

THE GARDEN ROOM AT



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

MENU A

£58

Tuna carpaccio

*Yellowfin tuna with tomatoes, watermelon,
ponzu dressing, miso mayonnaise and sesame*

The Ivy shepherd's pie

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

Milk chocolate parfait

*Milk chocolate parfait with caramelised banana,
glazed pecans and Chantilly cream*

Selection of teas and filter coffee

MENU B

£65

Crispy duck salad

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

Roast salmon fillet

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

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee



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 & 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

SPRING MENUS

MENU C

£75

Smoked salmon and crab

Oak smoked salmon, crab and dill cream with rye soda bread

Slow-roasted lamb shoulder

*Mustard and herb crust with creamed potato, garlic,
spring vegetables 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 D

£80

Lobster and prawn cocktail

*Chilled lobster and prawn cocktail with baby gem,
cherry tomatoes and Marie Rose sauce*

English matured 7oz 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



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SPRING MENUS

MENU E

£85

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 duxelle,
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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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

Burrata and asparagus

Edamame, toasted pine nuts, pesto and baby basil

Oak smoked salmon

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

Steak tartare

Hand chopped beef striploin with Tabasco dressing, cornichon, 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 shoulder with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Flourless 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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SPRING MENUS

MENU G

£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,
maple and wholegrain mustard dressing*

Lobster and prawn cocktail

*Chilled lobster and prawn cocktail with baby gem,
cherry tomatoes and Marie Rose sauce*



Blackened cod fillet

*Baked in banana leaf with a dark miso glaze,
baby pak choi, radish and toasted sesame*

English matured 7oz 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

*Roasted butternut squash with buckwheat, chickpeas,
pumpkin seeds and pomegranate with crumbled feta,
harissa sauce, coriander dressing and herbed green salad*



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

*Unpasteurised Gillot Camembert, Cashel blue,
Quicke's mature Cheddar, olive bread, chutney and rye crackers*

Selection of teas and filter coffee



*Salted caramel truffles available at an additional cost of £3.50 per person
All prices include VAT, a 12.5% service charge applies*

CANAPÉS

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

NIBBLES

£3.50

Spiced green olives

Salted smoked almonds

Smoked and lightly spiced with Cornish salt

SAVOURY CANAPÉS

£2.50

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

Grilled chicken skewers with avocado houmous

Crispy duck, hoisin, ginger and chilli

Mini roast beef Yorkshire pudding
with shaved horseradish

Truffle arancini (v)

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado and sesame

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

Soft goat's cheese salad with shaved apple,
golden raisins, hazelnuts, pickled walnuts
and Belgian endive (v)

Mozzarella di bufala with asparagus and edamame
with roasted pine nuts, pesto and baby basil (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 cup with popping candy



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 & 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 au raisin and wild berry Danish,
served with butter and preserves*

Gluten-free organic granola

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

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*

Please select one for the entire party



*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 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 au raisin and wild berry Danish,
served with butter and preserves*

Gluten-free organic granola

*Puffed rice, buckwheat & 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*

JUICE

Mixed Berry Smoothie *Raspberry, strawberry, blueberry, banana* £4.50

Green Juice *Avocado, celery, apple, citrus, watercress and mint* £4.00

Beet It *Beetroot, carrot, apple juice* £4.00



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



DRINKS

BEERS & CIDER

The Ivy Craft Lager, *Scotland, 4.4% abv, 330ml* 6.00
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager

Hop House 13, *Dublin, Ireland, 5.0% abv. 330ml* 6.50
Golden amber lager, fruity aroma with subtle malt

Harviestoun "Bitter & Twisted" Golden Ale, 6.00
Scotland, 4.4% abv, 330ml
Zesty, aromatic beer with a citrus finish

Chapel Down Curious IPA, 5.75
Kent, England, 4.4% abv. 330ml
Mid-bodied velvety mouth feel, spice and citrus

Guinness Stout, *Dublin, Ireland, 4.5% abv. 330ml* 5.50
Chocolate, toasted coffee and roasted grain

Aspall Cyder, 5.75
Suffolk, England, 5.5%, 330ml
Thirst quenching, fruity, dry & sparkling

In addition we are able to offer our full spirit selection from our restaurant on the day

DRINKS

COCKTAILS

The Ivy Royale <i>flute</i>	10.75
<i>Our signature Kir Royale with Briottet Rose liqueur, Sipsmith sloe gin & hibiscus topped with Champagne</i>	
Candy Floss Fizz <i>coupe</i>	10.00
<i>Fairy floss & Prosecco complemented with rosé, lychee, ginger & Havana 3 year old rum</i>	
Dill & Cucumber Cup <i>hi-ball</i>	8.00
<i>Wyborowa vodka, fresh dill and cucumber, agave nectar, lemon juice and soda water</i>	
Garden Gimlet <i>martini</i>	8.00
<i>Beefeater Gin, homemade lime cordial, lemongrass, lemon thyme, lime and tonic water</i>	
The Ivy Bloody Mary <i>long</i>	8.00
<i>Wyborowa Vodka, homemade spice mix and tomato juice</i>	
Bucks Fizz <i>flute</i>	9.50
<i>Mandarin pulp, Pierre Ferrand dry curacao, The Ivy Collection Champagne</i>	

COOLERS

Green Juice	4.00
<i>Avocado, celery, apple, citrus, watercress and mint</i>	
Mixed Berry Smoothie	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Power Up	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	
Strawberries & Cream Soda	5.95
<i>A blend of strawberry, fruits and vanilla with soda</i>	

SOFT DRINKS

Coca-Cola, Diet Coke	3.50
Fever-Tree soft drinks <i>range of tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade</i>	3.75
Acqua Panna still mineral water <i>750ml</i>	4.75
San Pellegrino sparkling mineral water <i>750ml</i>	4.75

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 Friday*

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

Lunch - *Saturday and Sunday*

Access: 10.30 am | service: 11 am | 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



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



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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