

THE PRIVATE ROOM  
AT  
**THE IVY**

**WINTER MENUS 2016**

**AVAILABLE FROM**

**MONDAY 26TH SEPTEMBER 2016 - SUNDAY 12TH MARCH 2017**

Our winter menus have been created especially for The Private Room by  
Chef Director, Tim Hughes and Executive Chef, Gary Lee.

*Please select one menu for your whole party*

**MENU ONE**

**£56.00**

Spinach & Quail Egg Tart  
*with Baby Leaf Salad*

Devonshire Chicken Breast  
*with Sweetcorn Mousseline, Old Spot Bacon  
& King Oyster Mushrooms*

Ruby Plum Cheesecake Coupe

Teas, Coffee & Petits Fours

**MENU TWO**

**£58.00**

Wild Honey Baked Butternut Squash  
*with Pistachios, Feta, Chia & Datterini*

Seared Black Bream  
*with Truffled Mixed Artichokes  
& Cavalo Nero*

Lemon Meringue Parfait

Teas, Coffee & Petits Fours

**MENU THREE**

**£60.00**

Salt Baked Beetroot Salad  
*with Slipcote Goat's Cheese, Flax Seed Granola*

Ivy Shepherd's Pie  
*with Carrots, Peas & Shoots*

Malted Milk Panna Cotta  
*with Bitter Chocolate Sorbet*

Teas, Coffee & Petits Fours

**MENU FOUR**

**£64.00**

Smoked Duck Salad  
*with Sweet Pear, Crumbled Roquefort & Endive*

Roast Fillet of Cod  
*with Cornish Crab Risotto & Sea Greens*

Apple & Bramble Crumble  
*with Brown Butter Ice Cream*

Teas, Coffee & Petits Fours

*We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required.*

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## MENU FIVE

£66.00

Salmon Kibbeh Nayeh  
*with Artichokes, Labneh & Warm Lavash*

Moroccan Spiced Lamb  
*with Harissa Aubergine, Chickpea Relish & Dukkah*

Pistachio Pithivier  
*with Turkish Delight*

Teas, Coffee & Petits Fours

## MENU SIX

£70.00

Dressed Crab  
*with Apple & Celeriac Remoulade*

Creedy Carver Duck Breast & Confit Leg  
*with Pressed Cabbage & Bacon, Burnt Citrus Jus*

Poached Pears  
*with Toasted Pecan Brioche, Maple Cream*

Teas, Coffee & Petits Fours

## MENU SEVEN

£72.00

Bang Bang Chicken

Thai Baked Sea Bass  
*with Shredded Green Mango & Sesame Salad,  
Steamed Jasmine Rice*

Golden Pineapple  
*with Coconut & Lime Sorbet*

Teas, Coffee & Petits Fours

## MENU EIGHT

£80.00

Isle of Mull Scallops  
*with Cauliflower Mousseline, Crisp Coppa  
& Golden Raisins*

Fillet of Beef  
*with Pan-Fried Foie Gras, Creamed Spinach  
& Truffle Sauce*

Iced Chocolate Mousse  
*with Marshmallow & Toasted Hazelnuts*

Teas, Coffee & Petits Fours

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 and seasonal accompaniments.

All prices include VAT; a discretionary 15% service charge applies

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## CHRISTMAS MENUS 2016

AVAILABLE THROUGHOUT DECEMBER

### MENU NINE

**£75.00**

Ivy Shellfish Cocktail

Roast Norfolk Bronze Turkey

*with Cumberland Chipolatas, Sage & Onion Stuffing,  
Buttered Sprouts & Cranberry Sauce*

