

THE PAPWORTH ROOM AT

THE IVY



The Papworth Room at The Ivy Montpellier Brasserie accommodates 24 guests on one long table or across three rounds, or 40 guests for a standing reception. The restaurant is ideally located in the iconic Grade I listed Rotunda Building, in the heart of Cheltenham's boutique Montpellier district.

The walls of The Papworth Room are adorned with pale yellow fabric panels and locally referenced artwork inspired by Cheltenham racecourse heritage.

The dark oak polished parquet floor, Art Deco-style details and beautiful antique brass lighting add a touch of glamour to the space, making the room ideal for both seated dining and standing receptions.

The room is versatile, and as equally suited to private parties and celebrations as it is to corporate breakfasts, lunches and dinners. The space provides the ideal setting for entertaining friends, family and clients in Cheltenham.

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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WINTER CHOICE MENUS

Kindly select **one menu** for your entire party

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event

MENU A

£35

STARTERS



Duck liver parfait

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

Apple and Stilton salad

Soft Stilton cheese with apple, cranberries, Belgian endive and caramelised hazelnuts

Seasonal soup

Roast Ironbark pumpkin soup with truffle ricotta and crispy sage

MAINS



Roast half chicken

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

Salmon and smoked haddock fish cake

Spinach and herb sauce with a soft poached hen's egg, peas, sugar snaps and pea shoots

Roasted butternut squash with grains

Buckwheat, chickpea, pumpkin seeds and pomegranate, with crumbled feta, harissa yoghurt and coriander dressing

DESSERTS



Crème brûlée

Classic set vanilla custard with a caramelised sugar crust

Rich chocolate mousse

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

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee £3.75

WINTER CHOICE MENUS

MENU B

£40

STARTERS

Crispy duck salad

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

Prawn cocktail

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

Seasonal soup

Roast Ironbark pumpkin soup with truffle ricotta and crispy sage

MAINS

The Ivy shepherd's pie

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

Roast salmon fillet

Chopped winter greens, smoked almonds and olive oil mashed potato with a lemon and a soft herb sauce

Dukka spiced sweet potato

Aubergine baba ganoush with labneh and a Moroccan tomato sauce

DESSERTS

Vanilla panna cotta

Pineapple carpaccio with coconut, chilli and lime zest

Flourless cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce



Selection of teas and filter coffee £3.75

WINTER CHOICE MENUS

MENU C

£45

STARTERS

Crispy duck salad

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

Oak smoked salmon

Smoked salmon, black pepper and lemon with rye soda bread

Mozzarella di bufala

Mozzarella di bufala with clementine, toasted pine nuts, pesto and purple baby basil

MAINS

Slow-roasted lamb shoulder

Mustard and herb crust with creamed potato glazed root vegetables, rosemary sauce

Line-caught swordfish

Red pepper sauce with Provençal black olives, fregola and chimichurri dressing

Roasted butternut squash with grains

Buckwheat, chickpea, pumpkin seeds and pomegranate, with crumbled feta, harissa yoghurt and coriander dressing

DESSERTS

Crème brûlée

Classic set vanilla custard with a caramelised sugar crust

Chocolate bombe

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

Vanilla panna cotta

Pineapple carpaccio with coconut, chilli and lime zest



Selection of teas and filter coffee £3.75

WINTER CHOICE MENUS

MENU D

£55

STARTERS

Crispy duck salad

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

Smoked salmon and crab

Oak smoked salmon, crab and dill cream with rye soda bread

Mozzarella di bufala

Mozzarella di bufala with clementine, toasted pine nuts, pesto and purple baby basil

MAINS

English matured fillet steak 7oz/200g

Chargrilled English matured 7oz fillet steak served with thick cut chips, green beans and watercress, peppercorn or Béarnaise sauce

Blackened cod

Blackened cod baked in a banana leaf with baby pak choi, shaved radish, toasted sesame seeds and yuzu mayonnaise

Dukka spiced sweet potato

Aubergine baba ganoush with labneh and a Moroccan tomato sauce

DESSERTS

Crème brûlée

Classic set vanilla custard with a caramelised sugar crust

Chocolate bombe

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

Apple tart fine

Baked apple tart fine with vanilla ice cream and calvados caramel

Selection of teas and filter coffee 3.75



A cheese course can be added to all menus at an additional £9.95 per person

A selection of cheese served with olive bread, chutney and rye crackers

Salted caramel truffles available at an additional £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*

