

THE PRIVATE ROOM

AT

THE IVY



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## INTIMATE, ICONIC & PRIVATE

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### 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.

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### 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.

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### 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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AT  
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**WINTER MENUS 2017  
AVAILABLE FROM**

**MONDAY 25TH SEPTEMBER UNTIL SUNDAY 11TH MARCH**

**MENU ONE  
£58.00**

Herb baked squash  
*crumbled feta, sage and pumpkin seed salsa*

~

Roast Devonshire corn-fed chicken  
*wilted kale, truffled sweetcorn, bacon crisp, Pedro  
Ximinez sauce*

~

Amalfi lemon cheesecake coupe

~

Teas, coffee & petits fours

**MENU TWO  
£60.00**

Atlantic prawn and avocado cocktail

~

The Ivy shepherd's pie

~

Sticky toffee pudding

~

Teas, coffee & petits fours

**MENU THREE  
£64.00**

Mixed beetroot salad  
*pumpnickel, goat's cheese, chickweed and mint*

~

Braised Hereford beef  
*herb dumplings, Heritage carrots and caramelized parsnips*

~

Banana and butterscotch tart  
*rum & raisin ice cream*

~

Teas, coffee & petits fours

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## MENU FOUR

**£68.00**

Ivy gin cured salmon

*shaved sweet pickled fennel salad and trout caviar*

~

Roasted Romney marsh lamb rump

*white beans, chorizo and piquillo pepper pesto*

~

Bramley apple and blackberry pie

*ripple ice cream*

~

Teas, coffee & petits fours

## MENU FIVE

**£72.00**

Fragrant prawn lime, pomelo and cashew salad

*with 'coconut nam jim'*

~

Blackened miso salmon

*Asian sesame greens, dashi and nori*

~

Pina colada spiced cake

*macerated pineapple, coconut and lime sorbet*

~

Teas, coffee & petits fours

## MENU SIX

**£80.00**

Pressed Dorset crab

*apple and pea shoot salad, linseed crackers, shellfish mimosa*

~

Limestone beef fillet

*truffled beetroot, celeriac mash, red wine sauce*

~

Mayan gold chocolate pudding

~

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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**MENU SEVEN**  
**CHRISTMAS MENU**  
**£90.00**

Please choose one starter, one main and one dessert for all of your guests

Smoked salmon  
*potato pancake, crème fraîche & caviar*

Or

The Ivy shellfish cocktail

~

Norfolk bronze turkey  
*chipolatas, sprouts, sage & onion stuffing and goose fat potatoes*

Or

Beef wellington  
*wild mushrooms, wilted spinach & Madeira jus*

~

Pannetone pannacotta  
*clementines*

OR

Christmas pudding soufflé

~

Teas and coffee & petits fours

**MENU EIGHT**  
**CENTENARY MENU**  
**£150.00**

*\*£130pp without The Ivy book*

In honor of our 100 year anniversary celebrating the best of The Ivy, and including a signed copy of The Ivy book for each guest

Please choose one main course for all of your guests

Burratina with  
*mixed artichokes, blistered tomatoes and mojo verde*

~

Dressed Dorset crab  
*brown crab mayonnaise, granary melba*

~

Tournedos rossini  
*seared foie gras, spinach & madeira sauce*

Or

Seared halibut fillet  
*cauliflower mousseline, shellfish raviolo & tarragon butter*

~

A bespoke selection of three British or European cheeses served with crackers and seasonal accompaniments

~

‘A window to The Ivy’

~

A selection of teas, coffee and ‘The Ivy 100’ 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*

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



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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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1917  2017

# THE IVY

100 YEARS

## THE IVY NOW

Now on sale, a new book celebrating the centenary of The Ivy. With one hundred recipes to mark one hundred years, THE IVY Now also takes us behind the scenes of the iconic Theatreland restaurant and tells the story of how The Ivy became London's most famous restaurant.

Recipes by Gary Lee | Text by Fernando Peire

Signed hardback copies £30

### TRUFFLES

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

£15 per box



Contact Us

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