

THE PRIVATE ROOM

AT

THE IVY



INTIMATE, ICONIC & PRIVATE

THE PRIVATE ROOM AT THE IVY

Following a five month closure and extensive refurbishment, The Ivy restaurant and The Private Room re-opened in June 2015.

The interiors, meticulously crafted by Martin Brudnizki Design Studio, have retained elements of the signature colour palette and much loved features including the harlequin stained glass windows, wood panelling, baby grand piano and works by British artists, but with contemporary additions from the likes of Damien Hirst, Billy Childish and Anna Nightingale.

A twinkling, bespoke bar has been created, rendering the space irresistibly alluring for aperitifs or digestifs before or after lunch and dinner.

ACCOMMODATING YOUR GUESTS

The Private Room is hugely versatile – as suitable for business breakfasts, lunch presentations, networking cocktail parties, book launches, film junkets or formal dinners, as it is for an anniversary or birthday knees-up, a friend's get-together or a wedding or civil partnership.

The bar and reception area are the perfect size for drinks for up to 60 before lunch or dinner and the whole room is spacious enough for 100 for a cocktail and canapé reception. For seated breakfasts, lunches and dinners, up to 32 guests can be accommodated on one long oval table, or 60 on six round tables of 10.

BESPOKE MENUS

Our Executive Chef, Gary Lee and his team create menus specifically for The Private Room, inspired not only by the seasons, but also by the eclectic and imaginative menu in the restaurant. Using only the finest ingredients, the chefs can adapt the enclosed menus to suit personal tastes and dietary requirements.



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SUMMER MENUS 2017

AVAILABLE FROM

MONDAY 19TH JUNE – SUNDAY 24TH SEPTEMBER 2017

Our summer 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

LIGHT LUNCH MENU

TWO COURSES £39.50

THREE COURSES £46.00

*This option is only available for lunch bookings taking place Monday to Sunday
from 12 noon to 17.00*

*The organiser is asked to choose the same one dish per course for all guests.
Any dietary requirements will be catered to separately*

Beetroot carpaccio

with goat's cheese bon bons, walnuts & apple

~

Corn fed chicken breast

with grilled squash, salted seeds & salsa verde

or

Roasted hake fillet

with white beans & cider braised chorizo

~

Lemon crème fraîche ice cream

with raspberries & shortbread

~

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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SUMMER MENUS 2017

LUNCH & DINNER MENUS

MENU ONE

£56.00

Hot smoked salmon,
watercress, crispy quail eggs, green goddess dressing

~

Ivy shepherd's pie

~

Blackcurrant & nectarine pavlova

~

Teas, coffee & petits fours

MENU TWO

£58.00

Burrata
with shaved minted courgette & mojo verde

~

Roasted cod fillet
with white beans, chorizo & datterini

~

Black cherry & almond pie
with clotted cream

~

Teas, coffee & petits fours

MENU THREE

£64.00

Tuna poke
with cucumber, nori seaweed, lime & huli huli

~

Roasted Creedy Carver duck,
violet artichokes, peas & girolles

~

Iced amaretti zabaglione
with roasted apricots

~

Teas, coffee & petits fours

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MENU FOUR

£68.00

Bang bang chicken
with peanut sauce, chilli & coconut

~

Scorched miso salmon,
Chinese broccoli, pickled ginger & dashi broth

~

Cru Virunga sesame crunch bar
with matcha ice cream

~

Teas, coffee & petits fours

MENU FIVE

£72.00

Cornish crab salad
with citrus jelly, rye bread wafers & land cress

~

Romney marsh lamb,
broad beans, Heritage carrots & rosemary sauce

~

A window to The Ivy

~

Teas, coffee & petits fours

MENU SIX

£80.00

Ivy shellfish cocktail

~

Truffle crusted halibut fillet
with fresh pea & asparagus risotto

~

Summer spritz jelly
with English strawberries & lemon sherbet

~

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 15% service charge applies

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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

Spring pea arancini

Honeyed feta & watermelon

Lobster tortilla with guacamole

Fish fingers with yoghurt tartar sauce

Smoked salmon blinis, tobiko & crème fraîche

Peppered beef, Yorkshire pudding & horseradish cream

Beetroot crisps, goat's curd & red onion marmalade

Moroccan lamb croquettes with harissa mayonnaise

Fragrant soft rolls with assorted dipping sauces

Courgette rolls, pickled vegetables & shoots

Sesame crusted tuna with wasabi

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

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

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

Risotto primavera

Fish & chips

SWEET DISHES

Elderflower fizz jelly

Treacle tart with clotted cream

Pistachio brûlée with raspberries

Chocolate and cherry choc ice

Lemon meringue pavlova

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BREAKFAST MENUS

SEATED FULL ENGLISH

£22.75

Black pudding

Grilled mushrooms

Sweet cured streaky bacon

Eggs (Scrambled, poached or fried)

Slow roasted plum tomatoes

Baskets of sourdough toast

Double pork sausage

Hash browns

VEGETARIAN BREAKFAST

£21.50

Hash brown

Sautéed spinach

Slow roasted tomatoes

Baskets of sourdough toast

Eggs (Scrambled, poached or fried)

Avocado with chilli & lime

Glamorgan sausage

Seared halloumi

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CONTINENTAL

£19.50

Fresh fruit salad

Continental cheeses and meats

Mini croissants, pains aux raisins & brioche

Almond & coconut super seed bowls

Cinnamon waffles with maple syrup

Home-made preserves

A selection of teas & coffee



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CAKES

£5.00 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 & marzipan

Strawberry & clotted cream cake

Chocolate and Griottine cherry cake

TRUFFLES

£15 PER BOX

24 hours' notice is required

Our homemade chocolate truffles can be arranged for guests to take away in our limited edition 'The Ivy 100' truffle box



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COCKTAILS

LIGHT SPRITZES

HUGO

£10.00

APEROL SPRITZ

£10.00

CHAMPAGNE COCKTAILS

TWINKLE

Vodka, elderflower, Champagne

£16.00

IMPERIAL ROSE

Raspberry & rose liqueurs, Champagne

£16.00

NON-ALCOHOLIC COCKTAILS

HALCYON DAYS

Camomile, lemonade, elderflower

£6.00

TIKI-TEE-TOTAL

Seedlip spice 94, pineapple, passionfruit,
grenadine, ginger ale

£6.50

SHORT COCKTAILS

APPLE-TINI

Vodka, apple sherbet, lemon, fino

£11.00

CLOVER CLUB

Gin, raspberry, lemon

£11.50

FISH-HOUSE PUNCH

Rum, peach, lime, camomile

£11.50

LONG COCKTAILS

SINGAPORE SLING

Gin, cherry brandy, lemon, Benedictine,
bitters, soda

£12.00

LETTY LIND

Spiced rum, passionfruit, velvet falernum,
lime, ginger beer

£12.00

STAGE DOOR JOHNNY

Vodka, apricot, lime, grapefruit

£11.50

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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 or disabled 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 or a minimum number of guests
- ◇ All prices include VAT; a 15% service charge applies

CONTACT US

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