

THE PRIVATE ROOM  
AT  
**THE IVY**

**SPRING MENUS 2016**

**AVAILABLE FROM MONDAY 14 MARCH - SUNDAY 12 JUNE 2016**

Our spring menus have been created especially for The Private Room by  
Chef Director, Tim Hughes and Executive Chef, Gary Lee.

*Please select one menu for your whole party*

**MENU ONE**

**£54.00**

Mixed Beetroots  
*Blue Cheese, Edible Shoots  
& Granola Crumble*

Roasted Cod Fillet  
*Charlotte Potatoes, Wilted Sea Vegetables  
& Crab Vinaigrette*

Elderflower & Raspberry Ice Cream Coupe

Teas, Coffee & Petits Fours

**MENU TWO**

**£56.00**

Tuna Ceviche  
*with Tiger's Milk, Avocado,  
Lime & Charred Corn*

Grilled Corn-Fed Chicken  
*Crushed Broad Beans, Smoked Aubergine  
& Harissa Dressing*

Iced Amalfi Lemon Meringue Parfait

Teas, Coffee & Petits Fours

**MENU THREE**

**£58.00**

Grilled Asparagus & Truffled Artichoke Salad

Ivy Shepherd's Pie  
*with Carrots & Peas*

Baked Vanilla Cheesecake  
*with Spring Berries*

Teas, Coffee & Petits Fours

**MENU FOUR**

**£62.00**

Crispy Barbecued Duck & Watermelon Salad  
*with Spiced Cashews*

Miso-Glazed Sea Bass  
*with Edamame, Green Onion & Kiwami Soy Dressing*

Caramelised Banana Tart  
*with Cinnamon Ice Cream & Toasted Sesame*

Teas, Coffee & Petits Fours

*We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required.*

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**MENU FIVE**

**£66.00**

Dressed Crab  
*with Shaved Raw & Pickled Spring Vegetable Salad*

Roasted Devonshire Duck  
*Caramelised Orange Tart, Wild Garlic & Walnuts*

Rhubarb & Custard Panna Cotta  
*with Madeleines*

Teas, Coffee & Petits Fours

**MENU SIX**

**£70.00**

Burrata with Marinda Tomatoes  
*Preserved Lemon Pesto & Rocket*

Fillet of Halibut  
*Grilled Asparagus & Wild Watercress Mousseline*

Beni Wild Harvest Chocolate Fondant  
*with Pistachio Ice Cream*

Teas, Coffee & Petits Fours

**MENU SEVEN**

**£74.00**

Beetroot-Cured Salmon  
*Peppered Cucumber, Horseradish & Seed Rye*

Roast Rump of Cornish Lamb  
*with Garden Vegetables, Boulangère Potato*

Cru Virunga Chocolate Crunch Bar  
*with Griottine Cherries & Chantilly*

Teas, Coffee & Petits Fours

**MENU EIGHT**

**£80.00**

Seared Scallops  
*Pumpkin Pickle, Cured Ham Crisp, Green Sauce*

Fillet of Beef, Braised Short Rib  
*Potato Galette, Bordelaise Sauce*

Gariguette Strawberry & Prosecco Jelly  
*with Vanilla Ice Cream*

Teas, Coffee & Petits Fours

An additional cheese course can be added to all menus at a supplement of £12.50 per person.  
Cheeseboards will consist of a bespoke selection of three British or European cheeses served with crackers and seasonal accompaniments.

