

## CANAPÉS

### NIBBLES

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.

#### £3 PER GUEST

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

**Rosemary Glazed Almonds (V)**

### CANAPÉS

#### £3.50 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**  
With caviar

**Grilled Sirloin Skewers**  
With truffle mayonnaise

**Smoked Salmon and Chive Cream Cheese**  
On caraway bread

### SWEET CANAPÉS

#### £3.50 EACH

**Salted Caramel Chocolate Balls (V)**

**Dark Chocolate Mousse Cornet with Popping Candy (V)**

**Mince pies (V)**

## SAVOURY BOWLS

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

### £7.00 PER BOWL

#### Twice-baked Cheese Soufflé (V)

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

#### Tossed Asian Salad (VG)

With pak choi, watermelon, broccoli and Hoisin sauce

#### The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

### £9.00 PER BOWL

#### Salt and Pepper Squid

Miso wasabi mayonnaise, sriracha, coriander and lime

#### Festive Shepherd's Pie

Duck, turkey, lamb and beef topped with Cheddar mashed potato, cranberry chutney

#### Sweet Potato and Spinach Curry (VG)

Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

#### Massaman Duck Curry

Sweet potato, spinach, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

#### Prawn and Avocado Cocktail

Marie Rose sauce, crispy wonton, lettuce

### £12.00 PER BOWL

#### Grilled Centre-cut Fillet Steak

With brandy peppercorn sauce, mashed potato, crispy shallots, buttered spinach and grated black truffle

## SWEET MINI DISHES

### £7.00 PER BOWL

#### Flambéed Crème Brûlée (V)

Vanilla custard and a golden caramelised sugar crust

#### Christmas Pudding (V)

With almonds, redcurrants and vanilla and brandy cream

#### Sticky Toffee Pudding (V)

Salted caramel sauce, dates, clotted cream and gold flakes