

# THE IVY CLUB

EST.



2008



## THE LOFT AT THE IVY CLUB

The Ivy Club plays host to members from the arts, media and business worlds, providing a place to work, relax and socialise in the heart of London's West End.

Designed with a fresh and imaginative art deco take on its sister property The Ivy, The Ivy Club is set over three floors that reflect the restaurant's unique atmosphere, combining comfort and style, form and function. Located on the top floor of The Ivy's landmark building, The Loft is an ideal space for private events, from relaxed breakfast presentations and intimate dinners to big, vibrant cocktail parties.

Dazzling in the day and seductive by night with its baby grand piano and striking private bar, The Loft offers all you need to make your event extraordinary.

*To enquire, please contact our private dining team  
Email: [events@the-ivyclub.co.uk](mailto:events@the-ivyclub.co.uk) or call 020 3940 0804*

Please note that due to COVID-19 and the Government Guidelines in place as a result, our capacities, timings and menus may vary.



9 West Street | London | WC2H 9NE

[www.the-ivyclub.co.uk](http://www.the-ivyclub.co.uk)



# 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

Orange  
£4.25

Grapefruit  
£4.25

Apple  
£4.25

### MENU A £25.00

Toast and preserves  
*A selection of white and wholemeal sourdough and non-gluten bread  
served with a selection of jams*

Oat and almond granola with raspberries  
*Honey and yoghurt*

Brioche, streaky bacon and egg roll

### MENU B £35.00

Selection of mini pastries and preserves  
*Mini croissant, pain au raisin / pain au chocolat  
served with butter and selection of jams*

~

Oat and almond granola with raspberries  
*Honey and yoghurt*

~

Eggs Benedict  
*Roasted ham, toasted muffins, two poached eggs, hollandaise sauce*

Or

Eggs Royale  
*Scottish Highland oak smoked salmon, toasted muffins, two poached eggs, hollandaise sauce*



# BREAKFAST

## MENU C £38.00

Selection of mini pastries and preserves  
*Mini croissant, pain au raisin / pain au chocolat  
served with butter and selection of jams*

~

Oat and almond granola with raspberries  
*Honey & yoghurt*

~

The Ivy full English breakfast  
*Sweet cured streaky bacon, fried hens' egg, Cumberland sausage,  
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 £3.50 EACH

---

Shepherd's pie tart

Crispy potato, truffle sauce (vg)

Buttermilk fried chicken and yuzu mayonnaise

Ivy Burger, cheese, ketchup horseradish relish

Tempura prawns, wasabi mayonnaise

Watermelon, feta and olive skewer (v)

Tuna tartare, yuzu-pickled cucumber

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

Vegetable gyoza, ponzu dressing (vg)

Arancini and truffle (v)

### SWEET £3.50 EACH

---

Blueberry cheesecake

Pavlova, Italian soft meringue, vanilla Chantilly and candy blueberries

Selection of mini macarons



## MINI DISHES

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

### SAVOURY BOWLS £6.75 PER BOWL

---

The Ivy shepherd's pie  
Prawn and avocado cocktail, Marie Rose sauce  
Wild mushrooms and truffle risotto  
Crispy duck salad with watermelon and salted cashews  
Fish and chips, pea purée, tartare sauce  
Mini Burger, cheese, ketchup horseradish relish  
Vegetarian curry

### SWEET BOWLS £6.75 PER BOWL

---

Doughnuts, hot chocolate sauce  
Pavlova, Italian soft meringue, vanilla Chantilly and candy blueberries





# PRIVATE DINING MENUS FOR PARTIES UP TO 30 GUESTS

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

## MENU A £60.00

Laverstoke Park Farm buffalo mozzarella (v)  
*clementines, roasted hazelnut, pomegranate molasses, fennel pollen and Greek cress*

Roasted Atlantic cod  
*Cod brandade, jerusalem artichoke, pomegranate and green olive vierge*

Iced berries  
*Yoghurt sorbet, hot white chocolate sauce*

Selection of teas and filter coffee

## MENU B £68.00

Traditionally oak smoked salmon  
*Pickled cucumber, crème fraîche and rye bread*

The Ivy shepherd's pie  
*Slow-braised lamb leg and dry-aged beef with creamed mashed potato and Mayfield cheese*

Sticky toffee pudding

Selection of teas and filter coffee





**MENU C**  
**£75.00**

Twice-baked cheese soufflé (v)  
*Gratinated Monterey Jack and mozzarella, shaved black truffle and chives*

Roasted monkfish loin  
*Lemon and Parmesan polenta, wild mushroom, samphire and red wine sauce*

Rum baba  
*Chantilly cream, pineapple and mango, lemon balm*

Selection of teas and filter coffee

**MENU D**  
**£80.00**

Prawn and crab avocado cocktail  
*Gem lettuce, Marie Rose sauce, cucumber, avocado and cress*

