

THE PRIVATE ROOMS AT

**THE IVY**

MARKET GRILL

The Private Rooms at The Ivy Market Grill are wood panelled, adorned with photos of stage and screen stars, skilfully lit and atmospheric.

The Pygmalion room seats up to 40 guests over four round tables or 26 on one long table. The Galatea room seats up to 24 guests over three round tables or 16 on one long table. Both rooms are available for breakfast, lunch and dinner events and are equally suited to the private and corporate worlds.

We offer a selection of menus that have been created specially by our Executive Chef, Sean Burbidge. We cater for specific dietary requirements and can make wine recommendations for your event.

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



**CONTACT US**

**Anouska Stockell**

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— THE GALATEA ROOM —



— THE PYGMALION ROOM —



## WINTER 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*  
3.50

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

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— MENU A —

£45

**Endive and Stilton salad**

*Shaved apple, cranberries and caramelised hazelnuts*

**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**

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— MENU B —

£50

**Buffalo mozzarella**

*Crispy artichokes, pear and truffle honey*

**Chicken bourguignon**

*Flat-iron chicken with crispy skin, creamed potato,  
chestnut mushrooms and bacon lardons*

**Rich chocolate mousse**

*Dark chocolate mousse with raspberries  
and a salted crunchy peanut caramel topping*

**Selection of teas and filter coffee**



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**Mini chocolate truffles 3.50**

*With a liquid salted caramel centre*

**Selection of three cheeses 12.50**

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

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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.**

## WINTER MENUS

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**Truffle arancini**  
*Fried Arborio rice balls  
with truffle cheese*  
5.50

**Salted smoked almonds**  
*Hickory smoked and  
lightly spiced*  
3.50

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

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❖ ————— ❖  
**MENU C**

£55

**Oak smoked salmon**

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

**The Ivy shepherd's pie**

*Slow-braised lamb shoulder 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**



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**Mini chocolate truffles 3.50**

*With a liquid salted caramel centre*

**Selection of three cheeses 12.50**

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

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## WINTER MENUS

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*Fried Arborio rice balls  
with truffle cheese*  
5.50

**Salted smoked almonds**  
*Hickory smoked and  
lightly spiced*  
3.50

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

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❖ ————— MENU E ————— ❖

£70

**Crispy duck salad**

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

**Slow-cooked lamb shoulder**

*Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary 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**



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**Mini chocolate truffles 3.50**

*With a liquid salted caramel centre*

**Selection of three cheeses 12.50**

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

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## WINTER MENUS

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**Truffle arancini**  
*Fried Arborio rice balls  
with truffle cheese*  
5.50

**Salted smoked almonds**  
*Hickory smoked and  
lightly spiced*  
3.50

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

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❖ ————— MENU G ————— ❖

£80

**Half poached lobster salad**

*Half poached lobster with cucumber and watermelon salad,  
Amalfi lemon and basil mayonnaise*

**Fillet of beef Wellington**

*Truffle beef Wellington with mushroom duxelles,  
creamed potato, honey-glazed baby carrots 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**



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**Mini chocolate truffles 3.50**

*With a liquid salted caramel centre*

**Selection of three cheeses 12.50**

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

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## WINTER MENUS

*The following menu is available for parties of up to 15 maximum.  
Guests are welcome to order their dishes on the day of their event.*

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### MENU H

£78

#### **Oak smoked salmon**

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

#### **Crispy duck salad**

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

#### **Buffalo mozzarella**

*Crispy artichokes, pear and truffle honey*



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

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

#### **Grilled sea bass fillet**

*Smoked aubergine, tomato pesto and a tomato, olive,  
shallot and coriander dressing*

#### **Roasted butternut squash with grains**

*Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with  
crumbled bean curd, harissa sauce and coriander dressing*



