

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 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.



CONTACT US

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THE GALATEA ROOM



THE PYGMALION ROOM



AUTUMN MENUS

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.*

MENU A

£45

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

MENU B

£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 broccoli*

Rich chocolate mousse

Dark chocolate mousse with a salted crunchy peanut caramel topping

Selection of teas and filter coffee

AUTUMN MENUS

MENU C

£55

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

MENU D

£58

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

AUTUMN MENUS

MENU E

£65

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

MENU F

£75

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 £2.50 per person

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

MENU

*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*

CANAPES

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

NIBBLES

£3.50

Spiced green olives

Salted smoked almonds

Smoked and lightly spiced with Cornish salt

SAVOURY CANAPES

£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)

SMALL DISHES

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

SAVOURY BOWLS



£6.50

Tuna tartare, soy and sesame

Ivy Market Grill shepherd's pie

Apple, blue cheese and hazelnut salad (v)

**Mozzarella 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



£6.50

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



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, 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

MENU B

£25

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 hen'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

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

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

£32

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

— THE PYGMALION ROOM —



— THE GALATEA ROOM —



DRINKS

COCKTAILS

The Royale	10.25
<i>Our signature Kir Royale with Briottet rose liqueur, Sipsmith sloe gin and hibiscus topped with Champagne</i>	
Orchard G&T	9.50
<i>Chase Seville Orange gin, Rinquinquin a la Peche, Creole bitters with Fever-Tree Mediterranean tonic</i>	
Bloody Mary	9.50
<i>Wyborowa vodka, The Ivy Market Grill spice mix and tomato juice</i>	
Bellini <i>Peach puree & Prosecco</i>	9.50
Buck's Fizz <i>Fresh orange juice & Champagne</i>	9.50

COOLERS & JUICES

Beet it <i>Beetroot, carrot, apple juice</i>	4
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4
Mixed berry smoothie <i>Raspberry, strawberry, blueberry, banana</i>	4.50
Power up <i>Pineapple, orange, wheatgrass, papaya juice</i>	4.95
Homemade Ginger Beer	4.75
<i>Freshly pressed Ginger juice, lemon, sugar and soda water</i>	
Peach & elderflower iced tea	4.75
<i>Peach, elderflower & lemon with Ivy 1917 & Afternoon tea blends</i>	

SOFT DRINKS

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
Meantime Pilsner, London, England, 4.4% abv. 330ml	4.75
Sam Smith's Organic Pale Ale,	5.50
<i>North Yorkshire, England, 5.1% abv. 355ml</i>	
Chapel Down Curious IPA, Kent, England, 5.6% abv. 330ml	4.75
Guinness Stout, Dublin, Ireland, 4.5% abv. 330ml	4.75
Willy's Apple Cider, Herefordshire, England, 4% abv. 500ml	6.50

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

FACILITIES & FURTHER INFORMATION



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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