

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. 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)
Potato hash puffs, sesame and teriyaki inspired glaze,
avocado and coriander sauce (VG)
Spicy avocado and red pepper cornet (VG)

£4.00

Grilled sirloin skewers with truffle mayonnaise
Crab cocktail cornet with herb mayonnaise, Greek cress, paprika and gold flake
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

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

SAVOURY BOWLS

£7.00 per bowl

Buffalo burrata with pesto, red pepper tapenade, black olives, baby plum tomatoes, sourdough croutons, sherry vinaigrette and Thai basil (V)

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

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

Spicy jackfruit and roasted peanut bang bang salad, chayote, sesame, white mooli and shredded Chinese leaf (VG)

£8.00 per bowl

Salt and pepper squid,
miso wasabi mayonnaise, sriracha, coriander and lime

The Ivy classic shepherd's pie,
slow-braised lamb and beef, Cheddar mash, rosemary and red wine sauce

The Ivy classic crispy duck salad,
roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

SWEET MINI DISHES

£7.00

Trinity college burnt cream,
vanilla custard and a golden caramelised sugar crust (V)

Chocolate profiteroles,
vanilla ice cream, dark chocolate sauce and gold flakes (V)

Half-baked cookie with honeycomb (V)

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