

THE BOAT ROOM AT

THE IVY

CAMBRIDGE
BRASSERIE

The Boat Room at The Ivy Cambridge Brasserie accommodates 16 guests on one long table or 40 guests for a standing reception. The restaurant is ideally located on the bustling Trinity Street in central Cambridge.

The walls of The Boat Room are adorned with colourful vintage prints and locally referenced artwork inspired by Cambridge academic and scientific heritage, alongside its punting and rowing history. The polished oak tiled floor and brass pendant lighting add a touch of glamour to the space, and the colourful vintage botanical print chairs and Art Deco-style make the room suitable for both seated and standing receptions.

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 Cambridge.

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



CONTACT US

Claudia Moore

020 3935 2055 | events.ivycambridge@theivy-collection.com

16 Trinity St, City Centre, Cambridge, CB2 1TB
www.theivycambridgebrasserie.com



THE BOAT ROOM



— 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



Duck liver parfait

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

Soft goat's cheese salad

Caramelised hazelnuts, Belgian endive, mixed grapes and picked herbs

Seasonal soup

Garden pea with ricotta, mint and lemon balm

MAINS



Flat-iron chicken

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

Salmon and smoked haddock fish cake

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

Baked quinoa and chickpeas

Roasted pepper, sweetcorn, coriander, caraway with parsley mashed potato and a Moroccan sauce with peas, sugar snaps and baby shoots

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

SUMMER MENUS

MENU B

£44

STARTERS

Crispy duck salad

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

Prawn cocktail

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

Seasonal soup

Garden pea with ricotta, mint and lemon balm

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

Asparagus spears, olive oil mashed potato, baby watercress and a herb sauce

Feta and tomato salad

Pressed watermelon with avocado, green olives, pistachio nuts and salsa verde

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



SUMMER MENUS

MENU C

£48

STARTERS



Crispy duck salad

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

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Mozzarella di bufala

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

MAINS



Slow-roasted lamb shoulder

Mustard and herb crust with creamed potato, garlic, spring vegetables and a rosemary sauce

Blackened cod

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

Baked quinoa and chickpeas

Roasted pepper, sweetcorn, coriander, caraway with parsley mashed potato and a Moroccan sauce with peas, sugar snaps and baby shoots

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



SUMMER 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

Mozzarella di bufala

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

MAINS

English matured fillet steak 7oz/200g

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

Whole baked sea bass

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

Feta and tomato salad

Pressed watermelon with avocado, green olives, pistachio nuts and salsa verde

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

An additional cheese course can be added to all menus at a supplement of £9.95 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

Please notify your waiter of any food allergies or intolerances when ordering

We cannot guarantee the total absence of allergens in our dishes



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

NIBBLES

£3.50

Spiced green olives

Salted smoked almonds

Hickory smoked and lightly spiced

SAVOURY CANAPÉS

£2.50 *per bite*

**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 hummus

**Mini roast beef Yorkshire pudding
with shaved horseradish**

Truffle arancini (v)

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado and sesame



*All prices include VAT, a 12.5% service charge applies
Please notify your waiter of any food allergies or intolerances when ordering
We cannot guarantee the total absence of allergens in our dishes*

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 aux 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*

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

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 and 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 aux 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*

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

| | |
|---|-------|
| The Ivy Royale <i>flute</i> | 10.75 |
| <i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i> | |
| English Spritz <i>wine glass</i> | 8.75 |
| <i>A take on the classic Spritz. Kamm & Sons aperitif, Pierre Ferrand dry curaçao, fresh pink grapefruit juice, Prosecco and soda</i> | |
| The Great Court Cobbler <i>wine glass</i> | 9.00 |
| <i>La Guita Manzanilla sherry, Amontillado Sherry, crème de Rhubarbe & orange bitters</i> | |
| Plum Tree <i>coupe</i> | 9.50 |
| <i>Chivas Regal, Kishinamien Umeshu Japanese plum liqueur, Briottet Crème de Figue, Rio Viejo Oloroso sherry and whiskey barrel bitters</i> | |
| Midsummer G&T <i>rocks</i> | 9.50 |
| <i>Seville orange gin, RinQuinQuin à la Pêche & Creole bitters with Fever-Tree Mediterranean tonic</i> | |
| The Ivy Bloody Mary <i>long</i> | 8.00 |
| <i>Wyborowa vodka, homemade spice mix & tomato juice</i> | |
| Peach Bellini <i>flute</i> | 8.50 |
| <i>Peach purée & Prosecco</i> | |
| Buck's Fizz <i>flute</i> | 9.50 |
| <i>Fresh orange juice & Champagne</i> | |

COOLERS & JUICES

| | |
|--|------|
| Green Juice | 4.00 |
| <i>Avocado, mint, celery, spinach, apple, parsley</i> | |
| Beet It <i>Beetroot, apple, lemon & ginger</i> | 4.00 |
| Mixed Berry Smoothie | 4.75 |
| <i>Raspberry, strawberry, blueberry, banana, coconut milk & lime</i> | |
| Peach & Elderflower Iced Tea | 4.50 |
| <i>English breakfast tea, peach, elderflower and lemon</i> | |
| Seedlip Garden & Tonic | 6.75 |
| <i>Non-alcoholic spirit with tonic, cucumber & sugar snap peas</i> | |
| Strawberries & Cream Soda | 5.95 |
| <i>A blend of strawberry, fruits and vanilla with soda</i> | |

SOFT DRINKS

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

DRINKS

BEERS & CIDER

| | |
|--|------|
| The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i> | 4.50 |
| Paolozzi Lager Edinburgh , <i>Scotland, 5.2% abv. 330ml</i> | 5.25 |
| Harviestoun "Bitter & Twisted" Golden Ale , <i>Scotland, 4.4% abv, 330ml</i> | 4.75 |
| Chapel Down Curious IPA , <i>Kent, England, 4.4% abv. 330ml</i> | 4.75 |
| Aspall Cyder , <i>Suffolk, England, 5.5%, 330ml</i> | 5.00 |
| Guinness Stout , <i>Dublin, Ireland, 4.5% abv. 330ml</i> | 4.75 |

FACILITIES & FURTHER INFORMATION



Capacity

The Boat Room accommodates 16 guests seated or 40 standing



Access, Service & Departure Times

Breakfast (*Monday to Saturday*)

access: 7.30 am | service: 8.00 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 (*Monday to Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.00 am

Dinner (*Sunday*)

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



Menu cards can be printed and dedicated to your requirements



Complimentary place cards, seasonal flowers and tea lights are provided



You are welcome to play your own music through the sound system in the room, or background music can be provided



We do not have the facilities for DJs or dancing



Complimentary Wi-Fi



Corkage is not permitted



Please note that there is no lift or disabled access to The Boat Room

CONTACT US

Claudia Moore

020 3935 2055 | events.ivycambridge@theivy-collection.com

16 Trinity St, City Centre, Cambridge, CB2 1TB
www.theivycambridgebrasserie.com