

THE DANBY ROOM AT

**THE IVY**

— **CAFE** —

WIMBLEDON

The Danby Room at The Ivy Café, Wimbledon Village is located on the first floor, above the main restaurant. The private dining room accommodates up to 20 guests. A selection of menus is available, specially created by our Executive Chef, Sean Burbidge.

Natural daylight floods the room and the walls are adorned with locally-referenced artwork and prints depicting Wimbledon House, the official residence of The Earl of Danby in 1678. The polished parquet floor, burnt orange leather, brass-studded 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 Wimbledon Village.

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 DANBY PRIVATE ROOM



# 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

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### 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

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## — 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**

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##### **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

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## — SPRING MENU —

### — 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 Woockey 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**

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##### **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

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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.

## — SPRING MENU —

### — 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**

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##### **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

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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 Prosciano 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**

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##### **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

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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.

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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.*

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<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese 5.50	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced 3.25	<b>Spiced green olives</b> 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 —

<b>1917 Royale</b>	8.25
Hibiscus gin, sloe infusion, rose water & The Ivy Champagne	
<b>The Ivy Bloody Mary</b>	8.50
The Ivy spice mix, tomato juice & vodka	
<b>Peach Bellini</b>	8.50
Peach pulp & Prosecco	
<b>Aperol Spritz</b>	9.50
Aperol, Prosecco & soda with an orange twist	

### — GIN & TONIC SELECTION —

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

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COOLERS & JUICES

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<b>Peach &amp; Elderflower Iced Tea</b>	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
<b>Beet it</b> Beetroot, carrot, apple juice and ginger	4.50
<b>Green Juice</b> Avocado, mint, spinach, apple, parsley	4.75
<b>Mixed Berry Smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
<b>Vanilla Spiced Sour</b>	5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white	
<b>Seedlip Garden &amp; Tonic</b>	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	

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SOFT DRINKS

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

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BEERS & CIDER

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<b>The Ivy Craft Lager, Scotland, 4.4% abv, 330ml</b>	4.75
<b>BrewDog Nanny State, Scotland, 0.5% abv, 330ml</b>	4.00
<b>Aspall Cyder, Suffolk, England, 5.5% abv, 330ml</b>	5.00
<b>Menabrea Bionda, Italy, 4.4% abv, 330ml</b>	5.50

## FACILITIES & FURTHER INFORMATION

### ◆ Capacity

**The Danby Room** accommodates a maximum of 20 seated and 40 standing  
(*up to 16 on one table or 20 on two long tables*)

### ◆ Access, Service & Departure Times

**Breakfast** (*Monday to Saturday*)

access: 8.00 am | service: 8.30 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** (*Sunday to Wednesday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.00 pm

**Dinner** (*Thursday to Saturday*)

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
- ◆ Please note that there is no lift access to the private dining room

### CONTACT US

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