Christmas Pudding Soufflé

Teas, Coffee & Petits Fours

### MENU TEN

**£85.00**

Argyll Smoked Salmon

*with Potato Pancake & Creamed Horseradish*

Benmore Estate Venison

*with Roasted Beets, Horseradish Cream  
& Parsnip Crisps*

Laperouse Jelly

*with Griottine Cherries Granita*

Teas, Coffee & Petits Fours

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**CANAPE SELECTION**

**CANAPE RECEPTION**

**£29.00**

*Please choose eight canapés from the selection below*

**PRE-LUNCH / DINNER CANAPES**

**£12.00**

*Please choose four canapés from the selection below*

Bang Bang Chicken

Spring Pea Arancini

Honeyed Feta and Watermelon

Sesame Crusted Tuna with Wasabi Jelly

Salmon Fish Fingers with Sorrel Crème Fraîche

Fragrant Soft Rolls with Assorted Dipping Sauces

Moroccan Lamb Croquettes with Harissa Yoghurt

Game Sausage Rolls with Gentleman's Relish

Beetroot-cured Salmon on Rye Melba

Lobster Tortilla with Guacamole

Crispy Duck and Watermelon

Mini Shepherd's Pie



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**MINI DISHES**

**£40.00**

*Please choose six dishes from the selection below*

**SAVOURY DISHES**

Shepherd's Pie

Quinoa Sin Carne

Salmon Ceviche, Plantain Crisps

Bannockburn Rib Eye, Chips and Béarnaise

Shredded Squid Salad with Mint, Olives and Chorizo

Chicken Tortilla with Houmous, Tabbouleh and Harissa

Yellowfin Tuna Tataki with Sweet Soy and Black Sesame

Dukkah Roasted Squash with Wild Rice and Mint Yoghurt

Thai Baked Sea Bass, Wild Ginger and Soy Dressing

Sweet Miso Glazed Pork Belly with Asian Greens

Popcorn Shrimp with Citrus Mayonnaise

Asparagus Risotto

Fish & Chip

**SWEET DISHES**

Crème Brûlée

Apple & Rhubarb Crumble

Elderflower Jelly with Berries

Pavlova with Raspberries

Ivy Choc Ice

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**BREAKFAST MENUS**

**BREAKFAST CANAPES**

**£23.75**

*Please choose six dishes from the selection below*

Virgin Mary  
Croque Monsieur  
Quail's Egg Benedict  
“Greens Juice In a Shot”  
Sweet Mustard Glazed Sausages  
Smoked Salmon, Blinis and Cream Cheese  
Fresh Fruit Skewers with Mascarpone and Manuka Honey  
Semolina Pancakes with Cured Bacon and Maple Syrup  
Scrambled Egg and Smoked Salmon on Toast  
Blue Cheese Croissant with Smoked Ham  
Smoked Haddock Kedgeree  
Bacon Butties with HP  
Hash Brown Waffles  
Welsh Rarebit

**SEATED FULL ENGLISH**

**£22.50**

Scrambled Eggs  
Grilled Tomatoes  
Bubble & Squeak  
Cumberland Sausage  
Suffolk Cured Bacon  
English Muffins and Crumpets

