

## 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

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THE GARDEN ROOM



## WINTER MENUS

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

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**Truffle arancini**  
*Fried Arborio rice balls  
with truffle cheese*  
5.50

**Salted smoked almonds**  
*Hickory smoked and  
lightly spiced*  
3.50

**Spiced green olives**  
*Gordal olives with chilli,  
coriander and lemon*  
3.50

**Raw yellowtail tuna 4 pieces** 5.95  
*Wasabi, sesame and avocado*

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❖ ————— MENU A ————— ❖

£58

**Oak smoked salmon**

*Smoked salmon, black pepper and lemon with dark rye bread*

**The Ivy shepherd's pie**

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

**Frozen mixed berries**

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

**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 salmon fillet**

*Sprouting broccoli, smoked almonds, olive oil mashed potato  
and a caviar and herb sauce*

**Cappuccino cake**

*Warm chocolate cake, milk mousse and coffee sauce*

**Selection of teas and filter coffee**

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**Mini chocolate truffles** 3.50

*With a liquid salted caramel centre*

**Selection of three cheeses** 12.50

*Cashel Blue, Quicke's and Camembert from Normandy with pear chutney,  
caramelised pecans, olive croutons, rye crackers*

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All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

**Please notify us of any food allergies or intolerances and we will cater for these separately.**

## WINTER MENUS

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### Truffle arancini

*Fried Arborio rice balls  
with truffle cheese*

5.50

### Salted smoked almonds

*Hickory smoked and  
lightly spiced*

3.50

### Spiced green olives

*Gordal olives with chilli,  
coriander and lemon*

3.50

### Raw yellowtail tuna 4 pieces 5.95

*Wasabi, sesame and avocado*

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## MENU C

£75

### Smoked Salmon and Crab

*Oak smoked salmon, crab and dill cream with dark rye bread*

### Slow-cooked lamb shoulder

*Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a 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 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

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### Mini chocolate truffles 3.50

*With a liquid salted caramel centre*

### Selection of three cheeses 12.50

*Cashel Blue, Quicke's and Camembert from Normandy with pear chutney,  
caramelised pecans, olive croutons, rye crackers*

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## WINTER MENUS

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### **Truffle arancini**

*Fried Arborio rice balls  
with truffle cheese*

5.50

### **Salted smoked almonds**

*Hickory smoked and  
lightly spiced*

3.50

### **Spiced green olives**

*Gordal olives with chilli,  
coriander and lemon*

3.50

### **Raw yellowtail tuna 4 pieces 5.95**

*Wasabi, sesame and avocado*

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## MENU E

£85

### **Half poached lobster salad**

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

### **Fillet of beef Wellington**

*Truffle beef Wellington with mushroom duxelles,  
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**



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### **Mini chocolate truffles 3.50**

*With a liquid salted caramel centre*

### **Selection of three cheeses 12.50**

*Cashel Blue, Quicke's and Camembert from Normandy with pear chutney,  
caramelised pecans, olive croutons, rye crackers*

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## 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.*

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### MENU F

£65

#### **Buffalo mozzarella**

*Crispy artichokes, pear and truffle honey*

#### **Oak smoked salmon**

*Smoked salmon, black pepper and lemon served with dark rye bread*

#### **Steak tartare**

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

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#### **Grilled tuna loin**

*Salad of artichoke, tomato, green beans, Provençal olives and basil sauce*

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

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

#### **Dukka spiced sweet potato**

*Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce*

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#### **Classic crème brûlée**

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

#### **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**

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#### **Mini chocolate truffles 3.50**

*With a liquid salted caramel centre*

#### **Selection of three cheeses 12.50**

*Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers*

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# WINTER MENUS

## MENU C

£95

### Duck liver parfait

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

### Raw market salad

*Thinly shaved market vegetables with avocado houmous,  
toasted sesame, maple and wholegrain mustard dressing*

### Lobster and prawn cocktail

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

### Roast salmon fillet

*Sprouting broccoli, smoked almonds, olive oil mashed potato  
and a caviar and herb 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*

### Roasted butternut squash with grains

*Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate  
with crumbled bean curd, harissa sauce and coriander dressing*

### 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

*Cashel Blue, Quicke's and Camembert from Normandy with pear chutney,  
caramelised pecans, olive croutons, rye crackers*

### Selection of teas and filter coffee

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#### Mini chocolate truffles 3.50

*With a liquid salted caramel centre*

#### Selection of three cheeses 12.50

*Cashel Blue, Quicke's and Camembert from Normandy with pear chutney,  
caramelised pecans, 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.*

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**Truffle arancini**  
*Fried Arborio rice balls  
with truffle cheese*  
5.50

