

# THE IVY CLUB

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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*



9 West Street | London | WC2H 9NE

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



## 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

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- Shepherd's pie tart
  - Crispy potato, truffle sauce (vg)
  - Buttermilk fried chicken and yuzu mayonnaise
  - The 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

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- Blueberry cheesecake
  - Pavlova, Italian soft meringue, vanilla Chantilly and candy blueberries
  - Selection of mini macarons



## SMALL 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  
Crispy duck salad with watermelon and salted cashews  
Fish and chips, pea purée, tartare sauce  
Mini burger, cheese, ketchup horseradish relish  
Vegetarian curry  
Pea and broad bean risotto

### SWEET BOWLS £6.75 PER BOWL



Doughnuts and 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

Buffalo mozzarella (v)  
*Smoked aubergine purée, sun-dried tomatoes and lovage pesto*

Roasted atlantic cod  
*Wild mushrooms, buttered spinach, crumble of pancetta and chives, lobster foam*

Iced berries  
*Yoghurt sorbet, hot white chocolate sauce*

Selection of teas and filter coffee

## MENU B £70.00

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*

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

Selection of teas and filter coffee



**MENU C**  
**£80.00**

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

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

The Ivy chocolate bombe  
*Melting dome with vanilla ice cream, honeycomb and hot caramel sauce*

Selection of teas and filter coffee



## MENU D

£95.00

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### STARTERS

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

Heritage tomato salad (v)  
*Pickled plums, balsamic pearls, shaved pecorino and sherry tomato dressing*

Twice-baked cheese soufflé (v)  
*Gratinated Monterey Jack and mozzarella, pine nuts and lovage pesto*

### MAINS

Wild mushroom Carnaroli risotto  
*shaved winter truffle and samphire*

Roasted Atlantic cod  
*Wild mushrooms, buttered spinach, crumble of pancetta and chives, lobster foam*

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

### DESSERTS

The Ivy chocolate bombe  
*Melting dome with vanilla ice cream, honeycomb and hot caramel sauce*

Iced berries  
*Yoghurt sorbet, hot white chocolate sauce*

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

Selection of teas and filter coffee





## ADDITIONAL EXTRASS

### NIBBLES

Honey-glazed almonds £3.95

Spiced green olives £4.25

Truffle arancini £7.95

### POST-DINNER TREATS

Box of Chocolate truffles £6.00

*With a liquid salted caramel centre*

A selection of Artisanal British 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

