

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 per guest

Spiced Gordal olives with chilli, coriander and lemon

Rosemary glazed almonds

SAVOURY CANAPÉS

£3.00 each

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 each

Grilled sirloin skewers with truffle mayonnaise

Smoked salmon and chive cream cheese on rye bread

SWEET CANAPÉS

£3.00 each

Dark chocolate mousse cornet with popping candy (V)

Salted caramel chocolate balls (V)

TASTING DISHES

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

SAVOURY BOWLS

£7.00 per bowl

Heirloom tomato and watermelon salad, plant-based cream cheese,
pistachios, olives with a tomato and sherry dressing (VG)

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

Flambéed crème brûlée, vanilla custard and a golden
caramelised sugar crust (V)

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

Strawberry and Chantilly pavlova, macerated strawberries,
vanilla cream and baked meringue (V)