

## THE GARDEN ROOM AT



The Garden Room at The Ivy City Garden seats 24 guests on one long table, or 32 guests over four round tables of eight, and is available for breakfast, lunch and dinner, as well as for drink and canapé receptions for up to 50 guests.

Situated on the first floor of the restaurant, The Garden Room has a lovely view of the historic Bishopsgate Gardens and St. Botolph Church, providing the perfect solace away from the bustling City of London.

The walls of The Garden Room are adorned with blue woven fabric panelling and decorative antique mirrors inset into pale blue painted panels. Large star-shaped brass and antique mirror ceiling lights create a dramatic feature. With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Garden Room is equally suited to corporate breakfasts, lunches and dinners as it is for private parties.

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

Ideally located 2 minutes' walk from Liverpool Street Station, in Dashwood House, The Ivy City Garden's Private Dining Room provides the perfect setting for entertaining clients, friends and family. Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



### CONTACT US

**Isobel Giltrow**

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THE GARDEN ROOM



## WINTER 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

£58

#### Tuna carpaccio

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

#### The Ivy City 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

Available from 27th November to 31st December

£70

### 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 City 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 lemon and a soft herb sauce on the side*

### **The Ivy City 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*

*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 G

£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, Beauviale 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 chill**

**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 City 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 & 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 & 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 & 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 & quinoa grains, apricot, coconut and toasted seeds with almond milk*

### The Ivy City 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

**Beet It** *Beetroot, carrot, apple juice* £4.00



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



## DRINKS

### COCKTAILS

<b>City Garden Royale</b> <i>flute</i>	10.75
<i>Our signature Kir Royale with Briottet Rose liqueur, Sipsmith sloe gin &amp; hibiscus topped with Champagne</i>	
<b>Candy Floss Fizz</b> <i>coupe</i>	10.25
<i>Fairy floss &amp; Prosecco complemented with rosé, lychee, ginger &amp; Havana 3 year old rum</i>	
<b>Roast Chestnut Julep</b> <i>tin cup</i>	8.00
<i>Bulliet Bourbon, chestnut syrup, lemon juice, sugar syrup &amp; fresh mint</i>	
<b>Garden Gimlet</b> <i>martini</i>	8.00
<i>Beefeater Gin, homemade lime cordial, lemongrass, lemon thyme, lime and tonic water</i>	
<b>City Garden Bloody Mary</b> <i>long</i>	8.50
<i>City Garden spice mix, tomato juice, vodka</i>	
<b>Bucks Fizz</b> <i>flute</i>	9.50
<i>Mandarin pulp, Pierre Ferrand dry curacao, The Ivy Collection Champagne</i>	

### COOLERS

<b>Green Juice</b>	4.00
<i>Avocado, celery, apple, citrus, watercress and mint</i>	
<b>Mixed Berry Smoothie</b>	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	
<b>Power Up</b>	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	
<b>Jax Coco coconut water</b>	4.75
<i>100% pure coconut water from the Philippines</i>	

### SOFT DRINKS

<b>Coca-Cola, Diet Coke</b>	3.50
<b>Fever-Tree soft drinks</b>	3.50
<b>Acqua Panna still mineral water</b> <i>750ml</i>	4.75
<b>San Pelligrino sparkling mineral water</b> <i>750ml</i>	4.75

## DRINKS

### BEERS & CIDER

<b>1936 Biere</b> , <i>Swiss Alps, 4.7% abv. 330ml</i> <i>Crisp, fresh &amp; light lager</i>	6.50
<b>Hop House 13</b> , <i>Dublin, Ireland, 5.0% abv. 330ml</i> <i>Golden amber lager, fruity aroma with subtle malt</i>	6.50
<b>Samuel 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>	5.75
<b>Guinness Stout</b> , <i>Dublin, Ireland, 4.5% abv. 330ml</i> <i>Chocolate, toasted coffee and roasted grain</i>	5.50
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5%, 330ml</i> <i>Thirst quenching, fruity, dry &amp; sparkling</i>	5.75

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

## FACILITIES & FURTHER INFORMATION



### Capacity

The Garden Room accommodates 32 guests seated or 50 standing



### Access, Service & Departure Times

Breakfast - *Monday to Friday*

Access: 7.30 am | service: 8.00 am | guests' departure: 10.30 am

Lunch - *Monday to Friday*

Access: 11.30 am | service: noon | guests' departure: 4.30 pm

Lunch - *Saturday and Sunday*

Access: 10.30 am | service: 11 am | guests' departure: 4.30 pm

Dinner - *Monday to Saturday*

Access: 6.00 pm | service: 6.30 pm | guests' departure: midnight

*(Closed for dinner on Sundays)*



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



Complimentary Wi-Fi



Corkage is not permitted



Please note that there is no lift or disabled access to The Garden Room

## CONTACT US

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