

THE PRIVATE ROOMS AT

# THE IVY

## MARKET GRILL

The Private Rooms at The Ivy Market Grill are wood panelled, adorned with photos of stage and screen stars, skilfully lit and atmospheric.

Both rooms are available for breakfast, lunch and dinner events, as well as standing drinks and canapé receptions and are equally suited to the private and corporate worlds.

The Pygmalion room seats up to 44 guests over five round tables or 28 guests on one long table, and up to 50 guests standing. The Galatea room seats up to 24 guests over three round tables or 16 guests on one long table, and up to 30 guests standing.

We offer a selection of menus that have been created specially by our Executive Chef, Sean Burbidge. We cater for specific dietary requirements and can make wine recommendations for your event. Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



## CONTACT US

**Anouska Stockell**

020 7307 5908 | [events.ivymarketgrill@theivy-collection.com](mailto:events.ivymarketgrill@theivy-collection.com)

1A Henrietta Street, Covent Garden, London WC2E 8PS

020 3301 0200 | [www.theivymarketgrill.com](http://www.theivymarketgrill.com)

THE GALATEA ROOM



THE PYGMALION ROOM



# SUMMER 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

3.25

## **Spiced green olives**

Gordal olives with chilli,  
coriander and lemon

3.50

## MENU A

£45

### **Heritage tomato and feta salad**

Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing

### **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

### **Buffalo mozzarella**

Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint

### **Chicken Milanese**

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

### **Rich chocolate mousse**

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

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

### **Mini chocolate truffles**

With a liquid salted caramel centre

3.50

### **Selection of three cheeses**

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

9.95

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.

## SUMMER MENUS

### **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

5.50

### **Salted smoked almonds**

Hickory smoked and  
lightly spiced

3.25

### **Spiced green olives**

Cordal olives with chilli,  
coriander and lemon

3.50

---

### MENU C

£55

#### **Asparagus with truffle hollandaise**

Warm asparagus spears with truffle hollandaise and baby watercress

#### **The Ivy shepherd's pie**

Slow-braised lamb leg 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**

---

### MENU D

£60

#### **Duck liver parfait**

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

#### **Blackened cod fillet**

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

#### **Cappuccino cake**

Warm chocolate cake, milk mousse and coffee sauce

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

---

#### **Mini chocolate truffles**

With a liquid salted caramel centre

3.50

#### **Selection of three cheeses**

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

9.95

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.

# SUMMER MENUS

## **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

5.50

## **Salted smoked almonds**

Hickory smoked and  
lightly spiced

3.25

## **Spiced green olives**

Cordal olives with chilli,  
coriander and lemon

3.50

---

### MENU E

£70

## **Oak smoked salmon**

Smoked salmon, black pepper and lemon with dark rye bread

## **Roasted lamb rump**

Asparagus, creamed potato and a morel cream 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**

With a liquid salted caramel centre

3.50

## **Selection of three cheeses**

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

9.95

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.**

# SUMMER 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

3.25

## **Spiced green olives**

Gordal olives with chilli,  
coriander and lemon

3.50

---

## MENU G

£80

### **Half poached lobster salad**

Half poached lobster with cucumber and watermelon salad,  
Amalfi lemon and basil mayonnaise

### **Roast beef fillet**

Roast beef fillet with pan-fried duck liver, brioche,  
wild mushrooms 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**

---

### **Mini chocolate truffles**

With a liquid salted caramel centre

3.50

### **Selection of three cheeses**

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

9.95

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.

# SUMMER MENUS

## For groups of up to 15 guests

*Your guests may order on the day from this menu.*

## For groups of 16 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 H

£78

#### Oak smoked salmon

Smoked salmon, black pepper and lemon with rye soda bread

#### Duck liver parfait

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

#### Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise and baby watercress



#### Roasted lamb rump

Asparagus, creamed potato and a morel cream sauce

#### Swordfish steak

Grilled with a herb crust, celeriac purée, sprouting broccoli and diced tomato

#### Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander



#### 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

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.

# 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

3.25

## **Spiced green olives**

Gordal olives with chilli,  
coriander and lemon

3.50

## SAVOURY CANAPÉS

£2.50 *per bite*

**Crunchy tempura prawns with matcha green tea sauce**

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

**Garden pea and mint soup**

**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**

**Lobster cocktail cornet with caviar**

**Ponzu marinated tuna tartare, avocado and sesame**

**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 doughnut**

## SMALL DISHES

We recommend 6 bowl food options per person for a drinks party

### SAVOURY BOWLS

£6.50 *per bowl*

**Tuna tartare, soy and sesame**

**The Ivy shepherd's pie**

**Belgian endive salad with grapes, coconut "cheese",  
sumac and picked herbs**

**Buffalo mozzarella with sliced peaches, Nocellara olives,  
smoked almonds, pesto and picked mint**

**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**

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.

