https://www.privatediningrooms.co.uk/restaura nt/the-ivy-market-gnithre Rooms AT

THE IVY

MARKET GRILL

The Private Rooms at The Ivy Market Grill are wood panelled, adorned with photos of stage and screen stars, skilfully lit and atmospheric.

The Pygmalion room seats up to 40 guests over four round tables or 26 on one long table. The Galatea room seats up to 24 guests over three round tables or 16 on one long table. Both rooms are available for breakfast, lunch and dinner events and are equally suited to the private and corporate worlds.

We offer a selection of menus that have been created specially by our Group Executive Chef, Sean Burbidge. We kindly ask for one set menu to be chosen for all guests (the same one starter, one main course and one dessert).

We cater for specific dietary requirements and can make wine recommendations for your event.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



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THE PYGMALION ROOM -



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Please select one menu for your whole party

We are happy to cater for guests with dietary requirements and arrange an alternative dish where required.

Chicken liver parfait

Caramelised hazelnut topping, pear and stem ginger compote and toasted ciabatta

Salmon and smoked haddock fish cake

Creamed kale and spinach, soft poached hen's egg, hollandaise sauce, with peas, sugar snaps and pea shoots

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Selection of teas and filter coffee

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£50

Mozzarella di Bufala

Mozzarella di Bufala with glazed figs, red endive, sourdough croutons and truffle honey

Chargrilled Banham half chicken

Lemon and thyme marinated Banham half chicken, dauphinoise potato, watercress and tenderstem brocolli

Rich chocolate mousse

Dark chocolate mousse with a salted crunchy peanut caramel topping

Selection of teas and filter coffee

https://www.privatediningrooms.co.uk/restaurant/the-ivy-market-griMN MENUS



Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Roast salmon fillet

Broccoli and courgette cous cous, freekah grains, lemon, herb sauce served with green beans and roasted almonds

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee



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Oak smoked salmon
Smoked salmon, black pepper and lemon served with granary toast

The Ivy Market Grill shepherd's pie

Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Milk chocolate parfait

Milk chocolate parfait with caramelised banana, glazed pecans and Chantilly cream

Selection of teas and filter coffee

https://www.privatediningrooms.co.uk/restaurant/the-ivy-market-griMN MENUS



Smoked salmon with crab and dill crème fraîche

Oak smoked salmon with crab and dill crème fraîche and granary toast

Slow roasted lamb shoulder

Creamed potato, roasted root vegetables, parsley and shallot crust with a garlic and rosemary sauce, tenderstem broccoli

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee



Half poached lobster salad

Half poached lobster with cucumber and watermelon salad, Amalfi lemon and basil mayonnaise

English matured 7oz fillet steak

Chargrilled English matured 7oz fillet steak served with dauphinoise potato, green beans and watercress, peppercorn or Béarnaise sauce

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Selection of teas and filter coffee



An additional cheese course can be added to all menus at a supplement of £12.50 per person

Cheeseboards will consist of a bespoke selection of three British or European cheeses served with crackers & seasonal accompaniments

Salted caramel truffles available at an additional cost of $\pounds 2.50$ per person

All prices include VAT, a discretionary 12.5% service charge applies

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The following menu is available for parties of up to 15 maximum. Guests are welcome to order their dishes on the day of their event.

£78

Oak smoked salmon

Smoked salmon, black pepper and lemon served with granary toast

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Mozzarella di Bufala

Mozzarella di Bufala with glazed figs, red endive, sourdough croutons and truffle honey



Slow roasted lamb shoulder

Creamed potato, roasted root vegetables, parsley and shallot crust with a garlic and rosemary sauce, tenderstem broccoli

Line caught swordfish

Red pepper, olive and pesto toasted fregola, lemon and baby basil

Roasted butternut squash with grains

Roasted butternut squash with a grain salad of buckwheat, chickpea, pumpkin seeds and pomegranate, with crumbled feta, harissa yoghurt and coriander dressing



Classic crème brûlée

Classic set vanilla custard with caramelised sugar crust

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream and honeycomb centre with hot salted caramel sauce

nttps://www.privatediningrooms.co.uk/restaura-CANAPES

nt/the-ivy-market-grill/ We recommend 4 canapes per person for a pre-dinner reception or 12 per person for a drinks party



Spiced green olives

Salted smoked almonds
Smoked and lightly spiced with Cornish salt



£2.50

Breaded crunchy prawns with wasabi mayonnaise

Smoked salmon, dill & lemon cream cheese blini

Avocado, pomegranate and quinoa with ginger and lime dressing on red chicory (v)

Vegetable spring rolls
with sweet chilli and sesame dipping sauce (v)

Foie gras and black truffle on brioche

Crispy duck, hoisin, ginger and chilli on endive

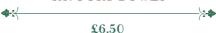
Marinated tuna, ponzu, avocado and sesame

Truffle arancini (v)

https://www.privatediningrooms.co.uk/restaura-SMALL DISHES

recommend 6 bowl food options per person for a drinks party

SAVOURY BOWLS



Tuna tartare, soy and sesame

Ivy Market Grill shepherd's pie

Apple, blue cheese and hazelnut salad (v)

Mozzarell di Bufala, glazed figs, red endive, sourdough croutons and truffle honey (v)