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**CONTINENTAL**

**£18.50**

Fresh Fruit Salad

Continental Cheeses and Meats

Mini Croissants, Pains Aux Raisins and

Brioches

Home-made Preserves

A selection of Teas & Coffee



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**CAKES**

**£4.75 PER PERSON**

*Minimum numbers of 12 guests.*

*24 hours' notice is required*

*Please choose one cake from the selection below*

Amalfi Lemon & Raspberry Sponge Cake

Chocolate Gianduja Mousse Cake

Flourless Pistachio Cake  
*with Orange Syrup and Marzipan*

Strawberry & Vanilla Cream Cake  
*with Regal Ice*

Chocolate and Marmalade Layer Cake





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**WHITE**

*Please note wines, vintages & prices are subject to change*

Chardonnay, Vigna del Lauro, Friuli, 2014 Italy	£37.25
Badenhorst Chenin Blanc ‘Secateurs’ 2015 South Africa	£37.50
Gavi di Gavi La Mesma, Piedmont 2015 Italy	£41.00
Picpoul de Pinet, Castelnaud, Languedoc 2014 France	£40.00
Pinot Grigio, Tasso, Friuli, 2014 Italy	£40.00
Cape Mentelle, Sauvignon/Semillon, Margaret River 2015 Australia	£41.00
Assyrtiko Hatzidakis, Santorini 2015 Greece	£43.00
Grüner-Veltliner ‘Terassen’, Ehmoser 2015 Austria	£43.00
Tapiz Chardonnay, Mendoza 2015 Argentina	£44.00
Chablis, Chaude Ecuelle 2014 France	£48.00
Saumur Blanc, Château de Brézé, Loire 2014 France	£45.00
Albariño ‘Leira Reyero’ Bodegas Pascual 2015 Spain	£46.50
Framingham Sauvignon Blanc, Marlborough 2015 New Zealand	£47.50
Riesling, Fritz Haag, Mosel 2014 Germany	£47.00
Blanc d’Ogier VdP, Stephane Ogier, Rhône 2012 France	£51.00
Château Valrose Blanc, Bordeaux 2012 France	£52.00
Sancerre, Vincent Delaporte, Loire 2015 France	£57.00
Viré Clessé “Quintaine”, René Michel, Burgundy 2013	£63.00
Pouilly Fuissé, Dominique Cornin, Burgundy 2014 France	£67.00
Chardonnay ‘Kreuth’, Cantina Terlano, Sudtirol 2014 Italy	£70.00
Chablis 1er Cru Beuroy, Tribut, Burgundy 2013 France	£73.00
Prelude Vineyard Chardonnay, Leeuwin Estate Margaret River 2012 Australia	£75.00
Saint-Aubin 1er Chateniere, Prudhon, Burgundy, 2012 France	£78.00
Puligny-Montrachet, Potinet-Ampeau, Burgundy, 2012 France	£103.00
Chassagne-Montrachet 1er Cru ‘Maltroie’ Henri’, Moreau, Burgundy 2012 France	£152.00

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**RED**

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Beaujolais, Domaine Colonge, 2014 France	£34.50
Côtes-du-Rhône, Domaine de l'Espigouette 2014 France	£39.00
Blaufränkisch, Weninger 2014 Austria	£39.00
Château La Grave Singalier Bordeaux Supérieur 2014 France	£41.00
Saumur Rouge 'La Cabriole', Cave de Saumur, Loire 2014 France	£42.00
Rioja Gorrebusto Crianza, Torre San Milan, Rioja Alavesa 2012 Spain	£45.00
Los Vascos Grande Reserve Cabernet Sauvignon Domaines Baron de Rothschild 2012 Chile	£48.00
Spätburgunder (Pinot Noir) 'Tschuppen', Zierisen, 2012 Germany	£49.00
Pinot Noir, Bruno Sorg, Alsace 2015 France	£52.00
Rosso di Bosco (Merlot), Rugra, Monferrato Rosso, Piedmont 2007 Italy	£52.00
Warwick Estate Pinotage, Old Bush Vines, Stellenbosch 2013 South Africa	£55.00
Crozes-Hermitage, 'Vieilles Vignes', Domaine du Murinais, Rhône 2014 France	£58.00
Saint Joseph 'La Gloriette', Faury, Rhône 2013 France	£60.00
Givry Rouge 'Haut Colombier', Besson, Burgundy, 2013 France	£62.00
Zinfandel, Easton Wines, Amador County, Sierra Nevada 2012 USA	£63.00
Château Haut-Goujon, Montagne-St.Emilion, Bordeaux 2012 France	£65.00
Malbec, Mendel Vineyards, Mendoza 2013 Argentina	£68.00
Nebbiolo di Gattinara, Cantine Nervi, Piedmont 2011 Italy	£70.00
Bandol, Mas de la Rouvière, Provence 2012 France	£71.00
Torbreck 'Woodcutters' Shiraz, Barossa 2012 Australia	£78.00
St.-Romain Rouge, Alain Gras, Burgundy 2010 France	£79.00
Rioja Reserva, Bodegas Roda, La Rioja 2010 Spain	£82.00
Château Musar, Hochar 2003 Lebanon	£98.00
Gevrey-Chambertin Vieilles Vignes - Aux Corvées, Burgundy 2013 France	£99.00
Château Mayne-Rene, Pommerol, Bordeaux 2010 France	£100.00
Château La Serre, St Emilion, Bordeaux 2007 France	£122.00
Chambolle-Musigny 1er Cru, les Noirots, Arlaud, Burgundy 2011	£150.00

