

THE PRIVATE ROOM
AT
THE IVY

SUMMER MENUS 2016

AVAILABLE FROM MONDAY 27 JUNE - SATURDAY 24 SEPTEMBER 2016

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

MENU ONE

£54.00

Ruby Beetroots
*with Goat's Cheese Croquette, Hazelnuts,
Mint & Rapeseed*

Devonshire Chicken Breast,
Charred Sweet Corn Purée, Salsa Fresca

Blackcurrant & Nectarine Sundae

Teas, Coffee & Petits Fours

MENU TWO

£56.00

Hot Smoked Salmon
*Watercress, Crispy Quail Eggs,
Green Goddess Dressing*

Ivy Shepherd's Pie
with Carrots & Peas

Frozen English Strawberry 'Mess'

Teas, Coffee & Petits Fours

MENU THREE

£58.00

Burrata with Datterini
Minted Shaved Courgettes, Lemon & Basil

Seared Fillet of Stone Bass
with Wilted Spinach, Crab & Fennel Mimosa

Gooseberry Crumble Pie
with Elderflower Ice Cream

Teas, Coffee & Petits Fours

MENU FOUR

£62.00

Yellowfin Tuna
with White Bean Niçoise & Nocellara Olives

Spice Roasted Creedy Carver Duck Breast
Seared Figs, Peas & Pancetta

Amalfi Lemon Panna Cotta
with Raspberries & Granita

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

Barbecued Beef
with Perilla, Kimchee Cabbage & Sesame

Scorched Salmon
*Asian Greens, Sour Pickled Ginger,
Sweet Black Bean Dressing*

Baked Maralumi Chocolate Pudding
with Matcha Green Tea Ice Cream

Teas, Coffee & Petits Fours

MENU SIX

£70.00

Cornish Crab Salad
with Citrus Jelly, Rye Bread Wafers & Land Cress

Rosemary Wood Roasted Rump of Lamb
*Summer Bean Quinoa
& Mint Salsa Verde*

Amaretto Roasted Apricots
with Crème Brûlée

Teas, Coffee & Petits Fours

MENU SEVEN

£74.00

Ivy Shellfish Cocktail

Herb Crusted Halibut Fillet
with Truffled Asparagus Risotto

Cru Virunga Chocolate Crunch Bar
with Hazelnuts, Caramel & Praline

Teas, Coffee & Petits Fours

MENU EIGHT

£80.00

Seared Scallops
Crisp Coppa, Red Sorrel & Cauliflower Gremolata

Fillet of Beef, Girolle Pie
Summer Savoury Greens, Burnt Onion Sauce

Bellini Jelly
with Melba & Blood Peach Sorbet

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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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’ 2014 South Africa	£37.50
Gavi di Gavi La Mesma, Piedmont 2014 Italy	£39.00
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 2014 Greece	£43.00
Grüner-Veltliner ‘Terassen’, Ehmoser 2014 Austria	£43.00
Tapiz Chardonnay, Mendoza 2014 Argentina	£44.00
Chablis, Chaude Ecuelle 2014 France	£46.00
Saumur Blanc, Château de Brézé, Loire 2012 France	£45.00
Albariño ‘Leira Reyero’ Bodegas Pascual 2014 Spain	£46.50
Framingham Sauvignon Blanc, Marlborough 2014 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 2014 France	£55.00
Rully Blanc, Domaine Jean-Baptiste Ponsot, Burgundy 2013 France	£61.00
Pouilly Fuissé, Dominique Cornin, Burgundy 2014 France	£67.00
Chardonnay ‘Kreuth’, Cantina Terlano, Sudtirol 2013 Italy	£70.00
Chablis 1er Cru Beuroy, Tribut, Burgundy 2013 France	£73.00
Prelude Vineyard Chardonnay, Leeuwin Estate Margaret River 2011 Australia	£75.00
Saint-Aubin 1er Chateniere, Prudhon, Burgundy, 2011 France	£78.00
Puligny-Montrachet, Potinet-Ampeau, Burgundy, 2011 France	£93.00
Chassagne-Montrachet 1er Cru ‘Morgeot’ Henri Germain, Burgundy 2010 France	£143.00

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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 2013 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, 2011 Germany	£49.00
Pinot Noir, Bruno Sorg, Alsace 2014 France	£51.00
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 2013 France	£58.00
Saint Joseph 'La Gloriette', Faury, Rhône 2013 France	£60.00
Bourgogne Rouge, Terres de Velle, Burgundy 2013 France	£61.00
Zinfandel, Easton Wines, Amador County, Sierra Nevada 2012 USA	£63.00
Château Haut-Goujon, Montagne-St.Emilion, Bordeaux 2011 France	£65.00
Malbec, Mendel Vineyards, Mendoza 2013 Argentina	£68.00
Nebbiolo di Gattinara, Cantine Nervi, Piedmont 2010 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
Chianti Riserva, La Porta di Vertine, Tuscany 2010 Italy	£88.00
Château Musar, Hochar 2003 Lebanon	£94.00
Gevrey-Chambertin Reniard Vieilles Vignes, Guillard, Burgundy 2013 France	£96.00
Château Mayne-Rene, Pommerol, Bordeaux 2010 France	£100.00
Château La Serre, St Emilion, Bordeaux 2007 France	£122.00
Chambolle-Musigny 1er Cru, Louis Remy, Burgundy 2003 France	£133.00

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ROSE

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'Le Saint Andre' Rose IGP Var, Provence 2014 France	£31.00
Tapiz Malbec, Mendoza 2014 Argentina	£39.00
Whispering Angel, Ch. d'Esclans, Provence 2014 France	£55.00
Bandol Rosé, Domaine Tempier, Côtes de Provence 2014 France	£74.00

CHAMPAGNE

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Gyéjacquot Brut NV	£62.00
Gyéjacquot Brut Rosé NV	£70.00
'R' de Ruinart Brut NV	£81.00
Bruno Paillard Brut NV	£81.00
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 (half bottle)	£40.00
Coteaux du Layon 'St.Aubin, Domaine des Forges, 2013 France	£48.00
Maury 'Clot de l'Origine, Roussillon, 2012 France (sweet red – 500ml)	£54.00
Vouvray 'Le Marigny' Moeulleux, Pichot, Loire 1997 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	£4.75
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

Aperol Spritz

Aperol, Prosecco, Soda, Orange Slice

£10.75

Bees Knees

Camomile-Infused Gin, Lemon Juice, Apricot Liqueur, Honey

£10.75

Dark & Stormy

Gosling's Black Seal Rum, Lime, Ginger Beer

£10.75

Scarlet - Ivy Signature

Vodka, Superfruit Tea, Cranberry, Lime, Raspberry Syrup

£10.75

NON ALCOHOLIC COCKTAILS

Halcyon Days

Elderflower, Camomile Tea, Lemonade

£6.00

Super Fruit Punch

Superfruit Tea, Cranberry Juice, Pomegranate Syrup, Lime Juice

£6.00

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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 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

SAMANTHA PEARL | 020 7307 5783 | SPEARL@CAPRICE-HOLDINGS.CO.UK

1-5 WEST STREET | LONDON | WC2H 9NQ

WWW.THE-IVY.CO.UK/PRIVATE-DINING-ROOM