

## AUTUMN MENUS

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



### Truffle arancini

Fried Arborio rice balls with truffle cheese

£5.95

### Salted smoked almonds

Hickory smoked and lightly spiced

£3.25

### Spiced green olives

Gordal olives with chilli, coriander and lemon

£3.50

## MENU A £58

### Oak smoked salmon

With black pepper, lemon and dark rye bread

### The Ivy shepherd's pie

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

### 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 £65

### Duck liver parfait

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

### Roast fillet of salmon

Sprouting broccoli, mashed potato, Champagne and caper cream 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 – £3.75

With a liquid salted caramel centre

### Selection of three cheeses – £12.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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***A discretionary optional service charge of 12.5% will be added to your bill.***

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### Spiced green olives

Gordal olives with chilli, coriander and lemon

£3.50

### MENU C £75

#### Oak smoked salmon and crab

With dill cream and dark rye bread

#### Roast chicken

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

#### Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

#### Selection of teas and filter coffee

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### MENU D £80

#### Lobster and prawn cocktail

Chilled lobster and prawn cocktail with baby gem, 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

#### 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

#### Mini chocolate truffles – £3.75

With a liquid salted caramel centre

#### Selection of three cheeses – £12.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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£5.95

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Hickory smoked and lightly spiced

£3.25

### Spiced green olives

Gordal olives with chilli, coriander and lemon

£3.50

## MENU E £85

### Half poached lobster salad

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

### Roast beef fillet

Roast beef fillet with pan-fried duck liver, brioche,  
wild mushrooms 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

### Mini chocolate truffles – £3.75

With a liquid salted caramel centre

### Selection of three cheeses – £12.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy  
with pear chutney, olive croutons, rye crackers

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## AUTUMN 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

#### STARTERS

##### **Stracciatella di bufala**

With crispy artichokes, pear and truffle honey

##### **Oak smoked salmon**

With black pepper, lemon and dark rye bread

##### **Steak tartare**

Hand-chopped beef striploin with a mustard Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary

#### MAINS

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

Sprouting broccoli, mashed potato, Champagne and caper cream sauce

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

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

##### **Jackfruit and peanut bang bang salad**

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

#### DESSERTS

##### **Classic crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

##### **Rum baba**

Plantation rum soaked sponge with Chantilly cream and raspberries

##### **Frozen mixed berries**

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

##### **Selection of teas and filter coffee**

##### **Mini chocolate truffles – £3.75**

With a liquid salted caramel centre

##### **Selection of three cheeses – £12.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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## AUTUMN MENUS



### MENU G £95

#### STARTERS

##### **Duck liver parfait**

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

##### **Roast pumpkin tortellini**

Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce

##### **Lobster and prawn cocktail**

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

#### MAINS

##### **Miso black cod fillet**

Baked black cod, hoba leaf, pickled fennel and a miso 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

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

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

#### DESSERTS

##### **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**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

##### **Selection of teas and filter coffee**

##### **Mini chocolate truffles – £3.75**

With a liquid salted caramel centre

##### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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## 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

£5.95

### **Salted smoked almonds**

Smoked and lightly spiced with Cornish salt

£3.25

### **Spiced green olives**

Gordal olives with chilli, coriander and lemon

£3.50

## SAVOURY CANAPÉS

*£2.50 per bite*

### **Truffle arancini**

**Lobster cocktail cornet with caviar**

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

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

**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**

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

**White onion soup with truffle mascarpone**

**Spiced green cucumber gazpacho shot with mint**

**Grilled asparagus with truffle vinaigrette**

**Belgian endive with coconut “cheese” and hazelnuts**

## SWEET CANAPÉS

*£2.50 per bite*

**Raspberry Tarte Tropézienne**

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

**Macarons**

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## SMALL DISHES

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



### SAVOURY BOWLS

*£6.50 per bowl*

**Tuna tartare, soy and sesame**

**The Ivy shepherd's pie**

**Belgian endive salad with grapes, coconut "cheese",  
sumac and picked herbs**

**Stracciatella di bufala with crispy artichokes, pear and truffle honey**

**Seasonal risotto**

**Jackfruit and peanut bang bang salad with chayote, Chinese leaf,  
mooli, crispy wonton, peanuts and coriander**

**Classic prawn cocktail**

**Crispy duck and five spice salad**

### SWEET MINI DISHES

*£6.50 each*

**Classic crème brûlée**

**Vanilla panna cotta**

**Potted chocolate and caramel**

**Blackberry and Champagne trifle**

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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

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

#### **Bacon and egg brioche roll**

Smoked streaky bacon and fried hen's egg

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### 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

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

Please select one for the entire party.

