

## CANAPÉS

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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. Prices shown are per guest.

### NIBBLES

£2.95

Spiced Gordal olives with chilli, coriander and lemon  
Rosemary glazed almonds

### SAVOURY CANAPÉS

£3.00

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)

£4.00

Grilled sirloin skewers with truffle mayonnaise  
Lobster cornet with Marie Rose sauce  
Smoked salmon and chive cream cheese on rye bread

### SWEET CANAPÉS

£3.00

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.

## TASTING DISHES

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

### SAVOURY BOWLS

*£7.00 per bowl*

Buffalo mozzarella with clementine,  
pesto, crushed hazelnuts and crispbread (V)

Lentil and aubergine bake, mixed grains,  
roasted pumpkin purée and red pepper (VG)

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

*£8.00 per bowl*

Salt and pepper squid with wasabi mayonnaise

The Ivy classic shepherd's pie

Crispy duck and five spice salad

### SWEET MINI DISHES

*£7.00*

**Flambéed crème brûlée (V)**

Flamed tableside with silky vanilla custard and a golden caramelised sugar crust

**Chocolate profiteroles (V)**

Vanilla ice cream, dark chocolate sauce and gold flakes

**Sticky toffee pudding (V)**

Salted caramel sauce, dates, clotted cream and gold flakes

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