

THE PRIVATE ROOM AT

THE IVY CHELSEA GARDEN

The Private Room at The Ivy Chelsea Garden seats 30 guests on one long table or 24 guests on three round tables of 8 and is available for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 50 guests.

Decorated in a similar style to The Ivy Chelsea Garden, the walls of The Private Room are adorned with colourful vintage botanical prints and sumptuous floral artwork. The bespoke patterned white Carrara and grey Fior de Pesco grey marble tiled flooring, eclectic mix of vintage dining chairs upholstered with bold floral and palm printed fabric, and hanging gilt leaf pendants, add a touch of glamour to the room.

With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Private Room is equally as suited to private parties and wedding celebrations as it is for corporate breakfasts, lunches and dinners.

In addition, The Private Room features a beautiful marble top private bar decorated with bevelled antique mirror panels and trimmed brass, making the room suitable for both seated dining and standing receptions.

Ideally located on the King's Road, The Ivy Chelsea Garden's Private Room provides the perfect setting for entertaining friends, family and clients.

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 PRIVATE ROOM



WINTER MENU

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

£58

Tuna carpaccio

*Yellowfin tuna with ponzu dressing, avocado purée,
toasted sesame and coriander shoots*

The Ivy Chelsea Garden shepherd's pie

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

Milk chocolate parfait

*Milk chocolate parfait with caramelised banana,
glazed hazelnuts and Chantilly cream*

Selection of teas and filter coffee

MENU B

£68

Smoked salmon and crab

Oak smoked salmon, crab and dill cream with rye soda bread

Slow-roasted lamb shoulder

*Mustard and herb crust with creamed potato,
glazed root vegetables and rosemary sauce*

Apple tart fine

*Baked apple tart with Calvados caramel
and Madagascan vanilla ice cream*

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 £3.50 per person

All prices include VAT, a 12.5% service charge applies

WINTER MENUS

MENU C

£70

Available from 27th November to 31st December

Oak smoked salmon

Smoked salmon, black pepper and lemon served with rye soda bread

Roast turkey and duck ballotine with traditional accompaniments

*Chestnut, pork and sage stuffing, with roast potatoes,
honey roasted carrots, Brussels sprouts, pigs in blankets and truffle sauce*

Christmas pudding

Steamed Christmas pudding with redcurrants and brandy cream

Selection of teas and filter coffee with mince pies

MENU D

£75

Half poached lobster salad

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

English matured 7oz 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

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 £3.50 per person

All prices include VAT, a 12.5% service charge applies

WINTER MENUS

MENU E

Available from 27th November to 31st December

£95

Half poached lobster salad with caviar

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

Fillet of beef Wellington

*Truffle beef Wellington with mushroom duxelle,
creamed potato, honey glazed baby carrots and red wine sauce*

The Ivy Chelsea Garden Christmas bombe

*Melting chocolate bombe with milk foam, vanilla ice cream,
Christmas pudding and cranberry centre with hot brandy cream sauce*

Selection of teas and filter coffee with mince pies

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 £3.50 per person

All prices include VAT, a 12.5% service charge applies

WINTER 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

Burrata and clementine

*Burrata with clementine, toasted pine nuts,
pesto and purple baby basil*

Oak smoked salmon

Smoked salmon, black pepper and lemon served with rye soda bread

Steak tartare

*Hand chopped beef striploin with Tabasco dressing,
cornichon, shallot, parsley, egg yolk and toasted granary*

Roast salmon fillet

*Chopped winter greens, smoked almonds and olive oil mashed potato
with a lemon and a soft herb sauce*

The Ivy Chelsea Garden shepherd's pie

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

Dukka spiced aubergine and sweet potato

Jewelled freekeh grains, toasted almonds, labneh yoghurt and Moroccan sauce

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Flourless cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Frozen mixed berries

*Frozen mixed berries with yoghurt sorbet
and warm white chocolate 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

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served with crackers & seasonal accompaniments*

Salted caramel truffles available at an additional cost of £3.50 per person

All prices include VAT, a 12.5% service charge applies

WINTER MENUS

MENU C

£95

Roasted foie gras

*Baked Braeburn apples, toasted brioche,
tamarind glaze and red amaranth*

Field mix salad

*Thinly shaved garden vegetables with avocado houmous,
Manuka honey and wholegrain mustard dressing*

Lobster and prawn cocktail

*Lobster and prawn cocktail with baby gem,
cherry tomatoes and Marie Rose sauce*



Blackened cod fillet

*Baked in banana leaf with a dark miso glaze,
baby pak choi, radish and toasted sesame*

English matured 7oz fillet steak

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

Roasted butternut squash with grains

*Roasted butternut squash with buckwheat, chickpeas, pumpkin seeds and pomegranate
with crumbled feta, harissa yoghurt, coriander dressing and herbed green salad*



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

*Truffled unpasteurised Camembert, Beauvau blue,
Quicke's farmhouse Cheddar with olive bread, chutney and rye crackers*

Selection of teas and filter coffee

*Salted caramel truffles available at an additional cost of £3.50 per person
All prices include VAT, a 12.5% service charge applies*

