

THE PRIVATE ROOM 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 Head Chef, Sean Burbidge. We kindly ask for one set menu to be chosen for all guests (the same one starter, one main course and one dessert).

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 —



## SPRING 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

Mozzarella di Bufala

with asparagus spears, edamame beans,  
roasted pine nuts, pesto and baby basil

Lemon and thyme marinated Banham half chicken,

with Maître d'Hôtel butter, dauphinoise potato,  
watercress and tenderstem broccoli

Dark chocolate mousse

with a salted crunchy peanut caramel topping

Selection of teas and filter coffee

### MENU B

£50

Chicken liver parfait

with a caramelised hazelnut topping, cherry and  
Szechuan pepper compote and toasted ciabatta

Salmon and smoked haddock fish cake,  
on a bed of creamed spinach with a soft poached  
hen's egg and hollandaise sauce

Classic set vanilla bean custard

with a caramelised sugar crust

Selection of teas and filter coffee

## SPRING MENUS

### MENU C

£55

Warm crispy Chinese duck  
with five spice, pak choi, beansprout,  
pomegranate, black radish and ginger salad

Roast salmon fillet  
with asparagus spears, olive oil mash potato,  
baby watercress and a soft herb sauce

Frozen mixed berries  
with lemon yoghurt sorbet and a warm white chocolate sauce

Selection of teas and filter coffee

### MENU D

£58

Potted baby shrimps  
with sea salt and pepper crisp bread  
and sliced pickled cucumbers

The Ivy Market Grill shepherd's pie  
of slow braised lamb shoulder, beef and Keen's Cheddar potato mash  
with peas, sugar snaps and baby shoots

Milk chocolate parfait  
with caramalised banana, glazed pecans  
and a Chantilly cream

Selection of teas and filter coffee

## SPRING MENUS

### MENU E

£65

Beef carpaccio

with grated horseradish, Dijon mustard cream and rocket

Whole baked seabass

with shaved fennel, cherry tomatoes, Nocellara olives,  
green beans and olive oil dressing

Coconut cream panna cotta

with marinated sliced pineapple and a lime and chilli syrup

Selection of teas and filter coffee

### MENU F

£68

Severn and Wye smoked salmon with crab,  
dill crème fraîche, lemon and granary toast

Slow-roasted lamb shoulder

on a bed of Parmesan polenta

with roasted peppers and olives, buttered green beans  
and a rosemary jus

Baked lemon meringue Alaska

with lemon ice cream, lemon curd sauce  
and toasted brioche

Selection of teas and filter coffee

## SPRING MENUS

### MENU C

£75

Half poached lobster  
with cucumber and watermelon salad,  
Amalfi lemon and basil mayonnaise

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

Melting chocolate bombe  
with a vanilla ice cream and honeycomb centre,  
milk foam and 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 £2.50 per person

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

## CHOICE MENU

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.

**£78 per person**

Severn and Wye smoked salmon with crab,  
dill crème fraîche, lemon and granary toast

Warm crispy Chinese duck  
with five spice, pak choi, beansprout,  
pomegranate, black radish and ginger salad

Mozzarella di Bufala  
with asparagus spears, edamame beans, roasted pine nuts,  
pesto and baby basil leaves



Slow-roasted lamb shoulder on a bed of Parmesan polenta  
with roasted peppers and olives, buttered green beans  
and a rosemary jus

Line-caught swordfish  
with roasted red pepper, olive and pesto cous cous,  
lemon and baby basil

Salad of buckwheat, chickpea, pumpkin seeds and pomegranate  
with crumbled feta, harissa yoghurt and coriander dressing



Classic set vanilla bean custard  
with a caramelised sugar crust

Frozen mixed berries  
with lemon yoghurt sorbet and a warm white chocolate sauce

Melting chocolate bombe  
with a vanilla ice cream and honeycomb centre,  
milk foam and 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

Roasted nuts  
with rosemary, chilli and sea salt

### SAVOURY CANAPES

£2.50

Breaded crunchy prawns  
with wasabi mayonnaise

Smoked salmon,  
dill & lemon cream cheese blini

Avocado, pomegranate and quinoa  
with ginger and lime dressing on red chicory (v)

Vegetable spring rolls  
with sweet chilli and sesame dipping sauce (v)

Foie gras and black truffle on brioche

Crispy duck, hoisin, ginger  
and chilli on endive

Marinated tuna, ponzu,  
avocado and sesame

Truffle arancini (v)



## SMALL DISHES

*We recommend 6 bowl food options per person  
for a drinks party*

### SAVOURY BOWLS



£6.50

Tuna tartare, soy and sesame

Ivy Market Grill shepherd's pie

Apple, blue cheese and hazelnut salad (v)

