

THE ISABELLA ROOM AT  
**THE IVY**  
— **CAFE** —  
**RICHMOND**

The Isabella Room at The Ivy Café, Richmond is located on the first floor, above the main restaurant, with a beautiful view of Richmond Hill.

The private dining room accommodates up to 24 guests and offers a selection of menus specially created by our Executive Chef, Sean Burbidge.

Natural daylight floods the room and the walls are adorned with locally referenced artwork and prints inspired by the natural landscapes of Richmond Park and the Isabella plantation, depicted in bold colours. The polished parquet floor, midnight blue leather with dark wood chairs and Art Deco-style central brass lights add touches of glamour.

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 Richmond.

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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## EXPRESS LUNCH MENU

*Available Monday - Friday*

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*

Two courses  
£22.95



Three courses  
£26.95

### STARTERS



#### Duck liver parfait

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

#### Buffalo mozzarella

*Crispy artichokes, pear and truffle honey*

### MAINS



#### Warm chicken salad

*Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side*

#### Salmon and smoked haddock fish cake

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

#### Roasted butternut squash with grains

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

**Sprouting broccoli and peas served sharing style to the table**

### DESSERTS



#### Crème brûlée

*Classic set vanilla bean custard with a caramelised sugar crust*

#### Vanilla ice cream

*Pistachio and strawberry sauce*

#### Tea & coffee available

*£3.75 per person*

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#### Mini chocolate truffles 3.50

*With a liquid salted caramel centre*

#### Selection of three cheeses 9.95

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

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## WINTER MENU

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



##### Endive and Stilton salad

*Shaved apple, cranberries and caramelised hazelnuts*

##### Oak smoked salmon

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

##### Roast pumpkin soup

*Creamed pumpkin with ricotta, pine nuts and crispy sage*

#### MAINS



##### Chicken bourguignon

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

##### Salmon and smoked haddock fish cake

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

##### Roasted butternut squash with grains

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

#### 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

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##### Mini chocolate truffles 3.50

*With a liquid salted caramel centre*

##### Selection of three cheeses 9.95

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

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# WINTER MENUS

## MENU B

£44

### STARTERS

#### Oak smoked salmon

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

#### Prawn cocktail

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

#### Roast pumpkin soup

*Creamed pumpkin with ricotta, pine nuts and crispy sage*

### 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

*Sprouting broccoli, smoked almonds and a herb sauce*

#### Dukka spiced sweet potato

*Aubergine baba ganoush with coconut 'yoghurt', sesame,  
mixed grains, toasted almonds and a Moroccan tomato sauce*

### 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

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#### Mini chocolate truffles 3.50

*With a liquid salted caramel centre*

#### Selection of three cheeses 9.95

*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

### MENU C

£48

#### STARTERS

##### Crispy duck salad

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

##### Oak smoked salmon

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

##### Buffalo mozzarella

*Crispy artichokes, pear and truffle honey*

#### MAINS

##### Slow-cooked lamb shoulder

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

##### Blackened cod fillet

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

##### Roasted butternut squash with grains

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

#### 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

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##### Mini chocolate truffles 3.50

*With a liquid salted caramel centre*

##### Selection of three cheeses 9.95

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

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# WINTER 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*

#### Buffalo mozzarella

*Crispy artichokes, pear and truffle honey*

### MAINS

#### English matured 7oz/198g fillet steak

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

#### Grilled sea bass fillet

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

#### Dukka spiced sweet potato

*Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce*

### 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 Madagascar vanilla ice cream*

#### 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 9.95

*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.

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## 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.*

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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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### SAVOURY CANAPÉS

— £2.50 per bite —

**Crunchy prawn tempura**  
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)**

### SWEET CANAPÉS

— £2.50 —

**Raspberry cheesecake tart**

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

**Mini lemon meringue pie**

**Macarons**

**Crème brûlée doughnuts**



## 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 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

Please select **one** menu for your whole party.

### MENU C

£28

#### Green juice

*Avocado, mint, celery, 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*

## DRINKS

### COCKTAILS

<b>The Ivy Royale</b> <i>flute</i> <i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin &amp; hibiscus, topped with Champagnee</i>	10.75
<b>Richmond Park Tea</b> <i>cooler glass</i> <i>Wolfschmidt kummel, Olmeca Reposado, cherry syrup, lemon juice, camomile tea, cranberry bitter</i>	9.50
<b>Tropical Matcha Daiquiri</b> <i>coupe</i> <i>Bacardi Carta Blanca, Koko Kanu, matcha green tea, lime juice, pineapple juice, grapefruit bitters</i>	9.50
<b>Rhubarb &amp; Raspberry Crumble</b> <i>hi-ball</i> <i>Slingsby Rhubarb gin, Chambord, lemon juice &amp; Fever-Tree ginger beer</i>	9.00
<b>Peach Bellini</b> <i>flute</i> <i>Peach purée &amp; Prosecco</i>	8.50
<b>Midsummer G&amp;T</b> <i>rocks</i> <i>Chase Seville orange gin, RinQuinQuin à la Pêche &amp; Creole bitters with Fever-Tree Mediterranean tonic</i>	9.50

### 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>Rosemary Lemonade</b> <i>Rosemary infusion, lemon &amp; lime with sparkling water</i>	3.50
<b>Peach &amp; Elderflower Iced Tea</b> <i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; Afternoon tea blends</i>	4.75
<b>Strawberry &amp; Vanilla Soda</b> <i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	5.95

### SOFT DRINKS

<b>Coca-Cola, Diet Coke, Coke Zero</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

### BEERS & CYDER

<b>The Ivy Craft Lager</b> , Scotland, 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 <i>Rich, viscous &amp; chocolatey dark ale</i>	5.00
<b>Aspall Cyder</b> , Suffolk, England, 5.5% abv, 330ml	5.00

## FACILITIES & FURTHER INFORMATION



### Capacity

**The Isabella Room** accommodates a maximum of 24 seated and 40 standing  
(up to 20 guests on one table or 24 on three round tables)



### Access, Service & Departure Times

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

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

#### **Breakfast** (*Sunday and bank holidays*)

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: 4.30 pm

#### **Dinner** (*Monday to Saturday*)

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

#### **Dinner** (*Sunday and bank holidays*)

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



Service charge: 12.5%



Menu cards can be printed and dedicated to your requirements



Complimentary place cards are provided



Seasonal flowers and tea lights are provided



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



Corkage is not permitted



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

## CONTACT US

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