



Celebrate the festive season in

THE IVY MARKET GRILL

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MARKET GRILL



Situated on the lower floor of the restaurant, The Ivy Market Grill offers two stunning private dining rooms available for breakfast, lunch and dinner, every day of the week.

The Pygmalion Room seats up to 44 guests and accommodates up to 50 guests for a standing reception; whilst if you are looking for a more intimate setting, The Galatea Room accommodates up to 24 guests and 30 guests for a standing reception.

Each unique room is adorned with photos of stage and screen stars, inspired by the local area, artfully lit and finished with opulent details.

Ideally located a short walk from Covent Garden Station, The Ivy Market Grill's private dining space provides the ideal location away from the hustle and bustle of Covent Garden, providing the perfect setting for your festive celebration in the West End, whether for a drinks reception with festive cocktails, Champagne, mulled wine and canapés, or a three course celebratory menu to share with colleagues, friends or family for lunch, or dinner.

Our dedicated Event Manager is available to assist with any detail to enhance your occasion, whether that be technology, AV support, music, floral arrangements or table design.







FESTIVE MENU

Please select one menu for your whole party.

We will require the final main course pre-order no later than two weeks prior to your event.

STARTER

Buffalo mozzarella

Crispy artichokes, pear and truffle honey

MAINS

Traditional roast turkey with black truffle stuffing

Roast potatoes, sausages wrapped in bacon, Brussels sprouts with chestnuts, glazed carrots, cranberry sauce and turkey gravy

OR

Baked butternut squash

Mixed grains with sesame, chickpea and feta style “cheese”, Brussels sprouts, chestnuts, glazed carrots and harissa sauce

DESSERT

Christmas Pudding

Steamed Christmas pudding with redcurrants and brandy cream

Selection of teas & filter coffee

Served with mince pies



£68 PER PERSON

Available from 20 November to 31 December 2019

Subject to seasonal change





LUXURY FESTIVE MENU

Please select one menu for your whole party.

We will require the final main course pre-order no later than two weeks prior to your event.

STARTER

Prawn cocktail

Classic prawn cocktail with baby gem, avocado
cherry tomatoes and Marie Rose sauce

MAINS

Roast beef fillet

Roast beef fillet with pan-fried duck liver, brioche, wild mushrooms,
Brussels sprouts with chestnuts, glazed carrots and red wine sauce

OR

Baked butternut squash

Mixed grains with sesame, chickpea and feta style “cheese”,
Brussels sprouts, chestnuts, glazed carrots and harissa sauce

DESSERT

The Ivy Christmas bombe

Melting chocolate bombe with milk foam, vanilla ice cream,
Christmas pudding and cranberry centre with hot brandy cream sauce

Selection of teas & filter coffee

Served with mince pies

Selection of three cheeses

Cashel Blue, Quicke's and Camembert from
Normandy with pear chutney, caramelised pecans,
olive croutons, rye crackers

£10.95 per person

Mini chocolate truffles

With a liquid salted caramel centre

£3.50 per person

£75 PER PERSON

Available from 20 November to 31 December 2019

Subject to seasonal change



**Winter is the time for comfort, warmth
and most importantly, celebrations. Get inspired
and start to plan your Christmas party with us now.**

Raise a glass and bring festive excitement to your event by letting
our event manager help you with your party.

The Ivy Market Grill is perfectly suited for drinks and canapé receptions,
with The Galatea Room accommodating up to 30 guests and The Pygmalion Room
up to 50; whilst our bar team has created a selection of delicious Christmas cocktails,
including classic mulled wine - a warming blend of red wine, Havana rum and winter spices.





GIFT EXPERIENCES

*Treat someone to a little luxury
with a gift voucher this Christmas.*

To purchase your gift card please visit our website.



CONTACT US

The Ivy Market Grill

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www.theivymarketgrill.com  [@theivymarketgrill](https://www.instagram.com/theivymarketgrill)  [TheIvyMarketGrill](https://www.facebook.com/TheIvyMarketGrill)