

WEDDING MENU

For groups of 12 or more, we kindly request that individual orders are submitted at least two weeks prior to your event.

SELECTION OF CANAPÉS

Truffle Arancini Rice Balls (V)

Smoked Salmon and Chive Cream Cheese
On rye bread

Grilled Sirloin Skewers
With truffle mayonnaise

FOR THE TABLE

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

The Ivy Cure Severn and Wye Smoked Salmon
Served with cracked black pepper, fresh lemon and slices of dark rye bread

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Whipped Feta, Fig and Candied Pecan Salad (V)
Red chicory, truffle vinaigrette, picked herbs

MAINS

Teriyaki Salmon with Tenderstem Broccoli and Aromatic Rice
With red chilli, sesame seeds, citrus-pickled fennel and a yuzu mayonnaise

Grilled Centre-cut Fillet Steak with Mashed Potato
With brandy peppercorn sauce, crispy shallots and buttered spinach

Sweet Potato and Spinach Curry (VG)
Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

DESSERTS

Trinity College Burnt Cream (V)
Classic set vanilla custard with a caramelised sugar crust

Classic Frozen Berries (V)
Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

The Ivy Chocolate Bombe (V)
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

AFTER DINNER

Selection of Cheeses
With crackers, grapes, apple and apricot chutney

Selection of teas and filter coffees

MENU PRICE: £115