccoli and Hoisin sauce (VG)

Sweet potato and spinach curry
Tenderstem broccoli, sun-blushed tomatoes, lemongrass,
coconut milk, chilli, crispy lotus root and aromatic rice (VG)

£7.50 per bowl

Salt and pepper squid with wasabi mayonnaise

The Ivy classic shepherd's pie

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Crème brûlée (V)

Classic set vanilla custard with a caramelised sugar crust

Chocolate profiteroles (V)

Vanilla ice cream, dark chocolate sauce and gold flakes

Chocolate mousse (V)

Brownie, salted caramel sauce, freeze-dried raspberries and lemon balm

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