

# THE IVY BELFAST WEDDING MENU

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Available for up to 24 guests

**A glass of 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

**Mozzarella and Datterini Tomatoes**

Baby tomatoes, confit sun-dried peppers, black olives, green pesto and pine nuts

## MAINS

**John Stone Fillet Steak 7oz/198g**

Creamed wild mushrooms with truffle chips, watercress and truffle sauce

**Grilled Sea Bass with Bloody Mary Dressing**

Provençale green beans, Kalamata olives, shallots and a creamy colcannon potato

**Pan-fried Artichokes and Courgette Spaghetti**

Prosociano cheese, crispy shallots, mixed seeds, wild garlic and red pepper tapenade

## 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 Drayne's 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

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*Selection of infused teas and filter coffee with salted caramel truffles*

**Menu price: £100**