

THE TOWER VIEW PRIVATE ROOM AT

**THE IVY**

**TOWER BRIDGE**

The Tower View Private Room at The Ivy Tower Bridge accommodates 38 guests on one long table, 52 guests across two tables or 150 guests for a standing cocktail reception. The Tower View Private Room offers stunning views of The Tower of London and Tower Bridge, and when hired exclusively the space provides an impressive setting in which to entertain clients, colleagues, friends or family.

The walls of the Tower View Private Room space are adorned with colourful vintage prints and artwork inspired by Tower Bridge and the Tower of London, and its polished parquet floor adds a touch of glamour to this already striking private space. The Tower View Private Room also features a beautiful pale orange onyx bar, decorated with antique brass rod detailing, perfect for both seated dining and standing receptions.

With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Tower View Private Room is equally as suited to private parties as it is to corporate breakfasts, lunches and dinners.

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



## CONTACT US

**Alice Boesso**

020 3935 1980 | [alice.boesso@theivy-collection.com](mailto:alice.boesso@theivy-collection.com)

1 Tower Bridge, Tower Bridge Road, London, SE1 2AA

020 3146 7723 | [www.theivytowerbridge.com](http://www.theivytowerbridge.com)

— THE TOWER VIEW PRIVATE ROOM —



# SPRING 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

### **Belgian endive salad**

Caramelised hazelnuts, grapes, soft coconut “cheese”,  
sumac and picked herbs

### **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**

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

### **Chicken Milanese**

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

### **Rich chocolate mousse**

Dark chocolate mousse with raspberries and a salted crunchy  
peanut 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.

## SPRING 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**

Gordal olives with chilli,  
coriander and lemon  
3.50

## MENU C

£55

### **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 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

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## SPRING 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

### Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise  
and baby watercress

### 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 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

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## SPRING 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 C

£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 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

9.95

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# SPRING 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

#### Roast chicken

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

#### 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”

#### 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.

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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

5.50

## 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**

**Roma tomato soup with Provençale olives**

**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**

**Crispy polenta with artichoke purée**

**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

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### 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, toasted English 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

### 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

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## DRINKS

### THIRST QUENCHERS

<b>The Ivy Royale</b>	10.75
Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus topped with Ivy Champagne	
<b>The Ivy Bloody Mary</b>	8.50
The Ivy spice mix, tomato juice & vodka	
<b>Peach Bellini</b>	8.50
Peach puree & 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>Pink G&amp;T</b>	9.50
Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	
<b>Seville G&amp;T</b>	10.50
Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	
<b>Rhubarb, Raspberry &amp; Ginger</b>	11.00
Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	
<b>Deep Red G&amp;T</b>	12.00
Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic	
<b>Gibson G&amp;T</b>	13.00
Copperhead Gibson edition gin, Cordal olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	

### COOLERS & JUICES

<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	



## DRINKS

### SOFT DRINKS

<b>Coca-Cola, Diet Coke, Coke Zero</b>	<b>3.25</b>
<b>Fever-Tree soft drinks</b>	<b>3.25</b>
Range of tonics, Madagascan cola ginger beer, ginger ale, lemonade	
<b>Acqua Panna still mineral water 750ml</b>	<b>3.75</b>
<b>San Pellegrino sparkling mineral water 750ml</b>	<b>3.75</b>

### BEERS & CIDER

<b>The Ivy Craft Lager, Scotland, 4.4% abv, 330ml</b>	<b>4.75</b>
<b>BrewDog Nanny State, Scotland, 0.5% abv, 330ml</b>	<b>4.00</b>
<b>Harviestoun Old Engine Oil, Scotland, 6% abv, 330ml</b>	<b>5.00</b>
<b>Aspall Cyder, Suffolk, England, 5.5% abv, 330ml</b>	<b>5.00</b>
<b>Paolozzi Helles Lager, Edinburgh, Scotland, 5.2% abv, 330ml</b>	<b>5.25</b>
<b>Menabrea Bionda, Italy, 4.4% abv, 330ml</b>	<b>5.50</b>



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

## FACILITIES & FURTHER INFORMATION

### ♣ Capacity

**The Tower View Private Room** accommodates up to 52 guests seated or 150 standing

### ♣ Access, Service & Departure Times

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

Lunch – access: 11.30 am | service: noon | guests' departure: 4.30 pm

Dinner – access: 6.00 pm | service: 6.30 pm | guests' departure: midnight

(Sunday guests' departure 11:30 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

♣ Candles 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

♣ AV equipment can be provided at an extra cost

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

♣ Complimentary Wi-Fi

♣ Corkage is not permitted

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