

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 are 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

Sarah Martin

020 3935 2200 | events.ivywimbledon@theivy-collection.com

75 High Street, Wimbledon Village, London SW19 5EQ
www.theivycafewimbledon.com



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

Crispy artichokes, pear and truffle honey

MAINS



Warm chicken salad

*Grilled miso-coated chicken with a salad of herbs, barley, apples,
grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side*

Salmon and smoked haddock fish cake

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

Roasted butternut squash with grains

*Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate
with crumbled bean curd, harissa sauce and coriander dressing*

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*

— WINTER 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



Endive and Stilton salad

Shaved apple, cranberries and caramelised hazelnuts

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Roast pumpkin soup

Creamed pumpkin with ricotta, pine nuts and crispy sage

MAINS



Chicken bourguignon

*Flat-iron chicken with crispy skin, creamed potato,
chestnut mushrooms and bacon lardons*

Salmon and smoked haddock fish cake

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

Roasted butternut squash with grains

*Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate
with crumbled bean curd, harissa sauce and coriander dressing*

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 peanut 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*

— WINTER 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*

Roast pumpkin soup

Creamed pumpkin with ricotta, pine nuts and crispy sage

MAINS

The Ivy shepherd's pie

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

Roast salmon fillet

Sprouting broccoli, smoked almonds and a herb sauce

Dukka spiced sweet potato

*Aubergine baba ganoush with coconut 'yoghurt', sesame,
mixed grains, toasted almonds and a Moroccan tomato sauce*

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.

WINTER MENUS

MENU C

£48

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

Crispy artichokes, pear and truffle honey

MAINS

Slow-cooked lamb shoulder

Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce

Blackened cod fillet

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

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing

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.

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.

WINTER MENUS

MENU D

£58

STARTERS

Crispy duck salad

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

Smoked salmon and crab

Oak smoked salmon, crab and dill cream with dark rye bread

Buffalo mozzarella

Crispy artichokes, pear and truffle honey

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

Dukka spiced sweet potato

Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato 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

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.

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.

CANAPÉS

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

Please choose from the below options.

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.50

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.50

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

SAVOURY CANAPÉS

£2.50 *per bite*

Crunchy prawn tempura
with matcha green tea sauce

Mini smoked haddock and salmon fishcake
with horseradish mayonnaise

Watermelon cube with feta, black olive and mint (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

Mini red pepper tart, whipped goat's cheese and basil (v)

Spiced green cucumber gazpacho shot with mint (v)

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*

Gluten-free organic granola

*Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and 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 aux raisin and wild berry Danish,
served with butter and preserves*

Gluten-free organic granola

*Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk*

Please select **one** for the entire party.

Eggs Benedict

*Pulled roast ham, two poached hen's eggs, toasted English muffins,
with hollandaise sauce and watercress*

OR

Eggs Royale

*Smoked salmon, two poached hen's eggs, toasted English muffins
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, celery, spinach, apple, parsley

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Gluten-free organic granola

*Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and 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 aux raisin and wild berry Danish,
served with butter and preserves*

Gluten-free organic granola

*Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk*

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

The Ivy Royale flute	7.25
<i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i>	
English Spritz wine glass	7.00
<i>Earl Grey gin, lemon and orange oleo-saccharum, Cocchi Americano, prosecco, soda</i>	
Raspberry Mojito hi-ball	8.50
<i>Havana Club rum, lime, sugar, fresh mint & Chambord black raspberry liqueur</i>	
The Ivy Bloody Mary long	8.00
<i>Wyborowa vodka, homemade spice mix & tomato juice</i>	
Peach Bellini flute	8.50
<i>Peach purée & Prosecco</i>	
Classic Daiquiri martini	8.50
<i>Havana Club 3yr old rum, lime, grapefruit zest</i>	
Strawberry Spritz wine glass	9.75
<i>Strawberry & vanilla blend topped with The Ivy Collection Champagne</i>	

COOLERS & JUICES

Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Beet It Beetroot, carrot, apple juice	4.00
Mixed Berry Smoothie	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
Peach & Elderflower Iced Tea	4.50
<i>English breakfast tea, peach, elderflower & lemon</i>	
Rosemary Lemonade	3.50
<i>Rosemary infusion, lemon & lime with sparkling water</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Seedlip Garden & Tonic	5.95
<i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber & sugar snap peas</i>	

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	2.95
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

BEERS & CIDER

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.75
Paolozzi Helles Lager, Edinburgh, Scotland, 5.2% abv 330ml	5.25
Harviestoun "Bitter & Twisted" Golden Ale, Scotland, 4.4% abv, 330ml	4.75
Aspall Cyder, Suffolk, England, 5.5%, 330ml	5.00

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

Sarah Martin

020 3935 2200 | events.ivywimbledon@theivy-collection.com

75 High Street, Wimbledon Village, London SW19 5EQ
www.theivycafewimbledon.com