NIBBLES

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

£3.00 PER GUEST

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

Rosemary Glazed Almonds (V)

CANAPÉS

£3.50 EACH

Halloumi Fritters (V)
Red pepper tapenade

Smoked Haddock and Salmon Fishcake

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

Spicy Avocado and Red Pepper Cornet (VG)

Truffle Arancini (V)

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

£4.00 EACH

Grilled Sirloin Skewers
With truffle mayonnaise

Prawn Cocktail Cornet

Smoked Salmon and Chive Cream Cheese
On caraway bread

SAVOURY BOWLS

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

£7.00 PER BOWL

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

Tossed Asian Salad
With pak choi, watermelon, broccoli and hoisin sauce (VG)

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

£9.00 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

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

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

Prawn and Avocado Cocktail
Marie Rose sauce, crispy wonton, lettuce

£12.00 PER BOWL

Fillet Steak
With peppercorn sauce, mashed potato, crispy shallots and grated black truffle

SWEET MINI DISHES

£7.00 PER BOWL

Flambéed Crème Brûlée (V)
Vanilla custard and a golden caramelised sugar crust

Chocolate Profiteroles (V)
Vanilla ice cream, dark chocolate sauce and gold flakes

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