

THE PAPWORTH ROOM AT

THE IVY



The Papworth Room at The Ivy Montpellier Brasserie accommodates 24 guests on one long table or across three rounds, or 40 guests for a standing reception. The restaurant is ideally located in the iconic Grade I listed Rotunda Building, in the heart of Cheltenham's boutique Montpellier district.

The walls of The Papworth Room are adorned with pale yellow fabric panels and locally referenced artwork inspired by Cheltenham racecourse heritage.

The dark oak polished parquet floor, Art Deco-style details and beautiful antique brass lighting add a touch of glamour to the space, making the room ideal for both seated dining 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 Cheltenham.

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 PAPWORTH 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

Seasonal soup

Garden pea with ricotta, mint and lemon balm

MAINS



Grilled chicken salad

Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing

Salmon and smoked haddock fish cake

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

Baked quinoa and chickpeas

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

Tenderstem 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

— 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> <i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i>	10.75
English Spritz <i>wine glass</i> <i>A take on the classic Spritz. Kamm & Sons aperitif, Pierre Ferrand dry curaçao, fresh pink grapefruit juice, Prosecco and soda</i>	8.75
Angel's Share <i>long</i> <i>Packed with flavour, this take on a Mojito combines kumquats, ginger, lemongrass & Kaffir lime leaves with Havana Especial rum</i>	9.50
Cotswold Julep <i>julep tin</i> <i>Cotswold single malt whisky, Chase marmalade vodka, marmalade & soda</i>	9.50
Pitville Collins <i>long</i> <i>Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspoll cyder</i>	9.25
Orchard G&T <i>rocks</i> <i>Chase Seville orange gin, RinQuinQuin à la Pêche & Creole bitters with Fever-Tree Mediterranean tonic</i>	8.75
The Ivy Bloody Mary <i>long</i> <i>Wyborowa vodka, homemade spice mix and tomato juice</i>	8.00
Peach Bellini <i>flute</i> <i>Peach purée & prosecco</i>	8.50
Buck's Fizz <i>flute</i> <i>Fresh orange juice & Champagne</i>	9.50

COOLERS & JUICES

Green Juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Beet It <i>Beetroot, apple, lemon & ginger</i>	4.50
Mixed Berry Smoothie <i>Raspberry, strawberry, blueberry, banana, coconut milk & lime</i>	4.75
Peach & Elderflower Iced Tea <i>English breakfast tea, peach, elderflower and lemon</i>	4.50
Home-made Ginger Beer <i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	4.75
Strawberries & Cream Soda <i>A blend of strawberry, fruits and vanilla with soda</i>	5.95

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
Lost & Grounded Hop Hand Fallacy , <i>Bristol, England, 4.4% abv</i> <i>Bright, vibrant & refreshing farmhouse ale</i>	5.50
Lost & Grounded Keller Pils , <i>Bristol, England, 4.8% abv</i> <i>Traditional German pilsner malts & 3 classic hop varieties are use to make this clean, unfiltered, hop driven lager</i>	5.25
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
Harviestoun Old Engine Oil , <i>Scotland, 6%, 330ml</i> <i>Rich, viscous & chocolatey dark ale</i>	4.75

FACILITIES & FURTHER INFORMATION

Capacity

 **The Papworth Room** accommodates a maximum of 24 seated and 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 Thursday*)

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

Dinner (*Friday to Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.30 am

Dinner (*Sunday*)

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

 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

 Corkage is not permitted

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