

THE IVY BELFAST WEDDING MENU

Available for up to 24 guests

Glass of Sophie Baron, Grand Réserve Brut, Champagne, France on arrival

SELECTION OF CANAPÉS

Grilled John Stone Sirloin Skewers

With truffle sauce

Prawn Cocktail Cornet

With Burren Balsamic's citrus pearls

FOR THE TABLE

Salt-crusted Sourdough Bread

With salted butter

Truffle Arancini

STARTERS

Steak Tartare with Bushmills Whiskey

John Stone hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Crispy Tempura Nobashi Prawns

Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce

Buffalo Mozzarella with Truffle Honey

Fried artichokes, pear and fresh truffle

MAINS

John Stone Fillet Steak 7oz/198g

Creamed wild mushrooms with truffle chips, watercress and truffle sauce

Grilled Sea Bass with Asian Salad

Pak choi, broccoli, chilli, lime and a ponzo and miso dressing

Chargrilled Halloumi

Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and Velvet Cloud labneh

SIDE FOR THE TABLE

Sprouting Broccoli

lemon oil and sea salt

CHEESE COURSE

Selection of Northern Irish Cheeses

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren balsamic chutney and Ballylisk oat crackers

DESSERT

Apple Tart Fine

Baked apple tart with Draynes Farm vanilla ice cream and Calvados caramel

Tiramisù

Coffee and marsala soaked savoiardi biscuit, mascarpone, dusted with cocoa powder

Sticky Toffee Pudding

Dates, gold flakes, clotted cream and salted caramel sauce

Selection of infused teas and filter coffee with salted caramel truffles

Menu price: £110