

CANAPÉS

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.

SAVOURY CANAPÉS

£3.50

Truffle arancini (V)

Lobster cocktail cornet with caviar

Mini smoked haddock and salmon fishcake with horseradish mayonnaise

Grilled sirloin skewers with truffle mayonnaise

Crispy duck, hoisin, ginger and chilli

Robata grilled chicken skewers, bang bang peanut sauce, sesame, coconut, lime

Mini roast beef Yorkshire pudding with shaved horseradish

Smoked salmon and chive cream cheese on rye bread

Halloumi fritters, red pepper tapenade (V)

Belgian endive, red pepper tapenade, avocado,
Greek white vegan “cheese”, pine nuts and coriander (VG)

Soy-glazed sweet potato, sesame, rice crackers
and spiced coconut yoghurt (VG)

Potato hash puffs, teriyaki inspired glaze, sesame,
avocado and coriander sauce (VG)

SWEET CANAPÉS

£3.50

Salted caramel chocolate balls (V)

TASTING DISHES

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

SAVOURY BOWLS

£8.00 per bowl

Salt and pepper tempura squid with wasabi mayonnaise

The Ivy classic shepherd's pie

Buffalo mozzarella, baby tomatoes, sun-dried peppers,
black olives, green pesto and pine nuts (V)

Seasonal risotto (V)

Crispy duck and five spice salad

Tossed Asian salad with pak choi, watermelon,
broccoli and Hoisin sauce (VG)

Coconut sweet potato curry with choy sum, broccoli,
tomato, beans, coriander and jasmine rice (VG)

SWEET MINI DISHES

£8.00

Classic crème brûlée (V)

Chocolate profiteroles (V)

Chocolate plant pot (V)

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu
and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.