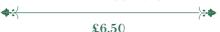
Seasonal risotto

Bang bang chicken,

with cucumber, radish, baby gem and sweet chilli and peanut dressing

Classic prawn cocktail
Crispy duck and five spice salad

MINI DESSERTS



Scone with jam and clotted cream
Classic crème brûlée
Coconut cream panna cotta
Chocolate cup and popping candy
Mini strawberry cheesecake
Mini lemon meringue pie







nttps://www.privatediningrooms.co.uk/restaura BREAKFAST nt/the-ivy-market-grill/ Please select one menu for your whole party

◆∺ MENU A → ;•

Toast and preserves

A choice of white, granary and gluten free bread, served with strawberry, apricot jam and marmalade

Baked honey and maple granola

With dried apple, apricot and cranberry granola served with natural yoghurt

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg



Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain au raisin and wild berry Danish, served with butter and preserves

Baked honey and maple granola

With dried apple, apricot and cranberry granola served with natural yoghurt

Eggs Benedict or Eggs Royale

Sliced roast ham, toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress

OR

Smoked salmon, two poached her's eggs, toasted English muffins with hollandaise sauce and watercress



Menus come with a serving of freshly squeezed orange juice and English Breakfast tea or filter coffee

Vegetarian & gluten free alternatives are available on request

nttps://www.privatediningrooms.co.uk/restaura-BREAKFAST nt/the-ivy-market-grill/ Please select one menu for your whole party

Green juice

Avocado, celery, apple, spinach, watercress, cucumber, citrus and mint

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Baked honey and maple granola

With dried apple, apricot and cranberry granola served with natural yoghurt

Poached hen's eggs with avocado, tomato and sesame

Chopped avocado with roast plum tomatoes and poached hen's eggs on toasted granary with sesame dressing

◆≒ MENU D → ;••

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain au raisin and wild berry Danish, served with butter and preserves

Baked honey and maple granola

With dried apple, apricot and cranberry granola served with yoghurt

The Ivy Market Grill full English breakfast

Smoked streaky sweetcured bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms and baked beans, served with sourdough toast



Menus come with a serving of freshly squeezed orange juice and English Breakfast tea or filter coffee

Vegetarian & gluten free alternatives are available on request

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◆< THE GALATEA ROOM — →



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the-ivy-market-grooktails	
The Royale	10.25
Our signature Kir Royale with Briottet rose liqueur,	
Sipsmith sloe gin and hibiscus topped with Champagne	
Orchard G&T	9.50
Chase Seville Orange gin, Rinquinquin a la Peche, Creole bitters with Fever-Tree Mediterranean tonic	
Bloody Mary	9.50
Wyborowa vodka, The Ivy Market Grill spice mix and tomato juice	
Bellini Peach puree & Prosecco	9.50
Buck's Fizz Fresh orange juice & Champagne	9.50
COOLERS & JUICES	>:4
Beet it Beetroot, carrot, apple juice	4
Green juice Avocado, mint, celery, spinach, apple, parsley	4
Mixed berry smoothie Raspberry, strawberry, blueberry, banana	4.50
Power up Pineapple, orange, wheatgrass, papaya juice	4.95
Homemade Ginger Beer	4.75
Freshly pressed Ginger juice, lemon, sugar and soda water	
Peach & elderflower iced tea Peach, elderflower & lemon with Ivy 1917 & Afternoon tea blends	4.75
SOFT DRINKS	روا
Fever-Tree lemonade, Coca-Cola, Diet Coke	2.75
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50
◆÷ BEERS	
Peroni Nastro Azzurro, Italy, 5.1% abv. 330ml	4.50
	4.75
Meantime Pilsner, London, England, 4.4% abv. 330ml	
Sam Smith's Organic Pale Ale, North Yorkshire, England, 5.1% abv. 355ml	5.50
Chapel Down Curious IPA, Kent, England, 5.6% abv. 330ml	4.75

Please select up to three options for your drinks reception Cocktails are charged on a consumption basis 4.75

6.50

Guinness Stout, Dublin, Ireland, 4.5% abv. 330ml

Willy's Apple Cider, Herefordshire, England, 4% abv. 500ml

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Capacity

The Pygmalion - maximum 40 seating (up to 26 guests on one table or 40 on four round tables) and 50 standing **The Galatea** - maximum 24 (up to 16 on one table or 24 on three round tables) and 30 standing

▲ Access, Service & Departure Times

Breakfast -access: 7.00 am | service: 8.00 am | guests' departure: 10.30 am Lunch – access: 11.30 am | service: noon | guests' departure: 5.00 pm Dinner – access: 6.00 pm | service: 6.30 pm | guests' departure: midnight

- Service charge: 12.5%
- ⚠ Menu cards can be printed and dedicated to your requirements
- ♠ Complimentary place cards are provided
- Four displays of seasonal flowers are provided in The Pygmalion room and three in The Galatea. Additional flowers can be arranged via our florist
- ♣ Tea lights can be supplied to suit your table layout
- An iPod docking station is available for your own use or background music can be provided
- ♠ We do not have the facilities for DJs or dancing
- ▲ A complimentary easel & plasma screen can be provided
- Please note that there is no lift access to the private dining rooms

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