

AUTUMN MENUS

Please select **one** menu for your whole party.



Truffle arancini

Fried Arborio rice balls with truffle cheese

£5.95

Salted smoked almonds

Hickory smoked and lightly spiced

£3.25

Spiced green olives

Gordal olives with chilli, coriander and lemon

£3.50

MENU A £58

Oak smoked salmon

With black pepper, lemon and dark rye bread

The Ivy shepherd's pie

Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Selection of teas and filter coffee

MENU B £65

Duck liver parfait

Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche

Roast fillet of salmon

Sprouting broccoli, mashed potato, Champagne and caper cream sauce

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles – £3.75

With a liquid salted caramel centre

Selection of three cheeses – £12.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.

A discretionary optional service charge of 12.5% will be added to your bill.

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Spiced green olives

Gordal olives with chilli, coriander and lemon

£3.50

MENU C £75

Oak smoked salmon and crab

With dill cream and dark rye bread

Roast chicken

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee

MENU D £80

Lobster and prawn cocktail

Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce

English matured 7oz/198g fillet steak

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

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Selection of teas and filter coffee

Mini chocolate truffles – £3.75

With a liquid salted caramel centre

Selection of three cheeses – £12.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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Hickory smoked and lightly spiced

£3.25

Spiced green olives

Gordal olives with chilli, coriander and lemon

£3.50

MENU E £85

Half poached lobster salad

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

Roast beef fillet

Roast beef fillet with pan-fried duck liver, brioche,
wild mushrooms and red wine sauce

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream
and honeycomb centre with hot salted caramel sauce

Selection of teas and filter coffee

Mini chocolate truffles – £3.75

With a liquid salted caramel centre

Selection of three cheeses – £12.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy
with pear chutney, olive croutons, rye crackers

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AUTUMN MENUS

The following two menus require your guests to choose their starter, main course and dessert in advance.

We require the final pre-order one week prior to your event.



MENU F £65

STARTERS

Stracciatella di bufala

With crispy artichokes, pear and truffle honey

Oak smoked salmon

With black pepper, lemon and dark rye bread

Steak tartare

Hand-chopped beef striploin with a mustard Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary

MAINS

Roast fillet of salmon

Sprouting broccoli, mashed potato, Champagne and caper cream sauce

The Ivy shepherd's pie

Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

DESSERTS

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles – £3.75

With a liquid salted caramel centre

Selection of three cheeses – £12.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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AUTUMN MENUS



MENU G £95

STARTERS

Duck liver parfait

Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

Roast pumpkin tortellini

Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce

Lobster and prawn cocktail

Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce

MAINS

Miso black cod fillet

Baked black cod, hoba leaf, pickled fennel and a miso sauce

English matured 7oz/198g fillet steak

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

The Ivy vegetarian shepherd's pie

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

DESSERTS

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of three cheeses

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

Selection of teas and filter coffee

Mini chocolate truffles – £3.75

With a liquid salted caramel centre

Selection of three cheeses – £9.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.



Truffle arancini

Fried Arborio rice balls with truffle cheese

£5.95

Salted smoked almonds

Smoked and lightly spiced with Cornish salt

£3.25

Spiced green olives

Gordal olives with chilli, coriander and lemon

£3.50

SAVOURY CANAPÉS

£2.50 per bite

Truffle arancini

Lobster cocktail cornet with caviar

Crunchy tempura prawns with matcha green tea sauce

**Mini smoked haddock and salmon fishcake
with horseradish mayonnaise**

Grilled sirloin skewers with truffle mayonnaise

Duck liver parfait, hazelnut crumble on toasted brioche

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

Mini roast beef Yorkshire pudding with shaved horseradish

Ponzu marinated tuna tartare, avocado and sesame

White onion soup with truffle mascarpone

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut “cheese” and hazelnuts

SWEET CANAPÉS

£2.50 per bite

Raspberry Tarte Tropézienne

White chocolate and passion fruit ice cream balls

Macarons

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SMALL DISHES

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



SAVOURY BOWLS

£6.50 per bowl

Tuna tartare, soy and sesame

The Ivy shepherd's pie

**Belgian endive salad with grapes, coconut "cheese",
sumac and picked herbs**

Stracciatella di bufala with crispy artichokes, pear and truffle honey

Seasonal risotto

**Jackfruit and peanut bang bang salad with chayote, Chinese leaf,
mooli, crispy wonton, peanuts and coriander**

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50 each

Classic crème brûlée

Vanilla panna cotta

Potted chocolate and caramel

Blackberry and Champagne trifle

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BREAKFAST

Please select **one** menu for your whole party.



