

THE PRIVATE ROOM AT

THE IVY CHELSEA GARDEN

The Private Room at The Ivy Chelsea Garden seats 30 guests on one long table or 24 guests on three round tables of eight and is available for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 50 guests.

Decorated in a similar style to The Ivy Chelsea Garden, the walls of The Private Room are adorned with colourful vintage botanical prints and sumptuous floral artwork. The bespoke patterned white Carrara and grey Fior de Pesco grey marble tiled flooring, eclectic mix of vintage dining chairs and hanging gilt leaf pendants, add irresistible glamour to the room.

With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Private Room is equally as suited to private parties and wedding celebrations as it is for corporate breakfasts, lunches and dinners. It also features a beautiful marble top private bar decorated with bevelled antique mirror panels and trimmed brass, making the room suitable for both seated dining and standing receptions.

Ideally located on the King's Road, The Ivy Chelsea Garden's Private Room provides the perfect setting for entertaining friends, family and clients.

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 PRIVATE ROOM



SPRING MENUS

Please select *one* menu for your whole party

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.75

Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Gordal olives with chilli,
coriander and lemon

3.50

MENU A

£58

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

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 B

£65

Duck liver parfait

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

Roast salmon fillet

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

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

12.95

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.

SPRING MENUS

Please select *one* menu for your whole party

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.75

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

Spiced green olives
Gordal olives with chilli,
coriander and lemon
3.50

MENU C

£75

Crab and avocado tian

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

Roast chicken

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

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee

MENU D

£80

Lobster and prawn cocktail

Chilled lobster and prawn cocktail with baby gem,
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

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
12.95

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SPRING MENUS

Please select *one* menu for your whole party

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.75

Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Gordal olives with chilli,
coriander and lemon

3.50

MENU E

£85

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 with 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
12.95

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SPRING MENUS

The following *two* menus require your guests to choose their starter, main course and dessert in advance.

We require the final pre-order one week prior to your event.

MENU F

£65

Buffalo mozzarella

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

Oak smoked salmon

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

Steak tartare

Hand-chopped beef striploin with a mustard Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Roast salmon fillet

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

The Ivy shepherd's pie

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

Crispy polenta cakes

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

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

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

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

12.95

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Please notify us of any food allergies or intolerances and we will cater for these separately.

SPRING MENUS

MENU C

£95

Duck liver parfait

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

Raw market salad

Thinly shaved market vegetables with avocado houmous,
toasted sesame, maple and wholegrain mustard dressing

Lobster and prawn cocktail

Chilled lobster and prawn cocktail with baby gem,
cherry tomatoes and Marie Rose sauce

Miso black cod fillet

Baked black cod, hoba leaf, pickled fennel and a miso 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

Roasted butternut squash with grains

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

Chocolate bombe

Melting chocolate bombe with milk foam and a 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 three cheeses

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

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
12.95

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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
5.75

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*

Truffle arancini

Lobster cocktail cornet with caviar

Crispy polenta with artichoke purée

Crunchy tempura prawns 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 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 asparagus, edamame,
roasted pine nuts, pesto and baby basil**

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

OR

Eggs Royale

Smoked salmon, two poached hen's eggs on 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 Ivy Champagne

The Ivy Bloody Mary

8.50

The Ivy spice mix, tomato juice & vodka

Peach Bellini

8.50

Peach puree & Prosecco

Aperol Spritz

9.50

Aperol, Prosecco & soda with an orange twist

GIN & TONIC SELECTION

Ivy Special G&T

9.75

Beefeater gin, lavender, cucumber & lime with Fever-Tree cucumber tonic

Seville G&T

10.50

Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic

Gibson G&T Copperhead Gibson edition gin, Gordal olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic

13.00

Rhubarb, Raspberry & Ginger

11.00

Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale

Deep Red G&T

12.00

Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic

Pink Peppercorn G&T

13.00

Audemus pink peppercorn gin, chilled espresso & Alvear Pedro Ximenez Sherry with Fever-Tree aromatic tonic

COOLERS & JUICES

Peach & Elderflower Iced Tea

4.50

Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends

Green Juice Avocado, mint, spinach, apple, parsley

4.75

Detox Shot Ginger juice, lemon, sugar and cayenne pepper

3.50

Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana, coconut milk and lime

4.75

Beet it Beetroot, carrot, apple juice and ginger

4.50

Home-made Ginger Beer Freshly pressed ginger juice, lemon, sugar & soda water

4.75

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 Non-alcoholic spirit with tonic, cucumber & sugar snap peas

5.95

DRINKS

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks	3.25
range of tonics, Madagascan cola ginger beer, ginger ale, lemonade	
Acqua Panna still mineral water 750ml	4.75
San Pellegrino sparkling mineral water 750ml	4.75

BEERS & CIDER

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	5.00
Menabrea Bionda, Italy, 4.4% abv, 330ml	5.75
Paolozzi Helles Lager, Edinburgh, Scotland, 5.2% abv, 330ml	5.75
Harviestoun Old Engine Oil, Scotland, 6% abv, 330ml	5.00
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml	5.00
BrewDog Nanny State, Scotland, 0.5% abv, 330ml	4.00

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

FACILITIES & FURTHER INFORMATION

♣ Capacity

The Private Room accommodates 30 guests seated or 50 standing

Access, Service & Departure Times

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

(*Sunday* access 9am | service 9.30am | guests' departure: 11 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

♣ Multiple displays of seasonal flowers are provided.

Additional flowers can be arranged via our florist

♣ Tea lights 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

♣ A complimentary easel & plasma screen can be provided

♣ Private bathroom for your party's exclusive use

♣ You may supply your own celebration cake at no additional charge

♣ Complimentary Wi-Fi

♣ Corkage is not permitted

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