All prices include VAT; a discretionary 15% service charge applies

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**CANAPE SELECTION**

**CANAPE RECEPTION**

**£29.00**

*Please choose eight canapés from the selection below*

**PRE-LUNCH / DINNER CANAPES**

**£12.00**

*Please choose four canapés from the selection below*

Bang Bang Chicken

Spring Pea Arancini

Honeyed Feta and Watermelon

Sesame Crusted Tuna with Wasabi Jelly

Salmon Fish Fingers with Sorrel Crème Fraîche

Fragrant Soft Rolls with Assorted Dipping Sauces

Moroccan Lamb Croquettes with Harissa Yoghurt

Game Sausage Rolls with Gentleman's Relish

Beetroot-cured Salmon on Rye Melba

Lobster Tortilla with Guacamole

Crispy Duck and Watermelon

Mini Shepherd's Pie



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**MINI DISHES**

**£40.00**

*Please choose six dishes from the selection below*

**SAVOURY DISHES**

Shepherd's Pie

Quinoa Sin Carne

Salmon Ceviche, Plantain Crisps

Bannockburn Rib Eye, Chips and Béarnaise

Shredded Squid Salad with Mint, Olives and Chorizo

Chicken Tortilla with Houmous, Tabbouleh and Harissa

Yellowfin Tuna Tataki with Sweet Soy and Black Sesame

Dukkah Roasted Squash with Wild Rice and Mint Yoghurt

Thai Baked Sea Bass, Wild Ginger and Soy Dressing

Sweet Miso Glazed Pork Belly with Asian Greens

Popcorn Shrimp with Citrus Mayonnaise

Asparagus Risotto

Fish & Chip

**SWEET DISHES**

Crème Brûlée

Apple & Rhubarb Crumble

Elderflower Jelly with Berries

Pavlova with Raspberries

Ivy Choc Ice

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**BREAKFAST MENUS**

**BREAKFAST CANAPES**

**£23.75**

*Please choose six dishes from the selection below*

Virgin Mary

Croque Monsieur

Quail's Egg Benedict

“Greens Juice In a Shot”

