



Ivory Vaults corporate menu

Soups & Starters

Leek and Asparagus Soup with paprika crème fraiche

Roast Butternut Squash soup, Truffle oil & Garlic Croutons

Creamy Chestnut and Sweet Potato Soup served with Smoked Paprika Croutons

Grilled courgette, Artichoke hearts & sunblush tomato salad served with flat bread and home-made Humus

Duo of Seared Tuna Nicoise and Scottish Smoked Salmon crème fresh, Arenkha Caviar dressed with lemon Oil and Dill **

Platters

Smoked beef, pate and cheddar cheese with salad & pickled vegetables

Quire Scottish Salmon, Fennel shavings, grilled Asparagus, Radish and Citrus Salad

Duo of Beetroot Cured & Dill and Brandy Scottish Salmon with Celeriac, Horseradish, Sour Cream & Pickled Cucumber

Vegetable Terrine with peppers, Artichoke, Buffalo Mozzarella, Basil and Aubergine with Roast Red Pepper sauce and Rocket

Chicken Liver Pate with Prunes, Smoke Duck Breast, Apple and Raisins Chutney

Mains:

Roast English Lamb Rump, Boulangere Potato with baby vegetables and minted cranberry sauce

Supreme of corn Fed Chicken, Mediterranean ratatouille, saffron Potatoes with marjoram and Chardonnay jus

Roasted Beef served with Yorkshire pudding, Red Wine Bourguignonne Sauce

Pan fried fillet of Sea Bream, Parmentier Potato, Leek & mushroom ragout with sharp lemon, tomato & parsley Salsa **

Scottish Fillet of Beef, Forest mushrooms, Dauphinoise potato with Pink & Green peppercorn sauce and Pea shoots **

Pumpkin, Feta & leek pie with Roasted Pine nut and baby Cress

Vegetable Wellington, Goat Cheese, Wilted spinach, wild Mushrooms with smoke Aubergine tapenade & Chive Cream Sauce

Wild mushroom Ravioli with roast Salsify, Baby spinach and Guernsey Morn Dew Cheese

Desserts:

Salted Caramel Chocolate Tart

Passion Fruit and Coconut Cheesecake

Citron & Lime Flan with Vanilla Chantilly

Trio of Chocolate torte with mango Sorbet
Coffee, Selection of Teas and Chef's Petits Fours **

All soups and platters are served with a selection of bread Rolls with Butter

**marked items are only available to groups of up to 150 and additional charge applies

Different catering options available – hot or cold buffet, finger food, canapés
Different menus or cuisines can be arranged

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