

## THE TOWER VIEW PRIVATE ROOM AT

# THE IVY

## TOWER BRIDGE

The Tower View Private Room At The Ivy Tower Bridge accommodates 38 guests on one long table, 52 guests across two tables or 150 guests for a standing cocktail reception. The Tower View Private Room offers stunning views of The Tower of London and Tower Bridge, and when hired exclusively the space provides an impressive setting in which to entertain clients, colleagues, friends or family.

The walls of the Tower View Private Room space are adorned with colourful vintage prints and artwork inspired by Tower Bridge and the Tower of London, and its polished parquet floor adds a touch of glamour to this already striking private space. The Tower View Private Room also features a beautiful pale orange onyx bar, decorated with antique brass rod detailing, perfect for both seated dining and standing receptions.

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

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 TOWER VIEW PRIVATE ROOM



## AUTUMN MENUS

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

**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



### MENU A



£45

**Apple and Stilton salad**  
*Soft Stilton cheese with golden raisins,  
caramelised hazelnuts, celery and Belgian endive*

**Salmon and smoked haddock fish cake**  
*Crushed pea and herb sauce with a soft poached  
hen's egg, baby watercress and tenderstem broccoli*

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

**Selection of teas and filter coffee**



### MENU B



£50

**Mozzarella di bufala**  
*San Marzanino tomatoes with Nocellara olives,  
sourdough croutons, pesto and baby basil*

**Chicken bourguignon**  
*Flat-iron chicken with crispy skin, creamed potato and bacon lardons*

**Rich chocolate mousse**  
*Dark chocolate mousse with raspberries  
and a salted crunchy peanut caramel topping*

**Selection of teas and filter coffee**



**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, olive croutons, rye crackers*

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.

## AUTUMN 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

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### MENU C

£55

#### 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

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### MENU D

£60

#### Duck liver parfait

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

#### Blackened cod

*Baked in a banana leaf with citrus-pickled fennel, grilled broccoli,  
chilli and yuzu mayonnaise served with jasmine rice*

#### 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, olive croutons, rye crackers*

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## AUTUMN MENUS

**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



### MENU E



£70

#### **Crispy duck salad**

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

#### **Slow-cooked lamb shoulder**

*Herb crust, 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**



### MENU F



£75

#### **Prawn cocktail**

*Classic prawn cocktail with baby gem, avocado,  
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*

#### **Rum baba**

*Plantation rum soaked sponge with Chantilly cream and raspberries*

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



#### **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, olive croutons, rye crackers*

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## AUTUMN MENUS

**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

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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

*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, olive croutons, rye crackers*

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## AUTUMN 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.*

### MENU H

£78

#### Oak smoked salmon

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

#### Crispy duck salad

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

#### Mozzarella di bufala

*San Marzanino tomatoes with Nocellara olives,  
sourdough croutons, pesto and baby basil*

#### The Ivy shepherd's pie

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

#### Whole baked sea bass

*Baby plum tomatoes, fennel, Nocellara olives,  
caper and shallot dressing with tenderstem broccoli*

#### Roasted butternut squash with grains

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

#### Classic crème brûlée

*Classic set vanilla bean 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*

#### Selection of teas and filter coffee



THE TOWER VIEW PRIVATE ROOM





## CANAPÉS

*We recommend 4 canapés per person for a pre-dinner  
reception or 12 per person for a drinks party.*

**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

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## SAVOURY CANAPÉS

—❖—  
£2.50 *per bite*

**Crunchy tempura prawns**  
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**

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

**Mozzarella di bufala with San Marzanino  
tomatoes, Nocellara olives, sourdough croutons,  
pesto and 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 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 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 aux 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*

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, 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 aux 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 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*



*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 flute</b>	10.75
<i>Hibiscus gin, sloe infusion, rose water &amp; The Ivy Champagne</i>	
<b>Rhubarb &amp; Raspberry Crumble hi-ball</b>	9.00
<i>Slingsby rhubarb gin, Chambord, lemon juice &amp; Fever-Tree ginger beer</i>	
<b>Elderflower &amp; Juniper G&amp;T rocks</b>	9.50
<i>Juniper-rich Plymouth gin paired with Fever-Tree elderflower tonic &amp; citrus</i>	
<b>The Ivy Special G&amp;T wine glass</b>	8.75
<i>Beefeater gin &amp; Fever-Tree Mediterranean tonic with cucumber &amp; lime</i>	
<b>Midsummer G&amp;T rocks</b>	9.50
<i>Chase Seville orange gin, RinQuinQuin à la Pêche &amp; Creole bitters with Fever-Tree Mediterranean tonic</i>	
<b>Peach Bellini flute</b>	8.50
<i>Peach purée &amp; Prosecco</i>	

### COOLERS & JUICES

<b>Beet It</b> <i>Beetroot, carrot, apple juice</i>	4.00
<b>Green Juice</b> <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
<b>Mixed Berry Smoothie</b> <i>Strawberry, raspberry, blueberry, banana</i>	4.50
<b>Power Up</b> <i>Wheatgrass, pineapple, papaya, orange</i>	4.95
<b>Rosemary Lemonade</b>	3.50
<i>Rosemary infusion, lemon &amp; lime with sparkling water</i>	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; Afternoon tea blends</i>	
<b>Strawberries &amp; Cream Soda</b>	5.95
<i>A blend of strawberry, fruits &amp; vanilla with soda</i>	

### SOFT DRINKS

<b>Coca-Cola, Diet Coke, Coke Zero</b>	2.95
<b>Fever-Tree soft drinks</b> <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	2.95
<b>Acqua Panna still mineral water 750ml</b>	3.50
<b>San Pellegrino sparkling mineral water 750ml</b>	3.50

### BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i>	4.50
<b>Paolozzi Helles Lager</b> , <i>Edinburgh, Scotland, 5.2% abv 330ml</i>	5.25
<b>Harviestoun "Bitter &amp; Twisted" Golden Ale</b>	4.75
<i>Scotland, 4.4% abv, 330ml</i>	
<b>Chapel Down Curious IPA</b> , <i>Kent, England, 4.4% abv. 330ml</i>	4.75
<b>Guinness Stout</b> , <i>Dublin, Ireland, 4.5% abv. 330ml</i>	4.75
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5%, 330ml</i>	5.00



## FACILITIES & FURTHER INFORMATION



### Capacity

The Tower View Private Room accommodates up to 52 guests seated or 150 standing



### Access, Service & Departure Times

Breakfast – access: 8.00 am | service: 8.30 am | guests' departure: 10.30 am

Lunch – access: 11.30 am | service: noon | guests' departure: 4.30 pm

Dinner – 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



AV equipment can be provided at an extra cost



You may supply your own celebration cake at no additional charge



Complimentary Wi-Fi



Corkage is not permitted

## CONTACT US

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