WEDDING MENU

For groups of 12 guests and over, we require all guests' final pre-orders two weeks prior to your event.

SELECTION OF CANAPÉS

Truffle Arancini (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

Spicy Jackfruit and Roasted Peanut Bang Bang Salad (VG)
Chayote, sesame, white mooli and shredded Chinese leaf

MAINS

Teriyaki Salmon with Tenderstem Broccoli and Aromatic Rice
Roasted teriyaki-glazed salmon 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

Flambéed Crème Brûlée (V)
Flamed tableside with silky vanilla custard and a golden 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, seasonal chutney

Selection of teas and filter coffees

MENU PRICE: £115