Truffle-stuffed corn-fed chicken breast  
*Carrot purée, wild mushroom and tarragon fricassée, marjoram*

Classic crème brûlée  
*Set custard with a caramelised sugar crust*

Selection of teas and filter coffee



**MENU E**  
**£85.00**

Dressed Dorset crab

*Lightly bound dressed crab with brown crab mayonnaise,  
celeriac rémoulade, soft herbs and granary bread toast*

Roasted British beef fillet steak

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

Golden hazelnut bombe

*Melting chocolate dome with 23ct gold leaf, hazelnut chocolate caramel*

Selection of teas and filter coffee



# PRIVATE DINING CHOICE MENUS FOR PARTIES UP TO 30 GUESTS

We offer two choice menus 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 F £85.00

---

### STARTERS

Traditionally oak smoked salmon  
*Pickled cucumber, crème fraîche and rye bread*

Salt-baked heritage beetroot salad (v)  
*Goat's curd cheese, walnut granola, honey and truffle dressing*

Duck liver and pistachio parfait  
*Apple and cranberry chutney, green beans, spiced figs and toasted brioche*

### MAINS

Truffle fiorellini ravioli  
*Cheese sauce, artichoke hearts, rocket leaves and truffle*

Roasted monkfish loin  
*Lemon and Parmesan polenta, wild mushroom, samphire and red wine sauce*

The Ivy shepherd's pie  
*Slow-braised lamb leg and dry-aged beef with creamed mashed potato and Mayfield cheese*

### DESSERTS

Golden hazelnut bombe  
*Melting chocolate dome with 23ct gold leaf, hazelnut chocolate caramel*

Iced berries  
*Yoghurt sorbet, hot white chocolate sauce*

Rum baba  
*Chantilly cream, pineapple and mango, lemon balm*

Selection of teas and filter coffee



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 G**

**£95.00**

---

### **STARTERS**

Dressed Dorset crab

*Lightly bound dressed crab with brown crab mayonnaise,  
celeriac rémoulade, soft herbs and seaweed crackers*

Twice-baked cheese soufflé (v)

*Gratinated Monterey Jack and mozzarella, shaved black truffle and chives*

Duck liver and pistachio parfait

*Apple and cranberry chutney, green beans, spiced figs and toasted brioche*

### **MAINS**

Roasted Atlantic cod

*Cod brandade, jerusalem artichoke, pomegranate and green olive vierge*

Roasted British beef fillet steak

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

Roasted monkfish loin

*Lemon and Parmesan polenta, wild mushroom, samphire and red wine sauce*

### **DESSERTS**

Golden hazelnut bombe

*Melting chocolate dome with 23ct gold leaf, hazelnut chocolate caramel*

Rum baba

*Chantilly cream, pineapple and mango, lemon balm*

Iced berries

*Yoghurt sorbet, hot white chocolate sauce*

Selection of teas and filter coffee



## ADDITIONAL EXTRAS

Honey-glazed almonds £3.95

Spiced green olives £4.25

Truffle arancini £7.95

Selection of cheeses £13.50  
*With crackers, grapes and chutney*

---

## POST - DINNER TREATS

Box of Chocolate truffles £6.00  
*With a liquid salted caramel centre*

Artisanal British cheeses £4.75

---

## CAKES

*72 hours' notice is required and minimum number 10 guests*

**£11 per person**

Red velvet

Chocolate cake

Cheesecake vanilla and red berries





## FURTHER INFORMATION

- ◆ Capacities: 30 on one long table, 50 on five round tables and up to 100 for a standing reception.
- ◆ Access, service and departure times:
  - Breakfast 8.00am access, 8.30am guest arrival and 10.30am departure
  - Lunch 11.30am access, 12.00pm guest arrival and 4.30pm departure
  - Dinner 6.00pm access, 6.30pm guest arrival and 11.30pm departure Monday and Tuesday, 1.00am departure Wednesday to Saturday.
- ◆ Complimentary menus can be printed and dedicated with a logo or title at your request
- ◆ Complimentary place cards are available
- ◆ Seasonal flowers are provided in the private room. We can provide details of the florist should guests require bespoke arrangements
- ◆ A docking station is available for your own use or alternatively, we can provide background music
- ◆ Musicians can be supplied or you are welcome to provide your own
- ◆ An electronic baby grand piano is available in the room

*To enquire, please contact our private dining team  
Email: [events@the-ivyclub.co.uk](mailto:events@the-ivyclub.co.uk) or call 020 3940 0804*

---

9 West Street | London | WC2H 9NE

[www.the-ivyclub.co.uk](http://www.the-ivyclub.co.uk)