NIBBLES

Enjoy a selection of nibbles for your table to kick start your meal.
Pre-order from the options below to complement your menu.

£3 PER GUEST

Spiced Gordal Olives (VG)
With chilli, coriander and lemon

Rosemary Glazed Almonds (V)

CANAPÉS

£3.00 EACH

Truffle Arancini (V)

Crab, Smoked Haddock and Salmon Fishcake
With yuzu sauce

Crispy Duck
Hoisin, ginger and chilli

Robata Grilled Chicken Skewers
Bang bang peanut sauce, sesame, coconut, lime

Yorkshire Pudding Festive Shepherd's Pie
With rosemary and cheese

Halloumi Fritters (V)
Red pepper tapenade

Spicy Avocado and Red Pepper Cornet (VG)

Potato Hash Puffs (VG)
Sesame and teriyaki inspired glaze, yuzu sauce

£4.00 EACH

Prawn Cocktail Cornet

Grilled Sirloin Skewers
With truffle mayonnaise

Smoked Salmon and Chive Cream Cheese
On caraway bread

MENU A

For groups of 12 or more, we kindly request that individual orders are submitted at least two weeks prior to your event.
Welcome your guests with a delicious selection of canapés, perfect for starting the event.
See our canapé menu for our selection.

FOR THE TABLE

Salt-crusted Sourdough Bread (V)
With salted butter

STARTER

Burrata with Slow-roasted Beetroot (V)
Crushed pistachios, micro herb salad with a sherry and tomato dressing

MAIN

Festive Shepherd's Pie with Peas and Broad Beans
Duck, turkey, lamb and beef topped with Cheddar mashed potato, cranberry chutney and a red wine sauce

DESSERT

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

MENU PRICE: £70

ADD ONS

Selection of Cheeses to share
£7.00 per person
With crackers, grapes, apple and plum chutney

Salted Caramel Chocolate Truffles to share
£3.00 per person
With a liquid caramel centre

FESTIVE MENU

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

Includes a cracker per guest

FOR THE TABLE

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

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

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

Tamarind Beetroot and Endive Salad (V)
Red chicory, plant-based cream, kohlrabi, cranberries, candied pecans with an apple cider dressing

MAINS

Pan-fried Sea Bass and Caviar with Mashed Potato
Tenderstem broccoli, citrus beurre blanc and watercress

Turkey Ballotine
Apricot, cranberry and pork stuffing, pig in blanket, sprout and parsley mash, cranberry chutney, red wine sauce

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

DESSERTS

Flambéed Crème Brûlée (V)
Flamed tableside with silky vanilla custard and a golden caramelised sugar crust

Baileys Chocolate Bombe (V)
Melting chocolate dome, vanilla ice cream, Baileys, milk foam and caramel sauce

Christmas Pudding (V)
With almonds, redcurrants and vanilla and brandy cream

Selection of teas and filter coffees

MENU PRICE: £80

ADD ONS

Selection of Cheeses to share £7.00 per person
With crackers, grapes, apple and plum chutney

Salted Caramel Chocolate Truffles to share £3.00 per person
With a liquid caramel centre

PREMIUM MENU

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

Includes a glass of Laurent-Perrier, La Cuvée Brut, Champagne, France per guest

FOR THE TABLE

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

Prawn and Avocado Cocktail
Spiced tomato dressing, crispy wonton, lettuce with Marie rose

Twice-baked Cheese Soufflé with Black Truffle (V)
Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

Steak Tartare with Toast
Hand-cut sirloin steak served with shallots, cornichons, capers, mustard, parsley and egg yolk

MAINS

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

Burrata and Red Pepper Linguine (V)
Roasted red pepper and Calabrian chillies, rocket, sun-blushed tomatoes

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

DESSERTS

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

Rum Baba with Mango (V)
Rum-soaked sponge, Chantilly cream, tropical mango and toasted coconut

Sticky Toffee Pudding (V)
Salted caramel sauce, dates, clotted cream and gold flakes

Selection of teas and filter coffees

MENU PRICE: £130

ADD ONS

Selection of Cheeses to share £7.00 per person
With crackers, grapes, apple and plum chutney

Salted Caramel Chocolate Truffles to share £3.00 per person
With a liquid caramel centre