

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.

SAVOURY CANAPÉS

£2.95

Truffle arancini (V)

Mini Walter Ewing's smoked haddock and salmon fishcake with horseradish mayonnaise

Crispy duck, hoisin, ginger and chilli

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

Mini roast beef tarts, red wine jus with shaved horseradish

Halloumi fritters, red pepper tapenade (V)

Soy-glazed sweet potato, sesame, rice crackers
and spiced coconut "yoghurt" (VG)

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

£3.95

Grilled John Stone sirloin skewers with truffle mayonnaise

Prawn cocktail cornet with Goatsbridge Farm trout caviar

Smoked salmon and chive cream cheese on wheaten soda bread

SWEET CANAPÉS

£2.95

Salted caramel chocolate balls (V)

Bushmills whiskey crème brûlée filled doughnut (V)

Assorted macarons (V)

Mini chocolate fondant with dulce de leche (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.

TASTING DISHES

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

SAVOURY BOWLS

£6.50 per bowl

Buffalo mozzarella with pear, artichoke and truffle honey (V)

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

Plant-based Keralan curry, sweet potato,
toasted coconut, red chilli, coriander and jasmine rice (VG)

£7.50 per bowl

Salt and pepper squid with wasabi mayonnaise

The Ivy mini shepherd's pie

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Bushmills whiskey crème brûlée
winter berry compote and shortbread (V)

Vanilla and Raspberry Tropézienne (V)

Salted caramel and dark chocolate mousse pot (V)

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