

THE GARDEN ROOM AT

THE IVY CITY GARDEN

The Garden Room at The Ivy City Garden seats 24 guests on one long table, or 32 guests over four round tables of eight, and is available for breakfast, lunch and dinner, as well as for drink and canapé receptions for up to 50 guests.

Situated on the first floor of the restaurant, The Garden Room has a lovely view of the historic Bishopsgate Gardens and St. Botolph Church, providing the perfect solace away from the bustling City of London.

The walls of The Garden Room are adorned with blue woven fabric panelling and decorative antique mirrors inset into pale blue painted panels. Large star-shaped brass and antique mirror ceiling lights create a dramatic feature. With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Garden Room is equally suited to corporate breakfasts, lunches and dinners as it is for private parties.

In addition, The Garden Room features a beautiful silk clad and pale orange onyx bar, decorated with antique brass rod detailing, making the room suitable for both seated dining and standing receptions.

Ideally located 2 minutes' walk from Liverpool Street Station, in Dashwood House, The Ivy City Garden's Private Dining Room provides the perfect setting for entertaining clients, friends and family. 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 GARDEN 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
Cashed 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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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 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 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

JUICE

Mixed Berry Smoothie £4.75

Strawberry, raspberry, blueberry, banana, coconut milk and lime

Green Juice £4.75

Avocado, mint, spinach, apple, parsley

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



THE GARDEN ROOM



DRINKS

THIRST QUENCHERS

The Ivy Royale	10.75
Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection 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	9.75
Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	
Seville G&T	10.50
Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	
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	
Gibson G&T	13.00
Copperhead Gibson edition gin, Cordal olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	
Pink Peppercorn G&T	13.00
Audemus pink peppercorn gin, chilled espresso & Alvear Pedro Ximénez Sherry with Fever-Tree aromatic tonic	

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	4.75
750ml	
San Pellegrino sparkling mineral water	4.75
750ml	

DRINKS

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 Strawberry, raspberry, blueberry, banana, coconut milk and lime	4.75
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

BEERS & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i>	6.00
BrewDog Nanny State , <i>Scotland, 0.5% abv, 330ml</i>	4.00
Packed full of hop flavours without the alcohol	
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i>	5.00
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.00
1936 Bière , <i>Switzerland, 4.7% abv, 330ml</i>	6.00
Menabrea Bionda , <i>Italy, 4.4% abv, 330ml</i>	5.75

FACILITIES & FURTHER INFORMATION

◆ Capacity

The Garden Room accommodates 32 guests seated or 50 standing

◆ Access, Service & Departure Times

Breakfast - *Monday to Friday*

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

Lunch - *Monday to Sunday*

Access: 11.30 am | service: noon | guests' departure: 4.30 pm

Dinner - *Monday to Saturday*

Access: 6.00 pm | service: 6.30 pm | guests' departure: midnight

(Closed for dinner on Sundays)

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 available in the room, however we do not offer a cash bar facility
- ◆ 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 plasma screen can be provided
- ◆ Complimentary Wi-Fi
- ◆ Corkage is not permitted
- ◆ Please note that there is no lift or disabled access to The Garden Room

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