



The Private Room

THE IVY

THE PRIVATE ROOM



The Private Room is a private-dining jewel in The Ivy's crown, designed by Martin Brudnizki Design Studio. It boasts a stunning bespoke bar and an incredible collection of contemporary art that sits alongside the signature harlequin stained-glass windows and oak panelling.

It creates an irresistibly elegant and alluring space, full of possibility. Music is also very much on the agenda – whether it's a pianist, jazz trio, string quartet or anything in between, we can arrange the perfect accompaniment.

Whether a book launch, landmark celebration or cocktail party, The Private Room accommodates for up to 60 guests seated, or 100 for standing receptions and events.

The bar and reception area are the perfect size for drinks before lunch or dinner, whilst for seated breakfasts, lunches and dinners, up to 32 guests can be accommodated on one long oval table, or 60 on six round tables of 10.

BESPOKE MENUS



Our Executive Chef, and his team create menus specifically for The Private Room, inspired not only by the seasons, but also by the eclectic and imaginative menu in the restaurant. Using only the finest ingredients, the chefs can adapt the enclosed menus to suit personal tastes and dietary requirements.



MORE DETAILS

For The Private Room we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers.



AUDIO VISUAL

Please note non-amplified live music is permitted and restaurant background music is available. A 65" plasma screen and microphones available to hire and we have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

TRAVEL & PARKING

Nearest tube – Leicester Square
Parking - Q-Park, Chinatown
20 Newport Place, Greater London, London WC2H 7PR (5 minute walk)

TIMINGS

Breakfast – access time 7.30am – 10.30am Monday to Saturday, 09.30 until 11.00
Sunday with host's access from 09.15
Lunch – 12.00 until 17.00 with host's access from 11.30
Dinner – 18.30 until 01.00 with host's access from 18.00
(Sunday guests' departure 22.30)

FOOD ALLERGEN DISCLAIMER

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

BREAKFAST

We offer a selection of three breakfast menus to choose from. Please note the entire party must dine from the same menu. Each menu is served with freshly squeezed orange juice, English breakfast tea or filter coffee. Additional juices and smoothies are available.

JUICES & SMOOTHIES

Mixed Berry Smoothie
Strawberry, raspberry,
blueberry, banana, coconut
milk & lime
£4.75

Green Juice
Avocado, mint, spinach,
apple & parsley
£4.75

Beetroot & Ginger
Beetroot, carrot,
apple & ginger
£4.50

BREAKFAST CANAPÉS

£35.00

Please select any combination from the dishes below. Price shown is based on a selection of 6 dishes.

This is the minimum order per booking.

Smoked salmon and chive cream cheese on potato rösti

Crushed avocado, pomegranate with sesame on dark caraway (vg)

Smoked streaky bacon and brioche burger bun

Selection of mini pastries and preserves (v)

Plant-based coconut “yoghurt” (vg)
with chia, goji, sunflower seeds and berry compote

Fruit salad (vg)



BREAKFAST

MENU A

£36.00



Selection of mini pastries and preserves

Mini croissant / pain au chocolate served with butter and selection of jams

~

Oat and almond granola with raspberries

Honey and yoghurt

~

Eggs Benedict

Roasted ham, toasted muffins, two poached free-range hen's eggs, hollandaise sauce

OR

Eggs Royale

*Scottish Highland oak smoked salmon, toasted muffins,
two poached free-range hen's eggs, hollandaise sauce*

OR

Avocado and roasted tomatoes

Gluten free dark caraway toast with pomegranate, sesame seeds and coriander

MENU B

£40.00



Selection of mini pastries and preserves

Mini croissant / pain au chocolate served with butter and selection of jams

~

Oat and almond granola with raspberries

Honey and yoghurt

~

The Ivy full English breakfast

*Sweet cured streaky bacon, fried free-range hen's egg, Cumberland sausage,
roasted vine plum tomato, grilled chestnut mushrooms,
hash brown and sourdough toast*

OR

The Ivy vegetarian breakfast

*Grilled halloumi and ripe avocado, fried free-range hen's egg,
roasted vine plum tomato, grilled chestnut mushrooms,
hash brown and sourdough toast*

CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 10 per person for a drinks party.

Please choose from the options below.

SAVOURY

£3.25 EACH



Shepherd's pie tart

Crispy potato, truffle sauce (v)

Buttermilk fried chicken and yuzu mayonnaise

Watermelon, vegan "feta" and olive skewer (vg)

Grilled halloumi, slow-baked tomato, lemon pepper (v)

Vegetable gyoza, ponzu dressing (vg)

Arancini and truffle (v)

SAVOURY

£4.00 EACH



Tuna tartare, yuzu-pickled cucumber

The Ivy burger, cheese, ketchup horseradish relish

Tempura prawns, sesame and wasabi mayonnaise

Lobster cornet, avocado mousse, Greek cress

Smoked salmon and chive cream cheese on rye bread

SWEET

£4.00 EACH



Dark chocolate mousse cornet with popping candy

Selection of mini macarons

SMALL DISHES

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



SAVOURY BOWLS

£8.00 PER BOWL



- The Ivy shepherd's pie
- Prawn and avocado cocktail, Marie Rose sauce
- Crispy duck salad with watermelon and salted cashews
- Fish and chips, pea purée, tartare sauce
- Mini burger, cheese, ketchup horseradish relish
- Vegetarian curry (vg)
- Mini soufflé, grated black truffle and chives (v)

SWEET BOWLS

£7.00 PER BOWL



- Doughnuts and hot chocolate sauce
- Classic crème brûlée





PRIVATE DINING CHOICE MENU

We offer a selection of six menus to choose from
but please note you must select one menu for the whole party.



