

THE PRIVATE ROOM AT

**THE IVY**

SOHO BRASSERIE

The Private Dining Room at The Ivy Soho Brasserie seats 24 guests on one long table, or 40 over four round tables of ten, and is available for breakfast, lunch and dinner, as well as for drinks and canapé receptions for up to 60 guests.

Hidden away towards the back of the main restaurant, The Private Room provides the perfect solace away from the bustle of lively Soho.

The walls of The Private Dining Room are adorned with fabric panelling and decorative antique mirrors. A bespoke art deco glass screen separates the Private Dining Room from the main restaurant, and the same design is used with stained glass panels, creating a privacy screen to the outside yet allowing natural light into the room.

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

In addition, The Private Dining Room features a beautiful pale orange onyx bar, decorated with antique brass rod detailing, making the room suitable for both seated dining and standing receptions.

Ideally located on Soho's Broadwick Street, The Ivy Soho Brasserie's Private Dining 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 IVY SOHO BRASSERIE



## SUMMER 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.*

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### MENU A

£45

#### **Duck liver parfait**

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

#### **Salmon and smoked haddock fish cake**

*Spinach and herb sauce with a soft poached hen's egg, baby watercress*

#### **Classic crème brûlée**

*Classic set vanilla bean custard with a caramelised sugar crust*

#### **Selection of teas and filter coffee**

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### MENU B

£50

#### **Mozzarella di bufala**

*Mozzarella di bufala, sliced peaches with Nocellara olives,  
smoked almonds, pesto and picked mint*

#### **Roast half chicken**

*Crispy skin with gremolata, rosemary jus and watercress  
served with mashed potato and tenderstem broccoli*

#### **Rich chocolate mousse**

*Dark chocolate mousse with a salted crunchy peanut caramel topping*

#### **Selection of teas and filter coffee**

# SUMMER MENUS

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## MENU C

£55

### **Crispy duck salad**

*Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger*

### **Roast salmon fillet**

*Asparagus spears, olive oil mashed potato, baby watercress and a soft herb sauce*

### **Frozen mixed berries**

*Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce*

**Selection of teas and filter coffee**

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## MENU D

£60

### **Oak smoked salmon**

*Smoked salmon, black pepper and lemon served with granary toast*

### **The Ivy Soho Brasserie 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 pecans and Chantilly cream*

**Selection of teas and filter coffee**

# SUMMER MENUS

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## MENU E

£70

### **Smoked salmon with crab and dill crème fraîche**

*Oak smoked salmon with crab and dill crème fraîche and granary toast*

### **Slow roasted lamb shoulder**

*Mustard and herb crust with creamed potato, garlic,  
spring vegetables and rosemary sauce*

### **Apple tart fine**

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

### **Selection of teas and filter coffee**

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## MENU F

£75

### **Prawn cocktail**

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

### **English matured 7oz fillet steak**

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

### **Lemon meringue Alaska**

*Baked meringue with lemon ice cream,  
lemon curd sauce and baby basil*

### **Selection of teas and filter coffee**

# SUMMER MENUS

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## MENU G

£80

### Half poached lobster salad

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

### Fillet of beef Wellington

*Truffled beef Wellington with mushroom duxelle,  
creamed potato, honey glazed baby carrots 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



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 discretionary 12.5% service charge applies

## SUMMER MENUS

*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.*

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### MENU H

£78

#### **Oak smoked salmon**

*Smoked salmon, black pepper and lemon served with granary toast*

#### **Crispy duck salad**

*Warm crispy duck with five spice dressing, toasted cashews,  
watermelon, beansprouts, coriander and ginger*

#### **Mozzarella di bufala**

*Mozzarella di bufala, sliced peaches with Nocellara olives,  
smoked almonds, pesto and picked mint*



#### **The Ivy Soho Brasserie shepherd's pie**

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

#### **Line caught swordfish**

*Red pepper sauce with cherry tomatoes, toasted fregola, pesto,  
lemon and baby basil, served with tenderstem broccoli*