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**ROSE**

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‘Le Saint Andre’ Rose IGP Var, Provence 2015 France	£34.00
Tapiz Malbec, Mendoza 2015 Argentina	£39.00
Whispering Angel, Ch. d’Esclans, Provence 2015 France	£55.00
Bandol Rosé, Domaine Tempier, Côtes de Provence 2015 France	£74.00

**CHAMPAGNE**

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Gyéjacquot Brut NV	£64.00
Gyéjacquot Brut Rosé NV	£70.00
‘R’ de Ruinart Brut NV	£81.00
Bruno Paillard Brut NV	£79.00
Veuve-Clicquot Brut NV	£87.00
Rosé Billecart-Salmon Brut NV	£94.00
Ruinart Brut Rosé NV	£100.00
Bollinger Special Cuvée NV	£112.00
Perrier Jouët Belle Époque 2007	£185.00
Dom Pérignon 2006	£195.00
Krug Grande Cuvée NV	£195.00
Louis Roederer Cristal 2007	£360.00

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**DESSERT**

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Château Partarrieu, Sauternes, 2012 France	£79.00
Coteaux du Layon 'St.Aubin, Domaine des Forges, 2015 France	£48.00
Maury 'Clot de l'Origine, Roussillon, 2012 France (sweet red – 500ml)	£54.00
Vouvray 'Le Marigny' Moeulleux, Pichot, Loire 2005 France	£70.00

**SPIRITS & DIGESTIFS**

Spirit with Mixer	£9.25
Rémy Martin VSOP	£9.50
Warre's Otima 10yrs Tawny Port	£9.00
Baron de Sigognac 10 Year Old	£8.75
Niepoort Secundum 2001	£10.00

**BEERS**

Peroni, Italy	£5.00
Fuller's London Pride, England	£5.50
Becks Blue (0.05%)	£3.75

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**MINERALS**

Evian 750ml	£4.75
Badoit 750ml	£4.75
Fresh Orange & Grapefruit ltr	£12.00
Fresh Cranberry Juice ltr	£9.50
Fresh Pineapple Juice ltr	£10.50
Fresh Apple Juice ltr	£10.50



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**COCKTAILS**

**Lapérouse - Ivy Signature**

Wild Cherry-Infused Lillet Rosé, Elderflower Liqueur, Champagne

£15.50

**Winter Spritz**

Aperol, Plum-Infused Sake, Cardamom Bitters, Ginger Ale

£11.00

**Charlie Chaplin**

Sloe Gin, Apricot Brandy, Lime Juice

£11.00

**Dark & Stormy**

Gosling's Black Seal Rum, Lime, Ginger Beer

£11.00

**Scarlet - Ivy Signature**

Vodka, Superfruit Tea, Cranberry, Lime, Raspberry Syrup

£11.00

**NON ALCOHOLIC COCKTAILS**

**Halcyon Days**

Elderflower, Camomile Tea, Lemonade

£6.00

**Super Fruit Punch**

Superfruit Tea, Cranberry Juice, Raspberry, Lime Juice

£6.00

# THE IVY

## FACILITIES & FURTHER INFORMATION

- ◇ Capacity: 25 - 60 seated / 100 standing reception
- ◇ Access, service & departure times:  
Breakfast – access time 8.00am – 10.30am  
Lunch – access time 11.00am service 12.00 – 17.00pm  
Dinner – access time 18:00pm service 18:30pm – 01:00am
- ◇ Menu cards can be printed & dedicated to your requirements
- ◇ Place cards can be supplied for your own use
- ◇ Complimentary flowers are provided in The Private Room. We can provide details of the florist should the guest require bespoke arrangements
- ◇ Candles are supplied to suit your table layout
- ◇ The room comes with a baby grand piano
- ◇ A pianist, jazz trio, saxophonist, string quartet or other musical entertainment can be arranged. You are welcome to organise your own musicians should you prefer.
- ◇ We do not have the facilities for DJ's or dancing
- ◇ Please note that there is no lift access to The Private Room
- ◇ AV equipment can be hired if required
- ◇ Private cloakroom provided
- ◇ There is no room hire charge (apart from breakfast), however we kindly request a minimum spend on food & beverages

### CONTACT US

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