MENU A

£70.00

French baguettes and salted butter

STARTERS

Prawn and avocado cocktail

Gem lettuce, Marie Rose sauce

MAINS

The Ivy shepherd's pie (classic or with Mayfield cheese)

Peas, broad beans and pea shoots

DESSERTS

The Ivy sherry trifle (v)

Raspberries, strawberries, jelly sponge, vanilla custard and cream

Selection of teas and filter coffee



PRIVATE DINING CHOICE MENU

For parties of up to 60 guests.

We offer one choice menu to choose from but please note you must select one menu for the whole party.

We require all your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event.



MENU B

£90.00

French baguettes and salted butter

STARTERS

Twice-baked cheese soufflé (v)

Gratinated Monterey Jack and mozzarella, pine nuts, basil and lovage pesto

Traditionally oak smoked salmon

Cream cheese and chives, salmon roll, lemon and dark rye bread

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

Grilled sirloin of beef

Creamy potatoes, fine beans and truffle red wine sauce

Risotto verde (v)

Creamy carnaroli rice, baby courgette, peas, broad beans, mascarpone

Baked Atlantic cod

Gnocchi, broad beans, asparagus fricassée, tarragon and courgette sauce

DESSERTS

Classic crème brûlée (v)

Set custard with a caramelised sugar crust

Apricot frangipane tarte (v)

Vanilla ice cream, toasted almonds and pouring cream

Strawberry and rhubarb pavlova (v)

Crunchy and soft meringue, strawberry ice cream, lemon balm and raspberry coulis

Selection of teas and filter coffee



PRIVATE DINING CHOICE MENU

We offer a selection of six menus to choose from
but please note you must select one menu for the whole party.



MENU C

£110.00

French baguettes and salted butter

STARTERS

Crispy chicken bang bang salad

With mooli, carrot, peanut, sesame and chilli

Dressed Dorset crab

Celeriac rémoulade, brown crab mayonnaise and granary toast

Hand-pulled burrata (v)

Strawberries, green olive tapenade, balsamic pearls, carta di musica, pistachios and basil granite

MAINS

Roasted British beef fillet steak

*21-day aged grass-fed centre cut beef fillet with crispy potatoes,
buttered spinach, watercress and peppercorn sauce*

Miso aubergine (vg)

Red pepper tapenade, rose harissa couscous and coconut yoghurt

Grilled sea bass

Courgette purée, fennel, green beans, apple salad, fish velouté

DESSERTS

The Ivy chocolate bombe (v)

Melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Strawberry and rhubarb pavlova (v)

Crunchy and soft meringue, strawberry ice cream, lemon balm and raspberry coulis

Selection of cheeses (v)

*Cornish Yarg, Stilton, Melusine goat's cheese and Camembert Le Fin
with apple and apricot chutney and wholegrain crackers*

Selection of teas and filter coffee



PRIVATE DINING CHOICE MENU

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WEDDING MENU

£130.00

French baguettes and salted butter
Arancini and truffle (v)
Lobster cornet, avocado mousse, Greek cress
Watermelon, vegan “feta” and olive skewer (vg)

STARTERS

Lobster and prawn avocado cocktail
Gem lettuce, Marie Rose sauce
The Ivy classic crispy duck salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce
Twice-baked cheese soufflé (v)
Gratinated Monterey Jack and mozzarella, pine nuts, basil and lovage pesto

MAINS

Grilled sea bass
Courgette purée, fennel, green beans, apple salad, fish velouté
Fillet of Beef Wellington
Mushroom duxelle, creamy potatoes, fine beans and truffle red wine sauce
Rendang curry (vg)
Jackfruit, sweet potatoes, pak choi, chilli, coriander and jasmine rice

DESSERTS

Spiced rum baba
Summer berries, dark spiced rum, crème Chantilly and lemon balm
Classic crème brûlée (v)
Set custard with a caramelised sugar crust
The Ivy chocolate bombe (v)
Melting dome with vanilla ice cream, honeycomb and hot caramel sauce

TO FINISH

Selection of cheeses (v)
*Cornish Yarg, Stilton, Melusine goat's cheese and Camembert Le Fin
with apple and apricot chutney and wholegrain crackers*

Selection of teas and filter coffee



ADDITIONAL EXTRAS

NIBBLES



Truffle arancini £7.95

Spiced green olives £4.50

Honey-glazed almonds £4.75

POST - DINNER TREATS



Box of chocolate truffles £6.00
With a liquid salted caramel centre

A selection of Artisanal cheeses £13.50
Served with seasonal chutney and crackers

CAKES

£11 PER PERSON



72 hours' notice is required and minimum number 10 guests

Red velvet

Chocolate cake



Contact Us

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www.the-ivy.co.uk