**Salted smoked almonds**  
*Hickory smoked and  
lightly spiced*  
3.50

**Spiced green olives**  
*Gordal olives with chilli,  
coriander and lemon*  
3.50

**Raw yellowtail tuna 4 pieces** 5.95  
*Wasabi, sesame and avocado*

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## SAVOURY CANAPÉS

—  
£2.50 per bite  
—

**Crunchy prawn tempura**  
with matcha green tea sauce

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

**Watermelon cube with feta, black olive and mint** (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 houmous**

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

**Truffle arancini** (v)

**Lobster cocktail cornet with caviar**

**Ponzu marinated tuna tartare, avocado and sesame**

**Mini red pepper tart, whipped goat's cheese and basil** (v)

**Spiced green cucumber gazpacho shot with mint** (v)

## SWEET CANAPÉS

—  
£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 shepherd's pie**

**Endive and Stilton salad with shaved apple, cranberries and  
caramelised hazelnuts (v)**

**Buffalo mozzarella with crispy artichokes,  
pear and truffle honey (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 and lavender flowerpot**

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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*

### **Gluten-free organic granola**

*Puffed rice, buckwheat, quinoa grains, apricot,  
coconut, toasted seeds with berries and 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 aux raisin and wild berry Danish,  
served with butter and preserves*

### **Gluten-free organic granola**

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

Please select **one** for the entire party

### **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*



*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, mint, celery, spinach, apple, parsley*

### Half caramelised pink grapefruit

*Warm half grapefruit with caramelised demerara sugar*

### Gluten-free organic granola

*Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and 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 aux raisin and wild berry Danish, served with butter and preserves*

### Gluten-free organic granola

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

### 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*

## JUICE

**Mixed Berry Smoothie** *Strawberry, raspberry, 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*

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## DRINKS

### COCKTAILS

<b>The Ivy Royale</b> <i>flute</i>	10.75
<i>Phymouth sloe gin, Briottet rose &amp; hibiscus</i>	
<b>Candy Floss Fizz</b> <i>coupe</i>	10.00
<i>Fairy floss &amp; Prosecco complemented with rosé, lychee, ginger &amp; Havana 3 year old rum</i>	
<b>Golden Lychee</b> <i>coupe</i>	9.75
<i>Maker's Mark, Staibano lemon cream, honey, lychee juice, cranberry juice, lemon juice &amp; egg white</i>	
<b>Earl Grey Garden</b> <i>tea cup</i>	9.75
<i>Monkey 47 gin, Angostura Amaro, Cointreau, Earl Grey tea, lemon, blackcurrant jam &amp; egg white</i>	
<b>Calypso Cobbler</b> <i>coupe</i>	9.75
<i>Havana rum, Courvoisier VSOP, Pedro Ximenez, lime juice, sugar, grapefruit juice, orange juice, grenadine, coffee bitters</i>	
<b>Far East</b> <i>hi-ball</i>	10.50
<i>Absolut Elyx vodka infused with Kaffir lime, Koko Kanu, mandarin puree, lime juice, cinnamon, coriander, kaffir lime &amp; chilli water</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, mint, celery, spinach, apple, parsley</i>	
<b>Beet it</b>	4.00
<i>Beetroot, carrot, apple juice</i>	
<b>Mixed Berry Smoothie</b>	4.50
<i>Strawberry, raspberry, 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>Strawberry &amp; Vanilla Soda</b>	5.95
<i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	
<b>Vanilla Spiced Sour</b>	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup &amp; egg white</i>	

## DRINKS

### SOFT DRINKS

<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.25
<b>Fever-Tree soft drinks</b> <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	3.25
<b>Acqua Panna still mineral water 750ml</b>	4.75
<b>San Pellegrino sparkling mineral water 750ml</b>	4.75

### BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i> <i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	6.00
<b>BrewDog Nanny State</b> , <i>Scotland, 0.5% abv, 330ml</i> <i>Packed full of hop flavours without the alcohol</i>	4.00
<b>Harviestoun "Bitter &amp; Twisted" Golden Ale</b> <i>Scotland, 4.4% abv, 330ml</i> <i>Zesty, aromatic beer with a citrus finish</i>	6.00
<b>Chapel Down Curious IPA</b> <i>Kent, England, 4.4% abv, 330ml</i> <i>Mid-bodied velvety mouth feel, spice &amp; citrus</i>	5.75
<b>1936 Bier</b> , <i>Switzerland, 4.7% abv, 330ml</i> <i>This golden lager obtains its refreshing taste from Swiss hops &amp; pilsner malt. 1936 is an ultra clean, crisp, fresh lager with a slight sweetness</i>	6.00
<b>Guinness Stout</b> , <i>Dublin, Ireland, 4.2% abv, 330ml</i> <i>Chocolate, toasted coffee and roasted grain</i>	5.50
<b>Aspall Cyder</b> <i>Suffolk, England, 5.5% abv, 330ml</i> <i>Thirst quenching, fruity, dry &amp; sparkling</i>	5.75

## 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



A complimentary plasma screen can be provided



Complimentary Wi-Fi



Corkage is not permitted



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

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