Sweet Mustard Glazed Sausages

Smoked Salmon, Blinis and Cream Cheese

Fresh Fruit Skewers with Mascarpone and Manuka Honey

Semolina Pancakes with Cured Bacon and Maple Syrup

Scrambled Egg and Smoked Salmon on Toast

Blue Cheese Croissant with Smoked Ham

Smoked Haddock Kedgeree

Bacon Butties with HP

Hash Brown Waffles

Welsh Rarebit

**SEATED FULL ENGLISH**

**£22.50**

Scrambled Eggs

Grilled Tomatoes

Bubble & Squeak

Cumberland Sausage

Suffolk Cured Bacon

English Muffins and Crumpets

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**CONTINENTAL**

**£18.50**

Fresh Fruit Salad

Continental Cheeses and Meats

Mini Croissants, Pains Aux Raisins and

Brioches

Home-made Preserves

A selection of Teas & Coffee



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**CAKES**

**£4.75 PER PERSON**

*Minimum numbers of 12 guests.*

*24 hours' notice is required*

*Please choose one cake from the selection below*

Amalfi Lemon & Raspberry Sponge Cake

Chocolate Gianduja Mousse Cake

Flourless Pistachio Cake

*with Orange Syrup and Marzipan*

Strawberry & Vanilla Cream Cake

*with Regal Ice*

Chocolate and Marmalade Layer Cake



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**WHITE**

*Please note wines, vintages & prices are subject to change*

Chardonnay, Vigna del Lauro, Friuli, 2014 Italy	£37.25
Badenhorst Chenin Blanc ‘Secateurs’ 2014 South Africa	£37.50
Gavi di Gavi La Mesma, Piedmont 2014 Italy	£39.00
Picpoul de Pinet, Castelnau, Languedoc 2014 France	£40.00
Pinot Grigio, Tasso, Friuli, 2014 Italy	£40.00
Cape Mentelle, Sauvignon/Semillon, Margaret River 2015 Australia	£41.00
Assyrtiko Hatzidakis, Santorini 2014 Greece	£43.00
Grüner-Veltliner ‘Terassen’, Ehmoser 2014 Austria	£43.00
Tapiz Chardonnay, Mendoza 2014 Argentina	£44.00
Chablis, Chaude Ecuelle 2013 France	£44.50
Saumur Blanc, Château de Brézé, Loire 2012 France	£45.00
Albariño ‘Leira Reyero’ Bodegas Pascual 2014 Spain	£46.50
Framingham Sauvignon Blanc, Marlborough 2014 New Zealand	£47.50
Riesling, Fritz Haag, Mosel 2014 Germany	£47.00
Blanc d’Ogier VdP, Stephane Ogier, Rhône 2012 France	£51.00
Château Valrose Blanc, Bordeaux 2012 France	£52.00
Sancerre, Vincent Delaporte, Loire 2014 France	£55.00
Rully Blanc, Domaine Jean-Baptiste Ponsot, Burgundy 2013 France	£61.00
Pouilly Fuissé, Dominique Cornin, Burgundy 2014 France	£67.00
Chardonnay ‘Kreuth’, Cantina Terlano, Sudtirol 2013 Italy	£70.00
Chablis 1er Cru Beuroy, Tribut, Burgundy 2013 France	£73.00
Prelude Vineyard Chardonnay, Leeuwin Estate Margaret River 2011 Australia	£75.00
Saint-Aubin 1er Chateniere, Prudhon, Burgundy, 2011 France	£78.00
Puligny-Montrachet, Potinet-Ampeau, Burgundy, 2011 France	£93.00
Chassagne-Montrachet 1er Cru ‘Morgeot’ Henri Germain, Burgundy 2010 France	£143.00



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**RED**

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Beaujolais, Domaine Colonge, 2014 France	£34.50
Côtes-du-Rhône, Domaine de l'Espigouette 2014 France	£39.00
Blaufränkisch, Weninger 2014 Austria	£39.00
Château La Grave Singalier Bordeaux Supérieur 2013 France	£41.00
Saumur Rouge 'La Cabriole', Cave de Saumur, Loire 2014 France	£42.00
Rioja Gorrebusto Crianza, Torre San Milan, Rioja Alavesa 2012 Spain	£45.00
Los Vascos Grande Reserve Cabernet Sauvignon Domaines Baron de Rothschild 2012 Chile	£48.00
Spätburgunder (Pinot Noir) 'Tschuppen', Zierisen, 2011 Germany	£49.00
Pinot Noir, Bruno Sorg, Alsace 2014 France	£51.00
Rosso di Bosco (Merlot), Rugra, Monferrato Rosso, Piedmont 2007 Italy	£52.00
Warwick Estate Pinotage, Old Bush Vines, Stellenbosch 2013 South Africa	£55.00
Crozes-Hermitage, 'Vieilles Vignes', Domaine du Murinais, Rhône 2013 France	£58.00
Saint Joseph 'La Gloriette', Faury, Rhône 2013 France	£60.00
Bourgogne Rouge, Terres de Velle, Burgundy 2013 France	£61.00
Zinfandel, Easton Wines, Amador County, Sierra Nevada 2012 USA	£63.00
Château Haut-Goujon, Montagne-St.Emilion, Bordeaux 2011 France	£65.00
Malbec, Mendel Vineyards, Mendoza 2013 Argentina	£68.00
Nebbiolo di Gattinara, Cantine Nervi, Piedmont 2010 Italy	£70.00
Bandol, Mas de la Rouvière, Provence 2012 France	£71.00
Torbreck 'Woodcutters' Shiraz, Barossa 2012 Australia	£78.00
St.-Romain Rouge, Alain Gras, Burgundy 2010 France	£79.00
Rioja Reserva, Bodegas Roda, La Rioja 2010 Spain	£82.00
Chianti Riserva, La Porta di Vertine, Tuscany 2010 Italy	£88.00
Château Musar, Hochar 2003 Lebanon	£94.00
Gevrey-Chambertin Reniard Vieilles Vignes, Guillard, Burgundy 2013 France	£96.00
Château Mayne-Rene, Pommerol, Bordeaux 2010 France	£100.00
Château La Serre, St Emilion, Bordeaux 2007 France	£122.00
Chambolle-Musigny 1er Cru, Louis Remy, Burgundy 2003 France	£133.00

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**ROSE**

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'Le Saint Andre' Rose IGP Var, Provence 2014 France	£31.00
Tapiz Malbec, Mendoza 2014 Argentina	£39.00
Whispering Angel, Ch. d'Esclans, Provence 2014 France	£55.00
Bandol Rosé, Domaine Tempier, Côtes de Provence 2014 France	£74.00