MENU A £20

Toast and preserves

A choice of white, granary and gluten-free bread,
served with strawberry jam, apricot jam and marmalade

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

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

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

Please select one for the entire party.

Eggs Benedict

Pulled honey roast ham, toasted muffins, two poached
hen's eggs with hollandaise sauce and watercress

Or

Eggs Royale

Smoked salmon, toasted muffins, two poached
hen's eggs with hollandaise sauce and watercress

*Menus come with a serving of freshly squeezed orange juice
and The Ivy 1917 Breakfast blend or filter coffee*

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BREAKFAST

Please select **one** menu for your whole party.



MENU C £28

Green Juice

Avocado, mint, spinach, apple, parsley

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

Poached eggs with avocado and quinoa

Warm avocado with sesame sauce, pomegranate and rocket

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

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

The Ivy 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 The Ivy 1917 Breakfast blend or filter coffee*

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DRINKS



COCKTAILS

The Ivy Royale	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
The Ivy Bloody Mary	8.75
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Ruby Grapefruit Spritz	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
White Port & Tonic	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	
Virgin Spritz	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

GIN & TONIC SELECTION

The Ivy Special G&T	9.75
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Pink G&T	10.75
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
Seville G&T	10.95
Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Deep Red G&T	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
Autumn G&Tea	12.50
Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	

Spirits 50ml as standard with 25ml available on request. Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.

DRINKS



COOLERS &

NON ALCOHOLIC COCKTAILS

The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
Peach & Elderflower Iced Tea	4.50
With The Ivy 1917 & afternoon tea blends	
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet it	4.50
Beetroot, apple, lemon and ginger	
Green Juice	4.75
Avocado, mint, spinach, apple, parsley	
Grove Sour	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
Elderflower Garden	5.95
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
Chelsea Set Cooler	4.75
Cucumber, apple, elderflower, lemon and soda	

BEERS & CIDER

The Ivy Craft Lager,	5.50
<i>Scotland, 4.4% abv, 330ml</i>	
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda,	6.95
<i>Italy, 4.8% abv, 330ml</i>	
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
Harviestoun Old Engine Oil,	6.00
<i>Scotland, 4.4% abv, 330ml</i>	
Rich, viscous and chocolatey dark ale	
Aspall Cyder,	5.75
<i>Suffolk, England, 5.5% abv, 330ml</i>	
Thirst quenching, fruity, dry and sparkling	
Lucky Saint,	4.50
<i>Germany, 0.5% abv, 330ml</i>	
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	

In addition, we are able to offer our full spirit selection from our restaurant on the day.

SOFT DRINKS

Choice of fresh juices	4.25
Orange, apple, grapefruit	
Coca-Cola, Diet Coke, Coke Zero	3.75
Fever-Tree soft drinks	3.75
Range of Tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	
London Essence Peach & Jasmine Soda	3.75
London Essence Rhubarb & Cardamom Soda	3.75
Acqua Panna still mineral water <i>750ml</i>	4.95
San Pellegrino sparkling mineral water <i>750ml</i>	4.95

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FACILITIES



Capacity

The Private Room accommodates 30 guests seated or 50 standing.

Access, Service & Departure Times

Breakfast - access: 8.00 am | service: 8.30 am | guests' departure: 10.30 am
(Sunday access 9am | service 9.30am | guests' departure: 11 am)

Lunch - access: 11.30 am | service: noon | guests' departure: 5.00 pm

Dinner - Monday to Saturday
access: 6.00 pm | service: 6.30 pm | guests' departure: midnight
(Sunday guests' departure 10.30 pm)

Service charge: 12.5%

Menu cards can be printed and dedicated to your requirements

Multiple displays of seasonal flowers are provided.

Additional flowers can be arranged via our florist

Tea lights can be supplied to suit your table layout

Private bar

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

Private bathroom for your party's exclusive use

You may supply your own celebration cake at no additional charge

Complimentary Wi-Fi

Corkage is not permitted

CONTACT US

MADELEINE TREACY

020 3727 6540 | events.ivychelsea@theivy-collection.com

195 -197 King's Road, London SW3 5EQ

020 3301 0300 | www.theivychelseagarden.com
