

THE IVY BELFAST WEDDING MENU

Available for up to 24 guests
Glass of The Ivy Champagne 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 Burrata with Pesto

Hand-pulled burrata with a red pepper tapenade, black olives, baby plum tomatoes, sourdough croutons, sherry vinaigrette and basil

MAINS

John Stone Fillet Steak 7oz/198g

Creamed wild mushrooms with truffle chips, watercress and truffle sauce

Grilled Thai Seabass Curry

Spiced sweet potato cooked in a warm rich coconut lemongrass curry, finished with a chilli crisp oil, coconut shavings, sweet potato crisps and served with aromatic rice

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

Pistachio and White Chocolate Cheesecake

Mango sorbet, raspberry and edible flower

The Ivy Chocolate Bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of infused teas and filter coffee with salted caramel truffles

Menu price: £110