Please choose from the below options

NIBBLES

£3.50

Spiced green olives

Salted smoked almonds

Smoked and lightly spiced with Cornish salt

SAVOURY CANAPES

£2.50 per bite

**Breaded crunchy prawns
with matcha green tea sauce**

Smoked salmon, dill & lemon cream cheese blini

**Avocado & quinoa chicory leaf
with ginger & lime dressing (v)**

Grilled sirloin skewers with truffle mayonnaise

**Duck liver parfait, hazelnut crumble
on toasted brioche**

Crispy duck, hoisin, ginger & chilli

Grilled chicken skewers with avocado hummus

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

Truffle arancini (v)

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado & sesame

All prices include VAT, a 12.5% service charge applies



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

OR

Eggs Royale

*Smoked salmon, two poached hen's eggs, toasted English muffins
with hollandaise sauce and watercress*



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

All prices include VAT, a 12.5% service charge applies

BREAKFAST

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 au 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*

All prices include VAT, a 12.5% service charge applies

DRINKS

COCKTAILS

English Spa Royale	10.25
<i>Our signature Kir Royale with Briottet Rose liqueur, Sipsmith Sloe gin and hibiscus topped with Champagne</i>	
Steeplechase Spritz	8.00
<i>A take on the classic Spritz. Kamm & Sons aperitif, Pierre Ferrand Dry Curaçao, fresh pink grapefruit juice, Prosecco and soda</i>	
Angel's Share	9.50
<i>Packed with flavour, this take on a Mojito combines kumquats, ginger, lemongrass & Kaffir lime leaves with Havana Especial rum</i>	
The Ivy Bloody Mary	8.00
<i>The Ivy spice mix, tomato juice, Wyborowa vodka</i>	
Peach Bellini	9.50
<i>Peach purée & prosecco</i>	
Buck's Fizz	9.50
<i>Fresh orange juice & Champagne</i>	

COOLERS & JUICES

Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Beet It	4.50
<i>Beetroot, apple, lemon & ginger</i>	
Mixed Berry Smoothie	4.75
<i>Raspberry, strawberry, blueberry, banana, coconut milk & lime</i>	
Peach & Elderflower Iced Tea	4.50
<i>English breakfast tea, peach, elderflower and lemon</i>	
Home-made Ginger Beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	
Jax Coco coconut water	4.75
<i>100% pure coconut water from the Philippines</i>	

SOFT DRINKS

Fever-Tree soft drinks	2.75
Coca-Cola, Diet Coke	2.75
Acqua Panna still mineral water	3.50
<i>750ml</i>	
San Pellegrino sparkling mineral water	3.50
<i>750ml</i>	

BEERS & CIDER

Peroni Nastro Azzurro, Italy, 5.1% abv.	4.50
<i>330ml</i>	
Samuel Smith's Organic Pale Ale,	5.50
<i>North Yorkshire, England, 5.1% abv. 355ml</i>	
Chapel Down Curious IPA, Kent, England, 5.6% abv.	4.75
<i>330ml</i>	
Aspall Cyder, Suffolk, England, 5.5%,	5.00
<i>330ml</i>	
Guinness Stout, Dublin, Ireland, 4.5% abv.	4.75
<i>330ml</i>	

FACILITIES & FURTHER INFORMATION

Capacity

 **The Papworth Room** accommodates a maximum of 24 seated and 40 standing

Access, Service & Departure Times

Breakfast (*Monday to Saturday*)

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

Breakfast (*Sunday*)

access: 8.30 am | service: 9.00 am | guests' departure: 10.30 am

Lunch (*Monday to Sunday*)

access: 11.30 am | service: 12.00 pm | guests' departure: 5.00 pm

Dinner (*Monday to Thursday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.30 pm

Dinner (*Friday to Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.30 am

Dinner (*Sunday*)


access: 6.00 pm | service: 6.30 pm | guests' departure: 11.30 pm

 Service charge: 12.5%

 Menu cards can be printed and dedicated to your requirements

 Complimentary place cards are provided

 Seasonal flowers and tea lights are provided

 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

 Corkage is not permitted

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