#### **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**



## 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*  
3.50

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

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## SAVOURY CANAPÉS

—  
£2.50 per bite

**Crunchy tempura prawns**  
with matcha green tea sauce

**Mini smoked haddock and salmon fishcake**  
with horseradish mayonnaise

**Watermelon cube with feta, black olive and mint (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 houmous**

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

**Truffle arancini (v)**

**Lobster cocktail cornet with caviar**

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

**Mini red pepper tart, whipped goat's cheese and basil (v)**

**Spiced green cucumber gazpacho shot with mint (v)**

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## SWEET CANAPÉS

—  
£2.50

**Raspberry cheesecake tart**

**White chocolate and passion fruit ice cream balls**

**Mini lemon meringue pie**

**Macarons**

**Crème brûlée doughnuts**



## SMALL DISHES

*We recommend 6 bowl food options per person for a drinks party.*

### SAVOURY BOWLS

£6.50

**Tuna tartare, soy and sesame**

**The Ivy shepherd's pie**

**Endive and Stilton salad with shaved apple,  
cranberries and caramelised hazelnuts (v)**

**Buffalo mozzarella with crispy artichokes,  
pear and truffle honey (v)**

**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, 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, 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, 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*

THE PYGMALION ROOM



THE GALATEA ROOM



## DRINKS

### COCKTAILS

<b>The Ivy Royale</b> <i>flute</i>	10.75
<i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin &amp; hibiscus, topped with Champagne</i>	
<b>Covent Garden Cooler</b> <i>hi-ball</i>	9.00
<i>Koko Kanu coconut rum, cranberry juice, fresh strawberry, raspberry &amp; blackberry, served cool &amp; long</i>	
<b>"Dahling"</b> <i>coupe</i>	9.50
<i>Beefeater gin, crème de violette, lavender, rose liqueur</i>	
<b>Peach Bellini</b> <i>flute</i>	8.50
<i>Peach puree &amp; Prosecco</i>	
<b>Almond Elixir</b> <i>coupe</i>	9.95
<i>Absolut Elyx Vodka, Saliza Amaretto, lime juice, hibiscus syrup &amp; egg white</i>	

### COOLERS & JUICES

<b>Beet It</b> <i>Beetroot, carrot, apple juice</i>	4.00
<b>Green Juice</b> <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
<b>Mixed Berry Smoothie</b> <i>Strawberry, raspberry, blueberry, banana</i>	4.50
<b>Power Up</b> <i>Wheatgrass, pineapple, papaya, orange</i>	4.95
<b>Home-made Ginger Beer</b>	4.75
<i>Freshly pressed ginger juice, lemon, sugar &amp; soda water</i>	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; Afternoon tea blends</i>	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
<i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	
<b>Vanilla Spiced Sour</b>	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup &amp; egg white</i>	

### SOFT DRINKS

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

### BEERS & CIDER

<b>The Ivy Craft Lager</b> , 4.4% abv, 330ml	4.75
<b>Paolozzi Helles Lager</b> , Edinburgh, Scotland, 5.2% abv 330ml	5.25
<b>Harviestoun "Bitter &amp; Twisted" Golden Ale</b> , Scotland, 4.4% abv, 330ml	4.75
<b>Chapel Down Curious IPA</b> , Kent, England, 4.4% abv. 330ml	5.00
<b>Harviestoun Old Engine Oil</b> , Scotland, 6% abv, 330ml	5.00
<b>Aspall Cyder</b> , Suffolk, England, 5.5%, 330ml	5.00

## FACILITIES & FURTHER INFORMATION



### Capacity

**The Pygmalion** - maximum 40 seated (*up to 26 guests on one table or 40 on four round tables*) and 50 standing

**The Galatea** - maximum 24 seated (*up to 16 on one table or 24 on three round tables*) and 30 standing



### Access, Service & Departure Times

Breakfast -access: 7.45 am | service: 8.00 am | guests' departure: 10.30 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



Complimentary place cards are provided



Four displays of seasonal flowers are provided in The Pygmalion room and three in The Galatea room. Additional flowers can be arranged via our florist



Tea lights can be supplied to suit your table layout



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



Please note that there is no lift access to the private dining rooms



Complimentary Wi-Fi



Corkage is not permitted

### CONTACT US

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