

THE DANBY ROOM AT

THE IVY

— **CAFE** —

WIMBLEDON

The Danby Room at The Ivy Café, Wimbledon Village is located on the first floor, above the main restaurant. The private dining room accommodates up to 20 guests. A selection of menus is available, specially created by our Executive Chef, Sean Burbidge.

Natural daylight floods the room and the walls are adorned with locally-referenced artwork and prints depicting Wimbledon House, the official residence of The Earl of Danby in 1678. The polished parquet floor, burnt orange leather, brass-studded dark wood chairs and Art Deco-style central brass lights add touches of glamour.

The room is versatile and as equally suited to private parties and celebrations as it is to corporate breakfasts, lunches and dinners. The space provides the ideal setting for entertaining friends, family and clients in Wimbledon Village.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

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THE DANBY PRIVATE ROOM



EXPRESS LUNCH MENU

Available Monday - Friday

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event

Two courses
£22.95



Three courses
£26.95

STARTERS



Duck liver parfait

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

Buffalo mozzarella

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

MAINS



Grilled chicken salad

Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Chargrilled halloumi with Padrón peppers

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

Sprouting broccoli and peas served sharing style to the table

DESSERTS



Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Vanilla ice cream

Pistachio and strawberry sauce

Tea & coffee available

£3.75 per person

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

SUMMER MENUS

Please select **one menu** for your whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

MENU A

£38

STARTERS



Heritage tomato and feta salad

Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Garden pea soup

Crushed peas with ricotta, mint and lemon balm

MAINS



Chicken Milanese

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

Salmon and smoked haddock fish cake

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

Chargrilled halloumi with Padrón peppers

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

DESSERTS



Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted crunchy hazelnut caramel topping

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

SUMMER MENUS

MENU B

£44

STARTERS

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Prawn cocktail

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

Garden pea soup

Crushed peas with ricotta, mint and lemon balm

MAINS

The Ivy shepherd's pie

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

Swordfish steak

Grilled with a herb crust, celeriac purée, sprouting broccoli and diced tomato

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

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

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

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

MENU C

£52

STARTERS



Crispy duck salad

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

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Buffalo mozzarella

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

MAINS



Chicken Milanese

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

Blackened cod fillet

Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

Chargrilled halloumi with Padrón peppers

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

DESSERTS



Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

All prices include VAT, a 12.5% service charge applies.

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SUMMER MENUS

MENU D

£60

STARTERS

Crispy duck salad

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

Crab and apple salad

Cucumber, watermelon, radish, edamame and coriander

Buffalo mozzarella

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

MAINS

English matured 7oz/198g fillet steak

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

Grilled sea bass fillet

Smoked aubergine, tomato pesto, sprouting broccoli and a tomato, olive, shallot and coriander dressing

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe

Melting chocolate bombe with milk foam, 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 teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

All prices include VAT, a 12.5% service charge applies.

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CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party.

Please choose from the options below.

Truffle arancini Fried Arborio rice balls with truffle cheese 5.50	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

Crispy polenta with artichoke purée

Crunchy prawn tempura 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

Roma tomato soup with Provençale olives

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut "cheese" and hazelnuts

SWEET CANAPÉS

£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts



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 jam, 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*

DRINKS

COCKTAILS

1917 Royale *flute*

9.75

Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne

Passion Fruit Bellini *flute*

9.00

Vanilla vodka, passion fruit, Passoa and lime juice topped with Prosecco

English Spritz

8.50

Citrus-infused Cocchi Rosa, Earl Grey infused Beefeater Gin and Peychaud's Bitters, topped with soda and Prosecco

Raspberry Mojito

8.50

Havana Club Rum, lime, sugar, fresh mint and Chambord Black Raspberry Liqueur

Cosmopolitan

7.25

Wyborowa Vodka, Cointreau, cranberry, lime and peach bitters, with a flamed orange zest

The Ivy Bloody Mary

8.50

The Ivy vegan spice mix, tomato juice and Wyborowa Vodka

Salted Caramel Espresso Martini *coupe*

8.50

A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Express Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup

GIN & TONIC SELECTION

Ivy Special G&T

9.50

Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic

Pink G&T

9.50

Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic

Seville G&T

10.50

Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic

Rhubarb & Raspberry G&G

11.00

Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale

Summer Apple G&T

11.50

30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic

NON ALCOHOLIC COOLERS

Rosemary Lemonade	3.50
Rosemary infusion, lemon and lime with sparkling water	
Peach & Elderflower Iced Tea	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet it Beetroot, carrot, apple and ginger	4.50
Green Juice Avocado, mint, spinach, apple, parsley	4.75
Grove Sour	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
Elderflower Garden	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

Choice of fresh juices	3.95
orange, apple, grapefruit	
Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks	3.25
Range of tonics, Madagascan cola ginger beer, ginger ale, lemonade	
Kingsdown still mineral water 750ml	3.75
Kingsdown sparkling mineral water 750ml	3.75

BEERS & CIDER

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda, Italy, 4.8% abv, 330ml	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
Harviestoun Bitter & Twisted Golden Ale, Scotland, 4.4% abv, 330ml	5.00
Zesty, aromatic ale with a citrus finish	
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml	5.00
Thirst quenching, fruity, dry and sparkling	
Lucky Saint, Germany, 0.5% abv, 330ml	4.50
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	

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.

FACILITIES & FURTHER INFORMATION

◆ Capacity

The Danby Room accommodates a maximum of 20 seated and 40 standing
(*up to 16 on one table or 20 on two long tables*)

◆ Access, Service & Departure Times

Breakfast (*Monday to Saturday*)

access: 8.00 am | service: 8.30 am | guests' departure: 10.30 am

Breakfast (*Sunday*)

access: 8.30 am | service: 9.00 am | guests' departure: 10.30 am

Lunch (*Monday to Sunday*)

access: 11.30 am | service: 12.00 pm | guests' departure: 5.00 pm

Dinner (*Sunday to Wednesday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.00 pm

Dinner (*Thursday to Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.30 pm

- ◆ Service charge: 12.5%
- ◆ Menu cards can be printed and dedicated to your requirements
- ◆ Complimentary place cards are provided
- ◆ Seasonal flowers and tea lights are provided.
- ◆ 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
- ◆ Corkage is not permitted
- ◆ Please note that there is no lift access to the private dining room

CONTACT US

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