

THE PRIVATE ROOM AT

THE IVY

SOHO BRASSERIE

The Private Dining Room at The Ivy Soho Brasserie seats 24 guests on one long table, or 40 over four round tables of ten, and is available for breakfast, lunch and dinner, as well as for drinks and canapé receptions for up to 70 guests.

Hidden away towards the back of the main restaurant, The Private Room provides the perfect solace away from the bustle of lively Soho.

The walls of The Private Dining Room are adorned with fabric panelling and decorative antique mirrors. A bespoke art deco glass screen separates the Private Dining Room from the main restaurant, and the same design is used with stained glass panels, creating a privacy screen to the outside yet allowing natural light into the room.

With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Private Dining room is equally suited to private parties as it is for corporate breakfasts, lunches and dinners.

In addition, The Private Dining Room features a beautiful pale orange onyx bar, decorated with antique brass rod detailing, making the room suitable for both seated dining and standing receptions.

Ideally located on Soho's Broadwick Street, The Ivy Soho Brasserie's Private Dining Room provides the perfect setting for entertaining friends, family and clients. Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

Alice Boesso

020 7432 8686 | events.ivysoho@theivy-collection.com

26 - 28 Broadwick Street, London W1F 8JB
020 3301 1166 | www.theivysohobrasserie.com

THE IVY SOHO BRASSERIE



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

£45

Duck liver parfait

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

Salmon and smoked haddock fish cake

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

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Selection of teas and filter coffee

MENU B

£50

Mozzarella di bufala

Asparagus and edamame with roasted pine nuts, pesto and baby basil

Roast half chicken

*Crispy skin with gremolata, rosemary jus and watercress
served with mashed potato and tenderstem broccoli*

Rich chocolate mousse

*Dark chocolate mousse with raspberries
and a salted crunchy peanut caramel topping*

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

£55

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 herb sauce

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

MENU D

£60

Oak smoked salmon

Smoked salmon, black pepper and lemon with rye soda bread

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



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SPRING MENUS

MENU E

£70

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 F

£75

Prawn cocktail

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

English matured 7oz fillet steak

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

Lemon meringue Alaska

Baked meringue with lemon ice cream, lemon curd sauce and baby basil

Selection of teas and filter coffee



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SPRING MENUS

MENU G

£80

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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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

*The following menu is available for parties of up to 15 maximum.
Guests are welcome to order their dishes on the day of their event.*

MENU H

£78

Oak smoked salmon

Smoked salmon, black pepper and lemon with rye soda bread

Crispy duck salad

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

Mozzarella di bufala

Asparagus and edamame with roasted pine nuts, pesto and baby basil



The Ivy shepherd's pie

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

Whole baked sea bass

*Baby plum tomatoes, fennel, Nocellara olives,
caper and shallot dressing with tenderstem broccoli*

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*



Classic crème brûlée

Classic set vanilla bean custard with caramelised sugar crust

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate 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



CANAPÉS

*We recommend 4 canapés per person for a pre-dinner reception.
We require a minimum order of 12 canapés 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**

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

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 and 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 and 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 and 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*



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



DRINKS

COCKTAILS

Romantic Era flute	10.25
<i>In honour of Sir William Blake, the most famous resident of Broadwick Street, born here in 1757, with Briottet rose liqueur, Sipsmith sloe gin and hibiscus topped with Champagne</i>	
Watermelon spritz balloon	9.00
<i>A refreshing blend of Aperol, fresh watermelon and soda</i>	
Sparkling Negroni rocks	9.75
<i>A carbonated version of the original with Beefeater gin, Campari, Aperol, The Ivy Soho Brasserie sweet vermouth blend & orange oils</i>	
White Geisha coupe	8.50
<i>Fresh lychees blitzed with home made rose bud infusion, Choya sake & Wyborowa vodka</i>	
Free Love coupe	8.75
<i>A mix of Expre Tossolini espresso liqueur, Havana Especial rum, amaretto Saliza & Baileys, lengthened with cream & milk</i>	

COOLERS & JUICES

Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Mixed Berry Smoothie	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
Green Juice	4.00
<i>Wheatgrass, pineapple, papaya, orange</i>	
Beet It <i>Beetroot, carrot, apple juice</i>	4.00
Power Up <i>Pineapple, orange, wheatgrass, papaya</i>	4.95
Fresh Lemonade	3.50
<i>Sweetened blend of lemon & lime lengthened with soda</i>	
Home-made Ginger Beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	
Strawberries & Cream Soda <i>A blend of strawberry, fruits and vanilla with soda</i>	5.95

SOFT DRINKS

Coca-Cola, Diet Coke	2.75
Fever-Tree soft drinks <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	2.75
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

BEERS & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i> <i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	4.50
Paolozzi Lager Edinburgh , <i>Scotland, 5.2% abv. 330ml</i> <i>Bittersweet balance, depth of flavour & fabulously sparkling</i>	5.25
Harviestoun "Bitter & Twisted" Golden Ale <i>Scotland, 4.4% abv, 330ml</i> <i>Zesty, aromatic beer with a citrus finish</i>	4.75
Chapel Down Curious IPA , <i>Kent, England, 4.4% abv. 330ml</i> <i>Mid-bodied velvety mouth feel, spice and citrus</i>	4.75
Guinness Stout , <i>Dublin, Ireland, 4.5% abv. 330ml</i> <i>Chocolate, toasted coffee and roasted grain</i>	4.75
Aspall Cyder , <i>Suffolk, England, 5.5%, 330ml</i> <i>Thirst quenching, fruity, dry & sparkling</i>	4.50

FACILITIES & FURTHER INFORMATION

- ◆ **Capacity**
The Private Room accommodates 40 guests seated or 70 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
- ◆ 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
- ◆ A complimentary plasma screen can be provided
- ◆ You may supply your own celebration cake at no additional charge
- ◆ Complimentary Wi-Fi
- ◆ Corkage is not permitted

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