

THE BOAT ROOM AT

**THE IVY**

CAMBRIDGE  
BRASSERIE

The Boat Room at The Ivy Cambridge Brasserie accommodates 16 guests on one long table or 40 guests for a standing reception. The restaurant is ideally located on the bustling Trinity Street in central Cambridge.

The walls of The Boat Room are adorned with colourful vintage prints and locally referenced artwork inspired by Cambridge academic and scientific heritage, alongside its punting and rowing history. The polished oak tiled floor and brass pendant lighting add a touch of glamour to the space, and the colourful vintage botanical print chairs and Art Deco-style make the room suitable for both seated and standing receptions.

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 Cambridge.

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



**CONTACT US**

**Claudia Moore**

020 3935 2055 | [events.ivycambridge@theivy-collection.com](mailto:events.ivycambridge@theivy-collection.com)

16 Trinity St, City Centre, Cambridge, CB2 1TB  
[www.theivycambridgebrasserie.com](http://www.theivycambridgebrasserie.com)



THE BOAT ROOM



## — SUMMER MENUS —

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



#### Duck liver parfait

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

#### Soft goat's cheese salad

*Caramelised hazelnuts, Belgian endive, mixed grapes and picked herbs*

#### Seasonal soup

*Garden pea with ricotta, mint and lemon balm*

### MAINS



#### Flat-iron chicken

*Crispy skin with gremolata, rosemary jus and watercress served with mashed potato and tenderstem broccoli*

#### Salmon and smoked haddock fish cake

*Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and tenderstem broccoli*

#### Baked quinoa and chickpeas

*Roasted pepper, sweetcorn, coriander, caraway with parsley mashed potato and a Moroccan sauce with peas, sugar snaps and baby shoots*

### 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

## SUMMER MENUS

### MENU B

£44

#### STARTERS

##### **Crispy duck salad**

*Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger*

##### **Prawn cocktail**

*Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce*

##### **Seasonal soup**

*Garden pea with ricotta, mint and lemon balm*

#### MAINS

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

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

##### **Roast salmon fillet**

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

##### **Feta and tomato salad**

*Pressed watermelon with avocado, green olives, pistachio nuts and salsa verde*

#### 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**



## SUMMER MENUS

### MENU C

£48

#### STARTERS

##### Crispy duck salad

*Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger*

##### Oak smoked salmon

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

##### Mozzarella di bufala

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

#### MAINS

##### Slow-roasted lamb shoulder

*Mustard and herb crust with creamed potato, garlic, spring vegetables and a rosemary sauce*

##### Blackened cod

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

##### Baked quinoa and chickpeas

*Roasted pepper, sweetcorn, coriander, caraway with parsley mashed potato and a Moroccan sauce with peas, sugar snaps and baby shoots*

#### 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



## SUMMER MENUS

### MENU D

£58

#### STARTERS

##### Crispy duck salad

*Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger*

##### Smoked salmon and crab

*Oak smoked salmon, crab and dill cream with dark rye bread*

##### Mozzarella di bufala

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

#### MAINS

##### English matured fillet steak 7oz/200g

*Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce*

##### Whole baked sea bass

*Baby plum tomatoes, fennel, Nocellara olives, caper and shallot dressing with tenderstem broccoli*

##### Feta and tomato salad

*Pressed watermelon with avocado, green olives, pistachio nuts and salsa verde*

#### 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

*An additional cheese course can be added to all menus at a supplement of £9.95 per person*

