

THE PRIVATE 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 Executive Chef, Sean Burbidge. 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.



CONTACT US

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— THE GALATEA ROOM —



— THE PYGMALION ROOM —



WINTER MENUS

Please select **one** menu for your whole party.

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.50

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.50

Spiced green olives
*Gordal olives with chilli,
coriander and lemon*
3.50

— MENU A —

£45

Endive and Stilton salad

Shaved apple, cranberries and caramelised hazelnuts

Salmon and smoked haddock fish cake

*Crushed pea and herb sauce with a soft poached
hen's egg, baby watercress and tenderstem broccoli*

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Selection of teas and filter coffee

— MENU B —

£50

Buffalo mozzarella

Crispy artichokes, pear and truffle honey

Chicken bourguignon

*Flat-iron chicken with crispy skin, creamed potato,
chestnut mushrooms and bacon lardons*

Rich chocolate mousse

*Dark chocolate mousse with raspberries
and a salted crunchy peanut caramel topping*

Selection of teas and filter coffee



Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 12.50

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

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

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.

WINTER MENUS

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.50

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.50

Spiced green olives
*Gordal olives with chilli,
coriander and lemon*
3.50

❖ ————— ❖
MENU C

£55

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

The Ivy shepherd's pie

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

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

❖ ————— ❖
MENU D

£60

Duck liver parfait

*Caramelised hazelnuts, truffle and a tamarind glaze
with pear and ginger compote, toasted brioche*

Blackened cod fillet

*Baked in a banana leaf with a soya and sesame marinade,
citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise*

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Selection of teas and filter coffee



Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 12.50

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

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WINTER MENUS

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.50

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.50

Spiced green olives
*Gordal olives with chilli,
coriander and lemon*
3.50

❖ ————— MENU E ————— ❖

£70

Crispy duck salad

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

Slow-cooked lamb shoulder

Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee

❖ ————— MENU F ————— ❖

£75

Prawn cocktail

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

English matured 7oz/198g fillet steak

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

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee



Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 12.50

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

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WINTER MENUS

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.50

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.50

Spiced green olives
*Gordal olives with chilli,
coriander and lemon*
3.50

❖ ————— MENU G ————— ❖

£80

Half poached lobster salad

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

Fillet of beef Wellington

*Truffle beef Wellington with mushroom duxelles,
creamed potato, honey-glazed baby carrots and red wine 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



Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 12.50

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

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

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WINTER MENUS

*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.*

MENU H

£78

Oak smoked salmon

Smoked salmon, black pepper and lemon with rye soda bread

Crispy duck salad

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

Buffalo mozzarella

Crispy artichokes, pear and truffle honey



The Ivy shepherd's pie

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

Grilled sea bass fillet

*Smoked aubergine, tomato pesto and a tomato, olive,
shallot and coriander dressing*

Roasted butternut squash with grains

*Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with
crumbled bean curd, harissa sauce and coriander dressing*



Classic crème brûlée

Classic set vanilla bean 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*

Selection of teas and filter coffee



CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.50

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.50

Spiced green olives
*Gordal olives with chilli,
coriander and lemon*
3.50

SAVOURY CANAPÉS

—
£2.50 per bite

**Crunchy tempura prawns
with matcha green tea sauce**

**Mini smoked haddock and salmon fishcake
with horseradish mayonnaise**

Watermelon cube with feta, black olive and mint (v)

Grilled sirloin skewers with truffle mayonnaise

Duck liver parfait, hazelnut crumble on toasted brioche

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

**Mini roast beef Yorkshire pudding
with shaved horseradish**

Truffle arancini (v)

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado and sesame

Mini red pepper tart, whipped goat's cheese and basil (v)

Spiced green cucumber gazpacho shot with mint (v)

SWEET CANAPÉS

—
£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts

SMALL DISHES

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

SAVOURY BOWLS

£6.50

Tuna tartare, soy and sesame

The Ivy shepherd's pie

**Endive and Stilton salad with shaved apple,
cranberries and caramelised hazelnuts (v)**

**Buffalo mozzarella with crispy artichokes,
pear 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

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Chocolate and lavender flowerpot

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BREAKFAST

Please select **one** menu for your whole party.

MENU A

£20

Toast and preserves

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

Gluten-free organic granola

*Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk*

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg

MENU B

£25

Selection of mini pastries and preserves

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

Gluten-free organic granola

*Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk*

Please select **one** for the entire party

Eggs Benedict

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

OR

Eggs Royale

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



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

BREAKFAST

Please select **one** menu for your whole party.

MENU C

£28

Green juice

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

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Gluten-free organic granola

Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk

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

£32

Selection of mini pastries and preserves

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

Gluten-free organic granola

Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk

The Ivy full English breakfast

Smoked streaky sweet cured 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

THE PYGMALION ROOM



THE GALATEA ROOM



DRINKS

COCKTAILS

The Ivy Royale <i>flute</i>	10.75
<i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne</i>	
Covent Garden Cooler <i>hi-ball</i>	9.00
<i>Koko Kanu coconut rum, cranberry juice, fresh strawberry, raspberry & blackberry, served cool & long</i>	
"Dahling" <i>coupe</i>	9.50
<i>Beefeater gin, crème de violette, lavender, rose liqueur</i>	
Peach Bellini <i>flute</i>	8.50
<i>Peach puree & Prosecco</i>	
Almond Elixir <i>coupe</i>	9.95
<i>Absolut Elyx Vodka, Saliza Amaretto, lime juice, hibiscus syrup & egg white</i>	

COOLERS & JUICES

Beet It <i>Beetroot, carrot, apple juice</i>	4.00
Green Juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Mixed Berry Smoothie <i>Strawberry, raspberry, blueberry, banana</i>	4.50
Power Up <i>Wheatgrass, pineapple, papaya, orange</i>	4.95
Home-made Ginger Beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	
Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & Afternoon tea blends</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Vanilla Spiced Sour	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white</i>	

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	3.25
Acqua Panna still mineral water 750ml	3.75
San Pellegrino sparkling mineral water 750ml	3.75

BEERS & CIDER

The Ivy Craft Lager , 4.4% abv, 330ml	4.75
Paolozzi Helles Lager , Edinburgh, Scotland, 5.2% abv 330ml	5.25
Harviestoun "Bitter & Twisted" Golden Ale , Scotland, 4.4% abv, 330ml	4.75
Chapel Down Curious IPA , Kent, England, 4.4% abv. 330ml	5.00
Harviestoun Old Engine Oil , Scotland, 6% abv, 330ml	5.00
Aspall Cyder , Suffolk, England, 5.5%, 330ml	5.00

FACILITIES & FURTHER INFORMATION



Capacity

The Pygmalion - maximum 40 seated (*up to 26 guests on one table or 40 on four round tables*) and 50 standing

The Galatea - maximum 24 seated (*up to 16 on one table or 24 on three round tables*) and 30 standing



Access, Service & Departure Times

Breakfast -access: 7.45 am | service: 8.00 am | guests' departure: 10.30 am

Lunch – access: 11.30 am | service: noon | guests' departure: 5.00 pm

Dinner – *Monday to Saturday*

access: 6.00 pm | service: 6.30 pm | guests' departure: midnight

(Sunday guests' departure 10.30 pm)



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 room. 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



Complimentary Wi-Fi



Corkage is not permitted

CONTACT US

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