Mozzarella di Bufala, asparagus,  
roasted pine nuts and pesto (v)

Seasonal risotto

Bang bang chicken,  
with cucumber, radish, babay gem and sweet  
chilli and peanut dressing

Classic prawn cocktail

Crispy duck and five spice salad

### MINI DESSERTS



£6.50

Scone with jam and clotted cream

Crème brûlée

Coconut panna cotta

Chocolate cup and popping candy

Mini strawberry cheesecake

Mini lemon meringue pie

Treacle tart



# BREAKFAST

Please select one menu for your whole party

## MENU A

£20

### **Toast and preserves**

*a choice of white or granary bread,  
served with strawberry, apricot jam and marmalade*

### **Baked honey and maple granola**

*with dried apple, apricot and cranberry  
served 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 aux raisin and wild berry Danish,  
served with butter and preserves*

### **Baked honey and maple granola**

*with dried apple, apricot and cranberry  
served with natural yoghurt*

### **Eggs Benedict or Eggs Royale**

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



*Menus come with a serving of freshly squeezed orange juice  
and English Breakfast tea or filter coffee*

*Vegetarian & gluten free alternatives are available on request*

# 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*

### **Baked honey and maple granola**

*with dried apple, apricot and cranberry  
served 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 aux raisin and wild berry Danish,  
served with butter and preserves*

### **Baked honey and maple granola**

*with dried apple, apricot and cranberry  
served with natural yoghurt*

### **The Ivy Market Grill full English breakfast**

*smoked streaky sweet-cured 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*

*Vegetarian & gluten free alternatives are available on request*

— THE PYGMALION ROOM —



— THE GALATEA ROOM —



## DRINKS

### BEERS

<b>Peroni Nastro Azzuro, Italy, 5.1% abv. 330ml</b>	<b>4.50</b>
<b>Meantime Pilsner, London, England, 4.4% abv. 330ml</b>	<b>4.75</b>
<b>Sam Smith's Organic Pale Ale, North Yorkshire, England, 5.1% abv. 355ml</b>	<b>5.50</b>
<b>Chapel Down Curious IPA, Kent, England, 5.6% abv. 330ml</b>	<b>4.75</b>
<b>Guinness Stout, Dublin, Ireland, 4.5% abv. 330ml</b>	<b>4.75</b>
<b>Willy's Apple Cider, Herefordshire, England, 4% abv. 500ml</b>	<b>6.50</b>

### SOFT DRINKS

<b>Beetroot, Carrot, Apple and Orange</b>	<b>4.00</b>
<b>Green Juice</b>	<b>4.00</b>
<b>Mixed berry smoothie</b>	<b>4.00</b>
<b>Pineapple, orange, wheatgrass, papaya juice</b>	<b>4.95</b>
<b>Coca-Cola, Diet Coke</b>	<b>2.75</b>
<b>Fever-tree Lemonade, Tonic, Bitter Lemon</b>	<b>2.75</b>

### COOLERS

<b>Vanilla Berry Crush</b>	<b>4.75</b>
<i>Mixed Berries, Vanilla and Cranberry juice</i>	
<b>Peach &amp; Elderflower Iced Tea</b>	<b>4.75</b>
<i>English Breakfast Tea, Peach, Elderflower and Lemon</i>	

### COCKTAILS

<b>The Royale flute</b>	<b>10.25</b>
<i>Our signature Kir Royale with Lanique Rose Liqueur Spirit, Sipsmith Sloe Gin and Hibiscus Topped with Champagne</i>	
<b>Orchard G&amp;T</b>	<b>9.50</b>
<i>Chase Seville Orange gin, Rinquinquin a la Peche, Creole bitters with Fever-tree Mediterranean tonic, served long</i>	
<b>Bloody Mary</b>	<b>9.50</b>
<i>Wyborowa vodka, The Ivy Market Grill spice mix, tomato juice</i>	
<b>Bellini flute</b>	<b>9.50</b>
<i>Peach Puree &amp; Prosecco</i>	
<b>Buck's Fizz flute</b>	<b>9.50</b>
<i>Fresh Orange Juice &amp; Champagne</i>	

*Please select up to three options for your drinks reception  
Cocktails are charged on a consumption basis*

## FACILITIES & FURTHER INFORMATION



### Capacity

**The Pygmalion** - maximum 40 seating (*up to 24 guests on one table or 40 on four round tables*) and 50 standing

**The Galatea** - maximum 24 (*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 – access: 6.00 pm | service: 6.30 pm | guests' departure: mid-



night



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. 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

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