#### **Eggs Benedict**

Pulled honey roast ham, toasted muffins, two poached  
hen's eggs with hollandaise sauce and watercress

**Or**

#### **Eggs Royale**

Smoked salmon, toasted muffins, two poached  
hen's eggs with hollandaise sauce and watercress

*Menus come with a serving of freshly squeezed orange juice  
and The Ivy 1917 Breakfast blend or filter coffee*

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## BREAKFAST

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



### MENU C £28

#### **Green Juice**

Avocado, mint, spinach, apple, parsley

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

#### **Poached eggs with avocado and quinoa**

Warm avocado with sesame sauce, pomegranate and rocket

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### 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

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

#### **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 The Ivy 1917 Breakfast blend or filter coffee*

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## DRINKS



### COCKTAILS

<b>The Ivy Royale</b>	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
<b>The Ivy Bloody Mary</b>	8.75
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	8.50
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Ruby Grapefruit Spritz</b>	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
<b>White Port &amp; Tonic</b>	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	
<b>Virgin Spritz</b>	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

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### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b>	9.75
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	10.75
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
<b>Seville G&amp;T</b>	10.95
Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Deep Red G&amp;T</b>	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
<b>Autumn G&amp;Tea</b>	12.50
Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	

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## DRINKS



### COOLERS & NON ALCOHOLIC COCKTAILS

<b>The Ivy home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
With The Ivy 1917 & afternoon tea blends	
<b>Mixed Berry Smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet it</b>	4.50
Beetroot, apple, lemon and ginger	
<b>Green Juice</b>	4.75
Avocado, mint, spinach, apple, parsley	
<b>Grove Sour</b>	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
<b>Elderflower Garden</b>	5.95
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
<b>Chelsea Set Cooler</b>	4.75
Cucumber, apple, elderflower, lemon and soda	

### BEERS & CIDER

<b>The Ivy Craft Lager,</b>	5.50
<i>Scotland, 4.4% abv, 330ml</i>	
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda,</b>	6.95
<i>Italy, 4.8% abv, 330ml</i>	
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
<b>Harviestoun Old Engine Oil,</b>	6.00
<i>Scotland, 4.4% abv, 330ml</i>	
Rich, viscous and chocolatey dark ale	
<b>Aspall Cyder,</b>	5.75
<i>Suffolk, England, 5.5% abv, 330ml</i>	
Thirst quenching, fruity, dry and sparkling	
<b>Lucky Saint,</b>	4.50
<i>Germany, 0.5% abv, 330ml</i>	
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	

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

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### SOFT DRINKS

<b>Choice of fresh juices</b>	4.25
Orange, apple, grapefruit	
<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.75
<b>Fever-Tree soft drinks</b>	3.75
Range of Tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	
<b>London Essence Peach &amp; Jasmine Soda</b>	3.75
<b>London Essence Rhubarb &amp; Cardamom Soda</b>	3.75
<b>Acqua Panna</b> still mineral water <i>750ml</i>	4.95
<b>San Pellegrino</b> sparkling mineral water <i>750ml</i>	4.95

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## FACILITIES



### **Capacity**

The Private Room accommodates 30 guests seated or 50 standing.

### **Access, Service & Departure Times**

Breakfast - access: 8.00 am | service: 8.30 am | guests' departure: 10.30 am  
(Sunday access 9am | service 9.30am | guests' departure: 11 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

Multiple displays of seasonal flowers are provided.

Additional flowers can be arranged via our florist

Tea lights 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

A complimentary easel & plasma screen can be provided

Private bathroom for your party's exclusive use

You may supply your own celebration cake at no additional charge

Complimentary Wi-Fi

Corkage is not permitted

### **CONTACT US**

MADELEINE TREACY

020 3727 6540 | [events.ivychelsea@theivy-collection.com](mailto:events.ivychelsea@theivy-collection.com)

195 -197 King's Road, London SW3 5EQ

020 3301 0300 | [www.theivychelseagarden.com](http://www.theivychelseagarden.com)

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