

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



## SUMMER 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

#### Duck liver parfait

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

#### Salmon and smoked haddock fish cake

*Spinach and herb sauce with a soft poached hen's egg, baby watercress*

#### 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, sliced peaches with Nocellara olives,  
smoked almonds, pesto and mint*

#### Roast half chicken

*Crispy skin with gremolata, rosemary jus and watercress  
served with mashed potato and tenderstem broccoli*

#### Rich chocolate mousse

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

#### Selection of teas and filter coffee

## SUMMER MENUS

### MENU C

£55

#### **Crispy duck salad**

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

#### **Roast salmon fillet**

*Asparagus spears, olive oil mashed potato,  
baby watercress and a soft herb sauce*

#### **Frozen mixed berries**

*Frozen mixed berries with yoghurt sorbet  
and warm white chocolate sauce*

**Selection of teas and filter coffee**

### MENU D

£60

#### **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**

## SUMMER MENUS

### MENU E

£70

#### **Smoked salmon with crab and dill crème fraîche**

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

#### **Slow roasted lamb shoulder**

*Mustard and herb crust with creamed potato, garlic,  
spring vegetables, 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 fillet steak**

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

#### **Lemon meringue Alaska**

*Baked meringue with lemon ice cream,  
lemon curd sauce and baby basil*

#### **Selection of teas and filter coffee**

# SUMMER MENUS

## MENU C

£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 duxelle,  
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



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 £3.50 per person

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

## SUMMER 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 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, sliced peaches with Nocellara olives,  
smoked almonds, pesto and mint*

#### 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*

#### Line caught swordfish

*Red pepper sauce with cherry tomatoes, toasted fregola, pesto,  
lemon and baby basil, served with tenderstem broccoli*

#### Roasted butternut squash with grains

*Roasted butternut squash with buckwheat, chickpeas,  
pumpkin seeds and pomegranate with crumbled feta,  
harissa yoghurt, coriander dressing and herbed green salad*

#### 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 matcha green tea sauce

Smoked salmon, dill & lemon cream cheese blini

Avocado and quinoa chicory leaf  
with ginger and lime dressing (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 hummus

Mini roast beef Yorkshire pudding, shaved horseradish

Truffle arancini (v)

Lobster cocktail cornet with caviar

Marinated tuna, ponzu, avocado and sesame

### SWEET CANAPES

£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 Market Grill shepherd's pie

Soft goat's cheese salad, caramelised hazelnuts,  
Belgian endive, mixed grapes (v)

Mozzarella di bufala, sliced peaches  
with Nocellara olives, smoked almonds,  
pesto and mint (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 cup and popping candy

# 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*

### **Gluten free organic granola**

*Puffed rice, buckwheat & quinoa grains, apricot,  
coconut and toasted seeds 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*

### **Gluten free organic granola**

*Puffed rice, buckwheat & quinoa grains, apricot,  
coconut and toasted seeds with natural yoghurt*

### **Eggs Benedict**

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

OR

### **Eggs Royale**

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

Please select one for the entire party



*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 and toasted seeds 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*

### Gluten free organic granola

*Puffed rice, buckwheat & quinoa grains, apricot,  
coconut and toasted seeds with natural 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*

THE PYGMALION ROOM



THE GALATEA ROOM



## DRINKS

### COCKTAILS

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

### COOLERS & JUICES

<b>Beet It</b> <i>Beetroot, carrot, apple juice</i>	4.00
<b>Green Juice</b> <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
<b>Mixed Berry Smoothie</b> <i>Raspberry, strawberry, blueberry, banana</i>	4.50
<b>Power Up</b> <i>Pineapple, orange, wheatgrass, papaya juice</i>	4.95
<b>Homemade Ginger Beer</b>	4.75
<i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	
<b>Peach &amp; Elderflower Iced Tea</b>	4.75
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; Afternoon tea blends</i>	

### SOFT DRINKS

<b>Coca-Cola, Diet Coke</b>	2.75
<b>Fever-Tree soft drinks</b>	2.75
<b>Acqua Panna still mineral water 750ml</b>	3.50
<b>San Pellegrino sparkling mineral water 750ml</b>	3.50

### BEERS & CYDER

<b>Peroni Nastro Azzurro, Italy, 5.1% abv. 330ml</b>	4.50
<b>Meantime Pilsner, London, England, 4.4% abv. 330ml</b>	4.75
<b>Sam Smith's Organic Pale Ale,</b> <i>North Yorkshire, England, 5.1% abv. 355ml</i>	5.50
<b>Chapel Down Curious IPA, Kent, England, 5.6% abv. 330ml</b>	4.75
<b>Guinness Stout, Dublin, Ireland, 4.5% abv. 330ml</b>	4.75
<b>Aspall Cyder, Suffolk, England, 5.5%, 330ml</b>	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: 7.00 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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