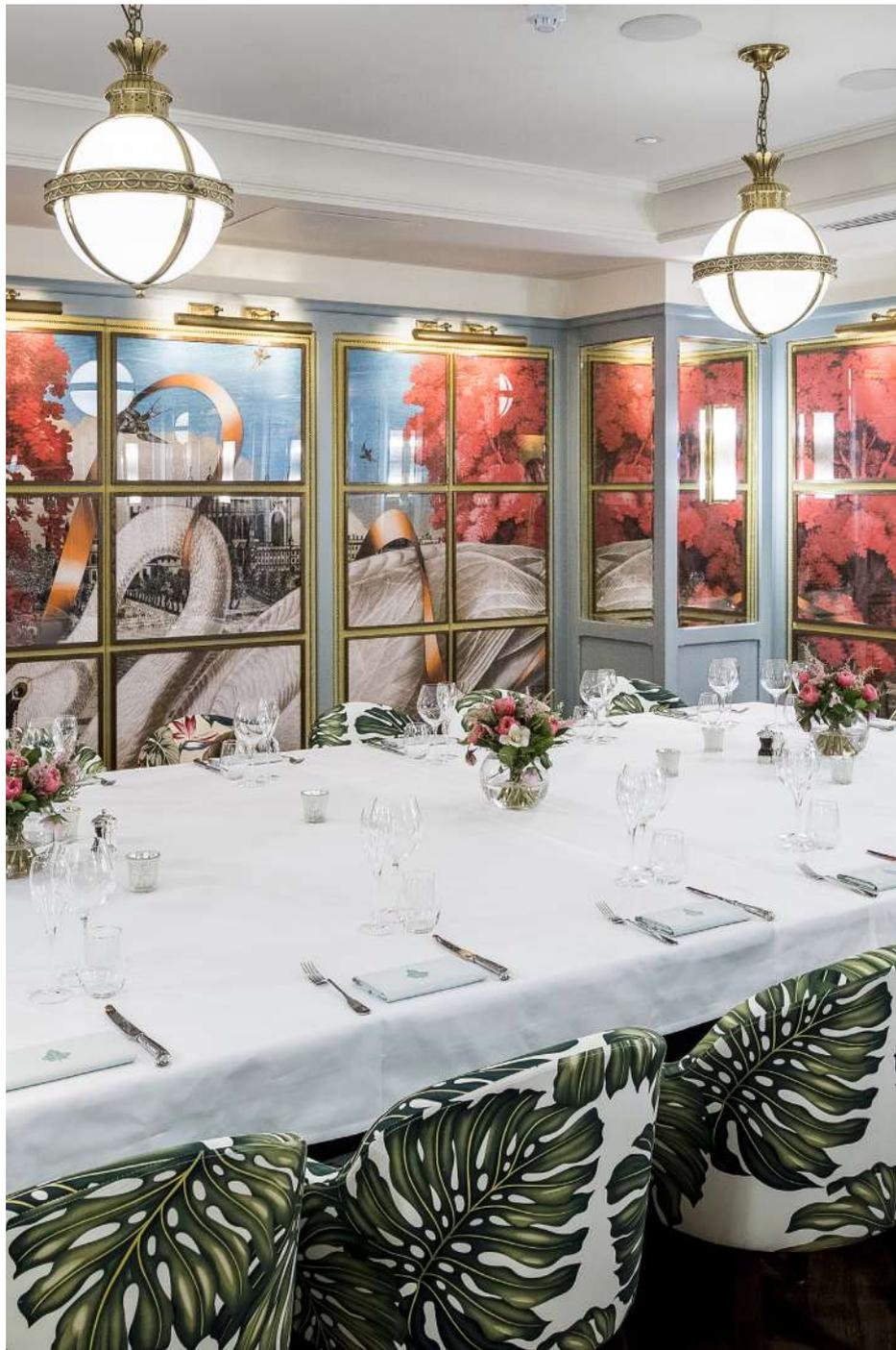
*Cheeseboards will consist of a bespoke selection of three British or European cheeses served with crackers & seasonal accompaniments*

*Salted caramel truffles available at an additional cost of £3.50 per person*

*All prices include VAT, a 12.5% service charge applies*

*Please notify your waiter of any food allergies or intolerances when ordering*

*We cannot guarantee the total absence of allergens in our dishes*



## CANAPÉS

*We recommend 4 canapés per person for a pre-dinner reception  
or 12 per person for a drinks party*

*Please choose from the below options*

### NIBBLES

£3.50

**Spiced green olives**

**Salted smoked almonds**

*Hickory smoked and lightly spiced*

### SAVOURY CANAPÉS

£2.50 *per bite*

**Breaded crunchy prawns  
with matcha green tea sauce**

**Smoked salmon and chive cream cheese on rye bread**

**Avocado and quinoa chicory leaf  
with ginger and lime dressing (v)**

**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 hummus**

**Mini roast beef Yorkshire pudding  
with shaved horseradish**

**Truffle arancini (v)**

**Lobster cocktail cornet with caviar**

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



*All prices include VAT, a 12.5% service charge applies  
Please notify your waiter of any food allergies or intolerances when ordering  
We cannot guarantee the total absence of allergens in our dishes*

## 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 and quinoa grains, apricot,  
coconut and toasted seeds with 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 and quinoa grains, apricot,  
coconut and toasted seeds with 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