# 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

### **Organic granola**

Gluten-free granola with coconut “yoghurt” and raspberries

### **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

### **Organic granola**

Gluten-free granola with coconut “yoghurt” and raspberries

## Please select *one* for the entire party

### **Eggs Benedict**

Pulled honey roast ham, toasted muffins, two poached hen’s eggs with hollandaise sauce and watercress

*OR*

### **Eggs Royale**

Smoked salmon, toasted 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, mint, spinach, apple, parsley

### **Half caramelised pink grapefruit**

Warm half grapefruit with caramelised demerara sugar

### **Organic granola**

Gluten-free granola with coconut “yoghurt” and raspberries

### **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

### **Organic granola**

Gluten-free granola with coconut “yoghurt” and raspberries

### **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

THE PYGMALION ROOM



THE GALATEA ROOM



## DRINKS

### COCKTAILS

<b>The Ivy Royale</b>	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
<b>The Ivy Bloody Mary</b>	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	8.50
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Ruby Grapefruit Spritz</b>	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
<b>White Port &amp; Tonic</b>	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	

### GIN & TONIC SELECTION

<b>Ivy Special G&amp;T</b>	9.50
Beefeater Gin, lavender, cucumber and lime, with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	9.50
Beefeater Pink Gin, fresh strawberries and fresh mint, with Fever-Tree Elderflower Tonic	
<b>Seville G&amp;T</b>	10.50
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice, with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Summer Apple G&amp;T</b>	11.50
30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	
<b>Deep Red G&amp;T</b>	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
<b>Gibson G&amp;T</b>	13.00
Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	

## DRINKS

### COOLERS & NON ALCOHOLIC COCKTAILS

<b>The Ivy home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
<b>Freshly pressed ginger juice, lemon, sugar and soda water</b>	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
<b>Mixed Berry Smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet it</b> Beetroot, carrot, apple juice and ginger	4.50
<b>Green Juice</b>	4.75
Avocado, mint, spinach, apple, parsley	
<b>Grove Sour</b>	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
<b>Elderflower Garden</b>	5.95
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
<b>Seedlip Garden &amp; Tonic</b>	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
<b>Virgin Spritz</b>	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

### SOFT DRINKS

<b>Choice of fresh juices</b> <i>orange, apple, grapefruit</i>	3.95
<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.25
<b>Fever-Tree soft drinks</b>	3.25
Range of tonics, Madagascan cola ginger beer, ginger ale, lemonade	
<b>London Essence Peach &amp; Jasmine Soda</b> 750ml	3.75
<b>London Essence Rhubarb &amp; Cardamom Soda</b> 750ml	3.75
<b>Kingsdown still mineral water</b> 750ml	3.75
<b>Kingsdown sparkling mineral water</b> 750ml	3.75

## DRINKS

### BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda</b> , <i>Italy, 4.8% abv, 330ml</i>	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
<b>Harviestoun Old Engine Oil</b> , <i>Scotland, 6% abv, 330ml</i>	5.00
Rich, viscous and chocolatey dark ale	
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.00
Thirst quenching, fruity, dry and sparkling	
<b>Lucky Saint</b> , <i>Germany, 0.5% abv, 330ml</i>	4.50
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	



In addition we are able to offer our full spirit selection from our restaurant on the day.

*Spirits 50ml as standard with 25ml available on request. Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.*

## FACILITIES & FURTHER INFORMATION

### ◆ Capacity

**The Pygmalion** - maximum 44 seated (*up to 28 guests on one table or 44 on five round tables*) and 50 standing

### ◆ The Galatea - maximum 24 seated (*up to 16 on one table or 24 on three round tables*) and 30 standing

### ◆ Access, Service & Departure Times

Breakfast -access: 7.45 am | service: 8.00 am | guests' departure: 10.30 am

Lunch – access: 11.30 am | service: noon | guests' departure: 5.00 pm

Dinner – Monday to Saturday

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

### ◆ Complimentary place cards are provided

### ◆ Table displays of seasonal flowers are provided in The Pygmalion room and The Galatea room. Additional flowers can be arranged via our florist

### ◆ Tea lights can be supplied to suit your table layout

### ◆ 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

### ◆ A complimentary easel & plasma screen can be provided

### ◆ Please note that there is no lift access to the private dining rooms

### ◆ Complimentary Wi-Fi

### ◆ Corkage is not permitted

## CONTACT US

**Anouska Stockell**

020 7307 5908 | [events.ivymarketgrill@theivy-collection.com](mailto:events.ivymarketgrill@theivy-collection.com)

1A Henrietta Street, Covent Garden, London WC2E 8PS

020 3301 0200 | [www.theivymarketgrill.com](http://www.theivymarketgrill.com)