

## 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

**Charlotte Noël**

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THE GARDEN ROOM



# SUMMER MENUS

Please select *one* menu for your whole party

## **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

5.75

## **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**

Smoked salmon, black pepper and lemon with 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

### **Frozen mixed berries**

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

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

## MENU B

£65

### **Duck liver parfait**

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

### **Salmon and asparagus**

Pan-fried salmon supreme with asparagus  
tortellini and a Champagne sauce

### **Cappuccino cake**

Warm chocolate cake, milk mousse and coffee sauce

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

### **Mini chocolate truffles**

With a liquid salted caramel centre

3.50

### **Selection of three cheeses**

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

12.95

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.

# SUMMER MENUS

Please select *one* menu for your whole party

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
5.75

**Salted smoked almonds**  
Hickory smoked and  
lightly spiced  
3.25

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

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## MENU C

£75

### Crab and apple salad

Cucumber, watermelon, radish, edamame and coriander

### Chicken Milanese

Brioche-crumbed chicken breast with San Marzanino  
tomatoes, capers, sprouting broccoli, rocket, Parmesan and pesto

### 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

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**Mini chocolate truffles**  
With a liquid salted caramel centre  
3.50

**Selection of three cheeses**  
Cashel Blue, Quicke's and  
Camembert from Normandy with  
pear chutney, caramelised pecans,  
olive croutons, rye crackers  
12.95

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## SUMMER MENUS

Please select *one* menu for your whole party

### **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

5.75

### **Salted smoked almonds**

Hickory smoked and  
lightly spiced

3.25

### **Spiced green olives**

Gordal olives with chilli,  
coriander and lemon

3.50

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## 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**

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### **Mini chocolate truffles**

With a liquid salted caramel centre

3.50

### **Selection of three cheeses**

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

12.95

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## SUMMER 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.

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### MENU F

£65

#### **Buffalo mozzarella**

Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint

#### **Oak smoked salmon**

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

#### **Steak tartare**

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

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#### **Salmon and asparagus**

Pan-fried salmon supreme with asparagus tortellini, green beans and a champagne 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, mouli, crispy wonton, peanuts and coriander

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#### **Classic crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

#### **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**

With a liquid salted caramel centre

3.50

#### **Selection of three cheeses**

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

12.95

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# SUMMER 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,  
toasted sesame, maple and wholegrain mustard dressing

### Lobster and prawn cocktail

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

### 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

### Chargrilled halloumi with Padrón peppers

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

### 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

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

### Selection of teas and filter coffee

#### Mini chocolate truffles

With a liquid salted caramel centre

3.50

#### Selection of three cheeses

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

12.95

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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  
5.75

**Salted smoked almonds**  
Hickory smoked and  
lightly spiced  
3.25

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

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## 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**

**Garden pea and mint soup**

**Spiced green cucumber gazpacho shot with mint**

**Grilled asparagus with truffle vinaigrette**

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

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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 doughnut**



## 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**

**Buffalo mozzarella with sliced peaches, Nocellara olives,  
smoked almonds, pesto and picked mint**

**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**

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### 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, 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

## 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 English Breakfast tea or filter coffee

# BREAKFAST

Please select *one* menu for your whole party

## MENU C

£28

### Green Juice

Avocado, mint, spinach, apple, parsley

### Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

### Organic granola

Gluten-free granola with coconut  
“yoghurt” and raspberries

### 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

### 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 English Breakfast tea 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>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>The Chita Highball</b>	9.00
The Chita Japanese Whisky, elderflower cordial, lemon thyme, lemon zest and Fever-Tree Soda Water	
<b>Japanese Spritz</b>	8.00
Roku Gin, shiso leaf syrup, lime zest, peppercorns and Fever-Tree Soda Water	
<b>Citrus Spritz</b>	8.50
Ketel One Citroen vodka, grapefruit, rosemary, blueberries, lemon and lime zest, topped up with soda	

### GIN & TONIC SELECTION

<b>Ivy Special G&amp;T</b>	9.75
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
<b>Pink Raspberry G&amp;T</b>	10.50
Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	
<b>Seville G&amp;T</b>	10.50
Tanqueray Flor de Sevilla Gin, Aperol and 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>Summer Apple G&amp;T</b>	11.50
30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	
<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>Gibson G&amp;T</b>	13.00
Copperhead Gibson Edition Gin, olive brine, fresh rosemary and cocktail onions, with Fever-Tree Indian Tonic	

*Spirits 50ml as standard with 25ml available on request. Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.*

## 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
Peach, elderflower and lemon with Ivy 1917 & afternoon tea blends	
<b>Mixed Berry Smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet It</b> Beetroot, apple juice, lemon juice and ginger	4.50
<b>Green Juice</b> Avocado, mint, spinach, apple, parsley	4.75
<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> A blend of strawberry, fruits and vanilla with soda	5.95
<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	

### SOFT DRINKS

<b>Choice of fresh juices orange, apple, grapefruit</b>	3.95
<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.25
<b>Fever-Tree soft drinks</b>	3.25
Range of Tonic, 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 still mineral water 750ml</b>	4.75
<b>San Pellegrino sparkling mineral water 750ml</b>	4.75
<b>Jax Coco Pure</b> coconut water from the Philippines	3.75

### BEERS & CIDER

<b>The Ivy Craft Lager, Scotland, 4.4% abv, 330ml</b>	6.00
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda, Italy, 4.8% abv, 330ml</b>	6.00
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
<b>1936 Bier, Switzerland, Switzerland, 4.7% abv, 330ml</b>	6.00
This golden lager obtains its refreshing taste from Swiss hops and pilsner malt. 1936 is an ultra-clean, crisp, fresh lager with a slight sweetness	
<b>Aspall Cyder, Suffolk, England, 5.5% abv, 330ml</b>	5.50
<b>Thirst quenching, fruity, dry and sparkling</b>	
<b>Small Beer "Steam", London, 2.7% abv, 350ml</b>	5.50
A rich rye style, low alcohol beer, amber ale with dried fruits, spice and a balanced hoppy finish	
<b>Lucky Saint, Germany, 0.5% abv, 330ml</b>	4.50
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.

## 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 Sunday*

Access: 11.30 am | service: noon | 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 available in the room, however we do not offer a cash bar facility
- ◆ 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 plasma screen can be provided
- ◆ Complimentary Wi-Fi
- ◆ Corkage is not permitted
- ◆ Please note that there is no lift or disabled access to The Garden Room

## CONTACT US

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