#### **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*



#### **Classic crème brûlée**

*Classic set vanilla custard with caramelised sugar crust*

#### **Frozen mixed berries**

*Frozen mixed berries with yoghurt sorbet  
and warm white chocolate sauce*

#### **Chocolate bombe**

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

## CANAPES

*We recommend 4 canapés per person for a pre-dinner reception.  
We require a minimum order of 12 canapés 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**

**Crispy duck, hoisin, ginger and chilli**

**Grilled chicken skewers with avocado hummus**

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

**Truffle arancini (v)**

**Lobster cocktail cornet with caviar**

**Marinated tuna, ponzu, avocado and 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 Soho Brasserie shepherd's pie

Soft goat's cheese salad, caramelised hazelnuts,  
Belgian endive, mixed grapes (v)

Mozzarella di Bufala, sliced peaches  
with Nocellara olives, smoked almonds,  
pesto and picked mint (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

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## 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 & quinoa grains, apricot,  
coconut and toasted seeds with natural yoghurt*

### **Bacon and egg brioche roll**

*Smoked streaky bacon and fried hen's egg*

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## 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 & quinoa grains, apricot,  
coconut and toasted seeds with natural yoghurt*

### **Eggs Benedict**

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



*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

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## 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 & quinoa grains, apricot, coconut and toasted seeds 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*

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## 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 & quinoa grains, apricot, coconut and toasted seeds with natural yoghurt*

### The Ivy Soho Brasserie 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*



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



## DRINKS

### COCKTAILS

<b>Romantic Era</b> <i>flute</i>	10.25
<i>In honour of Sir William Blake, the most famous resident of Broadwick Street, born here in 1757, with Briottet rose liqueur, Sipsmith sloe gin and hibiscus topped with Champagne</i>	
<b>Ivy League Spritz</b> <i>balloon</i>	9.75
<i>Seasonal steam juice, Prosecco, pink grapefruit oils &amp; home-made vanilla syrup</i>	
<b>Sparkling Negroni</b> <i>rocks</i>	9.75
<i>A carbonated version of the original with Beefeater gin, Campari, Aperol, The Ivy Soho Brasserie sweet vermouth blend &amp; orange oils</i>	
<b>White Geisha</b> <i>coupe</i>	8.50
<i>Fresh lychees blitzed with home made rose bud infusion, Choya sake &amp; Wyborowa vodka</i>	
<b>Free Love</b> <i>coupe</i>	8.75
<i>A mix of Expre Tossolini espresso liqueur, Havana Especial rum, amaretto Saliza &amp; Baileys, lengthened with cream &amp; milk</i>	

### COOLERS & JUICES

<b>Peach and Elderflower Iced Tea</b>	4.50
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	
<b>Mixed Berry Smoothie</b>	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
<b>Green Juice</b>	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
<b>Beet It</b> <i>Beetroot, carrot, apple juice</i>	4.00
<b>Power Up</b> <i>Pineapple, orange, wheatgrass, papaya</i>	4.95
<b>Fresh Lemonade</b>	3.50
<i>Sweetened blend of lemon &amp; lime lengthened with soda</i>	
<b>Homemade Ginger Beer</b>	4.75
<i>Freshly pressed ginger juice, lemon, sugar &amp; soda water</i>	

### SOFT DRINKS

<b>Fever-Tree soft drinks, Coca-cola, Diet-coke</b>	2.75
<b>Acqua Panna still mineral water 750ml</b>	3.50
<b>San Pellegrino sparkling mineral water 750ml</b>	3.50

..... BEERS & CYDER .....

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

## FACILITIES & FURTHER INFORMATION



### Capacity

The Private Room accommodates 40 guests seated or 60 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 plasma screen can be provided



You may supply your own celebration cake at no additional charge



Complimentary Wi-Fi



Corkage is not permitted

## CONTACT US

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