

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



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.*

MENU A

Available for lunch events only
£50

Mozzarella di bufala

*Mozzarella di bufala, sliced peaches with Nocellara olives,
smoked almonds, pesto and 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 raspberries
and a salted crunchy peanut caramel topping*

Selection of teas and filter coffee

MENU B

£58

Tuna carpaccio

*Yellowfin tuna with tomato, watermelon, ponzu dressing,
miso mayonnaise and toasted sesame*

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

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

SUMMER MENUS

MENU C

£68

Smoked salmon with crab and dill crème fraîche

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

Slow roasted lamb shoulder

*Creamed potato, blushed cherry tomatoes, baby courgette and peas
with a mustard and herb crust, wild garlic and rosemary sauce*

Apple tart fine

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

Selection of teas and filter coffee

MENU D

£75

Lobster and prawn cocktail

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

English matured 7oz fillet steak

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

Panna cotta

*Vanilla panna cotta with peaches, raspberry liqueur sauce
and almond tuile*

Selection of teas and filter coffee

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SUMMER MENUS

MENU E

£80

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 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

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SUMMER 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 peach

Burrata, sliced peaches with Nocellara olives, smoked almonds, pesto and mint

Oak smoked salmon

Smoked salmon, black pepper and lemon served with granary toast

Steak tartare

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

Roast salmon fillet

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

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*

Chargrilled halloumi

*Red pepper sauce, toasted fregola, sun-dried cherry tomatoes
and a mint chilli sauce with tenderstem broccoli*

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

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SUMMER MENUS

MENU C

£85

Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise and baby watercress

Field mix salad

*Thinly shaved garden vegetables with avocado hummous,
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

*Blackened cod fillet baked in banana leaf with a miso glaze, spring onion,
radish and herb salad, yuzu mayonnaise, served with tenderstem broccoli*

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, chickpea, 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*

Panna cotta

*Vanilla panna cotta with peaches, raspberry liqueur sauce
and almond tuile*

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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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 hummus

Crispy duck, hoisin, ginger and chill

**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 City Garden 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 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

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

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*

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 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

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 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

City Garden Royale <i>flute</i>	10.75
<i>Our signature Kir Royale with Briottet Rose liqueur, Sipsmith sloe gin & hibiscus topped with Champagne</i>	
Candy Floss Fizz <i>coupe</i>	10.25
<i>Fairy floss & Champagne complemented with rosé, lychee, ginger & Havana 3 year old rum</i>	
Garden Collins <i>long</i>	8.75
<i>Lavender & rosemary infused Beefeater gin shaken with elderflower cordial & lemon, topped with soda, garnished with herbs from our herb garden</i>	
Globetrotter's Punch <i>coupe</i>	9.50
<i>Havana 3 year old rum, Koko Kanu coconut rum, lychee, kaffir lime, coriander, pineapple & a touch of chilli</i>	
City Garden Bloody Mary <i>long</i>	8.50
<i>City Garden spice mix, tomato juice, vodka</i>	
Bucks Fizz <i>flute</i>	9.50
<i>Mandarin pulp, Pierre Ferrand dry curacao, The Ivy Collection Champagne</i>	

COOLERS

Green Juice	4.00
<i>Avocado, celery, apple, citrus, watercress and mint</i>	
Mixed Berry Smoothie	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Power Up	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	

SOFT DRINKS

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

DRINKS

BEERS & CYDER

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
Sam 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

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: 5.00 pm

Lunch - *Saturday and Sunday*

Access: 10.30 am | service: 11 am | guests' departure: 5.00 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

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