### MENU C

£28

#### **Green juice**

*Avocado, celery, apple, spinach, watercress, cucumber, citrus and mint*

#### **Half caramelised pink grapefruit**

*Warm half grapefruit with caramelised demerara sugar*

#### **Gluten-free organic granola**

*Puffed rice, buckwheat and quinoa grains, apricot,  
coconut and toasted seeds with 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 and quinoa grains, apricot,  
coconut and toasted seeds with almond milk*

#### **The Ivy full English breakfast**

*Smoked streaky sweetcured 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

### COCKTAILS

<b>The Ivy Royale</b> <i>flute</i>	10.75
<i>Hibiscus gin, sloe infusion, rose water &amp; The Ivy Champagne</i>	
<b>English Spritz</b> <i>wine glass</i>	8.75
<i>A take on the classic Spritz. Kamm &amp; Sons aperitif, Pierre Ferrand dry curaçao, fresh pink grapefruit juice, Prosecco and soda</i>	
<b>The Great Court Cobbler</b> <i>wine glass</i>	9.00
<i>La Guita Manzanilla sherry, Amontillado Sherry, crème de Rhubarbe &amp; orange bitters</i>	
<b>Plum Tree</b> <i>coupe</i>	9.50
<i>Chivas Regal, Kishinamien Umeshu Japanese plum liqueur, Briottet Crème de Figue, Rio Viejo Oloroso sherry and whiskey barrel bitters</i>	
<b>Midsummer G&amp;T</b> <i>rocks</i>	9.50
<i>Seville orange gin, RinQuinQuin à la Pêche &amp; Creole bitters with Fever-Tree Mediterranean tonic</i>	
<b>The Ivy Bloody Mary</b> <i>long</i>	8.00
<i>Wyborowa vodka, homemade spice mix &amp; tomato juice</i>	
<b>Peach Bellini</b> <i>flute</i>	8.50
<i>Peach purée &amp; Prosecco</i>	
<b>Buck's Fizz</b> <i>flute</i>	9.50
<i>Fresh orange juice &amp; Champagne</i>	

### COOLERS & JUICES

<b>Green Juice</b>	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
<b>Beet It</b> <i>Beetroot, apple, lemon &amp; ginger</i>	4.00
<b>Mixed Berry Smoothie</b>	4.75
<i>Raspberry, strawberry, blueberry, banana, coconut milk &amp; lime</i>	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
<i>English breakfast tea, peach, elderflower and lemon</i>	
<b>Seedlip Garden &amp; Tonic</b>	6.75
<i>Non-alcoholic spirit with tonic, cucumber &amp; sugar snap peas</i>	
<b>Strawberries &amp; Cream Soda</b>	5.95
<i>A blend of strawberry, fruits and vanilla with soda</i>	

### SOFT DRINKS

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

## DRINKS

### BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i>	4.50
<b>Paolozzi Lager Edinburgh</b> , <i>Scotland, 5.2% abv. 330ml</i>	5.25
<b>Harviestoun "Bitter &amp; Twisted" Golden Ale</b> , <i>Scotland, 4.4% abv, 330ml</i>	4.75
<b>Chapel Down Curious IPA</b> , <i>Kent, England, 4.4% abv. 330ml</i>	4.75
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5%, 330ml</i>	5.00
<b>Guinness Stout</b> , <i>Dublin, Ireland, 4.5% abv. 330ml</i>	4.75

## FACILITIES & FURTHER INFORMATION



### Capacity

**The Boat Room** accommodates 16 guests seated or 40 standing



### Access, Service & Departure Times

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

access: 7.30 am | service: 8.00 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** (*Monday to Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.00 am

#### **Dinner** (*Sunday*)

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



Menu cards can be printed and dedicated to your requirements



Complimentary place cards, seasonal flowers and tea lights are provided



You are welcome to play your own music through the sound system in the room, or background music can be provided



We do not have the facilities for DJs or dancing



Complimentary Wi-Fi



Corkage is not permitted



Please note that there is no lift or disabled access to The Boat Room

## CONTACT US

**Claudia Moore**

020 3935 2055 | [events.ivycambridge@theivy-collection.com](mailto:events.ivycambridge@theivy-collection.com)

16 Trinity St, City Centre, Cambridge, CB2 1TB  
[www.theivycambridgebrasserie.com](http://www.theivycambridgebrasserie.com)