**CHAMPAGNE**

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Gyéjacquot Brut NV	£62.00
Gyéjacquot Brut Rosé NV	£70.00
'R' de Ruinart Brut NV	£81.00
Bruno Paillard Brut NV	£81.00
Veuve-Clicquot Brut NV	£87.00
Rosé Billecart-Salmon Brut NV	£94.00
Ruinart Brut Rosé NV	£100.00
Bollinger Special Cuvée NV	£112.00
Perrier Jouët Belle Époque 2007	£185.00
Dom Pérignon 2006	£195.00
Krug Grande Cuvée NV	£195.00
Louis Roederer Cristal 2007	£360.00

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**DESSERT**

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Château Partarrieu, Sauternes, 2012 France (half bottle)	£40.00
Coteaux du Layon 'St.Aubin, Domaine des Forges, 2013 France	£48.00
Maury 'Clot de l'Origine, Roussillon, 2012 France (sweet red – 500ml)	£54.00
Vouvray 'Le Marigny' Moeulleux, Pichot, Loire 1997 France	£70.00

**SPIRITS & DIGESTIFS**

Spirit with Mixer	£9.25
Rémy Martin VSOP	£9.50
Warre's Otima 10yrs Tawny Port	£9.00
Baron de Sigognac 10 Year Old	£8.75
Niepoort Secundum 2001	£10.00

**BEERS**

Peroni, Italy	£4.75
Fuller's London Pride, England	£5.50
Becks Blue (0.05%)	£3.75

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**MINERALS**

Evian 750ml	£4.75
Badoit 750ml	£4.75
Fresh Orange & Grapefruit ltr	£12.00
Fresh Cranberry Juice ltr	£9.50
Fresh Pineapple Juice ltr	£10.50
Fresh Apple Juice ltr	£10.50



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**COCKTAILS**

**Lapérouse - Ivy Signature**

Wild Cherry-Infused Lillet Rosé, Elderflower Liqueur, Champagne

£15.50

**Winter Spritz**

Aperol, Plum-Infused Sake, Cardamom Bitters, Ginger Ale

£10.75

**Charlie Chaplin**

Sloe Gin, Apricot Brandy, Lime Juice

£10.75

**Dark & Stormy**

Gosling's Black Seal Rum, Lime, Ginger Beer

£10.75

**Scarlet - Ivy Signature**

Vodka, Superfruit Tea, Cranberry, Lime, Raspberry Syrup

£10.75

**NON ALCOHOLIC COCKTAILS**

**Halcyon Days**

Elderflower, Camomile Tea, Lemonade

£6.00

**Super Fruit Punch**

Superfruit Tea, Cranberry Juice, Pomegranate Syrup, Lime Juice

£6.00

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**FACILITIES & FURTHER INFORMATION**

- ◇ Capacity: 25 - 60 seated / 100 standing reception
- ◇ Access, service & departure times:
  - ◇ Breakfast – access time 8.00am – 10.30am
  - ◇ Lunch – access time 11.00am service 12.00 – 17.00pm
  - ◇ Dinner – access time 18.00pm service 18:30pm - 01:00am
- ◇ Menu cards can be printed & dedicated to your requirements
- ◇ Place cards can be supplied for your own use
- ◇ Complimentary flowers are provided in The Private Room. We can provide details of the florist should the guest require bespoke arrangements
- ◇ Candles are supplied to suit your table layout
- ◇ The room comes with a baby grand piano
- ◇ A pianist, jazz trio, saxophonist, string quartet or other musical entertainment can be arranged. You are welcome to organise your own musicians should you prefer.
- ◇ We do not have the facilities for DJ's or dancing
- ◇ Please note that there is no lift access to The Private Room
- ◇ AV equipment can be hired if required
- ◇ Private cloakroom provided
- ◇ There is no room hire charge, however we kindly request a minimum spend on food & beverages

**CONTACT US**  
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