

THE ISABELLA ROOM AT
THE IVY
— **CAFE** —
RICHMOND

The Isabella Room at The Ivy Café, Richmond is located on the first floor, above the main restaurant, with a beautiful view of Richmond Hill.

The private dining room accommodates up to 24 guests and offers a selection of menus specially created by our Executive Chef, Sean Burbidge.

Natural daylight floods the room and the walls are adorned with locally referenced artwork and prints inspired by the natural landscapes of Richmond Park and the Isabella plantation, depicted in bold colours. The polished parquet floor, midnight blue leather with dark wood chairs and Art Deco-style central brass lights add touches of glamour.

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 Richmond.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

Sophie Frost

020 3146 7733 | events.ivyrichmond@theivy-collection.com

9-11 Hill St. Richmond, TW9 1SX
www.theivycaferichmond.com



EXPRESS LUNCH MENU

Available Monday - Friday

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

Two courses
£22.95



Three courses
£26.95

STARTERS



Duck liver parfait

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

Buffalo mozzarella

Asparagus and edamame with roasted pine nuts, pesto and baby basil

MAINS



Miso-glazed chicken salad

Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style "cheese", harissa sauce and coriander dressing

Sprouting broccoli and peas served sharing style to the table

DESSERTS



Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Vanilla ice cream

Pistachio and strawberry sauce

Tea & coffee available

£3.75 per person

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

— SPRING MENU —

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

£38

STARTERS



Belgian endive salad

Caramelised hazelnuts, grapes, soft coconut "cheese", sumac and picked herbs

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Roasted Roma tomato soup

Pine nuts, soft vegan "cheese", Provençale olives and basil

MAINS



Chicken Milanese

Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and sprouting broccoli

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style "cheese", harissa sauce and coriander dressing

DESSERTS



Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rich chocolate mousse

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

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

— SPRING MENUS —

— MENU B —

£44

STARTERS

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Prawn cocktail

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

Roasted Roma tomato soup

Pine nuts, soft vegan "cheese", Provençale olives and basil

MAINS

The Ivy shepherd's pie

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

Roast salmon fillet

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

Crispy polenta cakes

Artichoke purée with roasted San Marzanino tomatoes,
Provençale olives and Prosociano vegan "cheese"

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

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

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

— SPRING MENUS —

— MENU C —

£52

STARTERS



Crispy duck salad

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

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Buffalo mozzarella

Asparagus and edamame with roasted pine nuts, pesto and baby basil

MAINS



Roast chicken

Roasted half chicken (off the bone) with truffle mashed potato, green beans and a wild mushroom cream sauce

Blackened cod fillet

Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style "cheese", harissa sauce and coriander dressing

DESSERTS



Crème brûlée

Classic set vanilla bean 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

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 9.95

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

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

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— SPRING MENUS —

— MENU D —

£60

STARTERS



Crispy duck salad

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

Crab and avocado tian

Picked white crab with soft herbs, watercress and a Bloody Mary sauce

Buffalo mozzarella

Asparagus and edamame with roasted pine nuts, pesto and baby basil

MAINS



English matured 7oz/198g fillet steak

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

Grilled sea bass fillet

Smoked aubergine, tomato pesto, sprouting broccoli and a tomato, olive, shallot and coriander dressing

Crispy polenta cakes

Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Prosciutto vegan "cheese"

DESSERTS



Crème brûlée

Classic set vanilla bean 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 with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

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

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CANAPÉS

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

Please choose from the options below.

Truffle arancini Fried Arborio rice balls with truffle cheese 5.50	Salted smoked almonds Hickory smoked and lightly spiced 3.25	Spiced green olives Gordal olives with chilli, coriander and lemon 3.50
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SAVOURY CANAPÉS

£2.50 *per bite*

Truffle arancini

Lobster cocktail cornet with caviar

Crispy polenta with artichoke purée

Crunchy prawn tempura with matcha green tea sauce

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

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

Ponzu marinated tuna tartare, avocado and sesame

Roma tomato soup with Provençale olives

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut "cheese" and hazelnuts

SWEET CANAPÉS

£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts



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 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*

BREAKFAST

Please select *one* menu for your whole party.

MENU C

£28

Green Juice

Avocado, mint, 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



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

— DRINKS —

— THIRST QUENCHERS —

The Ivy Royale	10.75
Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne	
The Ivy Bloody Mary	8.50
The Ivy spice mix, tomato juice & vodka	
Peach Bellini	8.50
Peach pulp & Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco & soda with an orange twist	

— GIN & TONIC SELECTION —

Ivy Special G&T	8.75
Beefeater gin, lavender, cucumber & lime with Fever-Tree cucumber tonic	
Seville G&T	9.50
Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	
Pink G&T	9.50
Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	
Deep Red G&T	10.50
Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic	
Rhubarb, Raspberry & Ginger	11.00
Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	
Gibson G&T	13.00
Copperhead Gibson edition gin, Cordal olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	

 COOLERS & JUICES 	
Peach & Elderflower Iced Tea	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Beet it Beetroot, carrot, apple juice and ginger	4.50
Green Juice Avocado, mint, spinach, apple, parsley	4.75
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
Vanilla Spiced Sour	5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white	
Seedlip Garden & Tonic	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
 SOFT DRINKS 	
Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks	2.95
Range of tonics, Madagascan cola ginger beer, ginger ale, lemonade	
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50
 BEERS & CIDER 	
The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.75
BrewDog Nanny State, Scotland, 0.5% abv, 330ml	4.00
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml	5.00
Menabrea Bionda, Italy, 4.4% abv, 330ml	5.50

FACILITIES & FURTHER INFORMATION

◆ Capacity

The Isabella Room accommodates a maximum of 24 seated and 40 standing
(*up to 20 guests on one table or 24 on three round tables*)

◆ Access, Service & Departure Times

Breakfast (*Monday to Saturday*)

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

Breakfast (*Sunday and bank holidays*)

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: 4.30 pm

Dinner (*Monday to Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.00 am

Dinner (*Sunday and bank holidays*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.00 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
- ◆ Please note that there is no lift access to the private dining room

CONTACT US

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