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

Salted smoked almonds

Smoked and lightly spiced with Cornish salt

SAVOURY CANAPES



£2.50

Breaded crunchy prawns with matcha green tea sauce

Smoked salmon, dill & lemon cream cheese blini

**Avocado and quinoa chicory leaf
with ginger and lime dressing (v)**

Grilled sirloin skewers with truffle mayonnaise

**Duck liver parfait, hazelnut crumble
on toasted brioche**

Grilled chicken skewers with avocado houmous

Crispy duck, hoisin, ginger and chilli

**Mini roast beef Yorkshire pudding,
shaved horseradish**

Truffle arancini (v)

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado & sesame

SWEET CANAPES



£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts

SMALL DISHES

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

SAVOURY BOWLS

£6.50

Tuna tartare, soy and sesame

The Ivy Chelsea Garden shepherd's pie

Apple and Stilton salad with golden raisins,
caramelised hazelnuts, celery and Belgian endive (v)

Mozzarella di bufala with clementine,
toasted pine nuts, pesto and purple baby basil (v)

Seasonal risotto

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

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Chocolate cup with popping candy

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, apricot jam and marmalade*

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

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 au raisin and wild berry Danish,
served with butter and preserves*

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

Eggs Benedict

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

OR

Eggs Royale

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

Please select one for the entire party



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

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

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

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 au raisin and wild berry Danish,
served with butter and preserves*

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

The Ivy Chelsea Garden full English breakfast

*Smoked streaky sweetcured bacon, Cumberland herbed sausage,
fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms
and baked beans, served with sourdough toast*

JUICE

Mixed Berry Smoothie *Raspberry, strawberry, blueberry, banana* £4.50

Green Juice *Avocado, celery, apple, citrus, watercress and mint* £4.00



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



DRINKS

COCKTAILS

- Ivy Garden Royale flute** 10.75
Our signature Kir Royale with Briottet Rose liqueur, Sipsmith sloe gin & hibiscus topped with Champagne
- Chelsea Gold martini** 13.00
Gold leaf shaken with Wyborowa vodka, elderflower & Kwai feh lychee liqueur topped with Ruinart rose Champagne
- Angel's Share long** 9.50
Packed with flavour, this take on a mojito combines kumquats, ginger, lemongrass & kaffir lime leaves with Havana Especial rum
- Chelsea Old Town flute** 9.00
Fresh raspberries, Briottet rose liqueur & lemon with Kamm & Sons aperitif topped with Champagne
- Negroni Tasting Set tasting glasses** 9.00
*Fruity & light with Dolin bittersweet strawberry vermouth
Delicate & herbal with Beefeater gin
Rich & punchy 'Boulevardier' with Bulleit bourbon*
- Bucks Fizz flute** 9.50
Mandarin pulp, Pierre Ferrand dry curacao, The Ivy Collection Champagne
- Bloody Mary long** 9.75
Chelsea Garden spice mix, tomato juice, vodka
- Salted Caramel Espresso Martini** 9.00
Our indulgent take on the classic espresso martini with Wyborowa vodka, Expre Tosolini coffee liqueur, freshly pulled coffee & salted caramel syrup

COOLERS

- Green Juice** 4.00
Avocado, celery, apple, citrus, watercress and mint
- Mixed Berry Smoothie** 4.50
Raspberry, strawberry, blueberry, banana
- Chelsea Set Cooler** 4.75
A long refresher with cucumber, apple, lime, mint & soda
- Garden Iced Tea** 4.75
*Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends
Earl Grey tea, peach, elderflower and lemon*
- Dover House Garden** 4.50
Cranberry, grapefruit, lemon juice & lemongrass cordial shaken with tarragon & topped with ginger beer
- Jax Coco coconut water** 4.75
100% pure coconut water from the Philippines

DRINKS

BEERS & CIDER

Peroni Nastro Azzurro , <i>Italy, 5.1% abv. 330ml</i> <i>Classic, crisp and refreshing lager</i>	4.50
Meantime Pilsner , <i>London, England, 4.4% abv. 330ml</i> <i>Complex hoppy flavour, elegant bitter finish</i>	4.75
Samuel Smith's Organic Pale Ale , <i>North Yorkshire, England, 5.1% abv. 355ml</i> <i>Sweet malt and caramel, with a bitter dry finish</i>	5.50
Chapel Down Curious IPA , <i>Kent, England, 5.6% abv. 330ml</i> <i>Mid-bodied velvety mouth feel, spice and citrus</i>	4.75
Guinness Stout , <i>Dublin, Ireland, 4.5% abv. 330ml</i> <i>Chocolate, toasted coffee and roasted grain</i>	4.75
Aspall Cyder , <i>Suffolk, England, 5.5%, 330ml</i> <i>Thirst quenching, fruity, dry & sparkling</i>	5.00

SOFT DRINKS

Coca-Cola, Diet Coke	3.50
Fever-Tree soft drinks	3.50
Acqua Panna still mineral water 750ml	4.75
San Pellegrino sparkling mineral water 750ml	4.75

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

FACILITIES & FURTHER INFORMATION



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



Candles 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 and two plasma screens available



Private bathroom for your parties exclusive use



You may supply your own celebration cake at no additional charge



Complimentary Wi-Fi



Corkage is not permitted

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