

THE ARCHER ROOM AT

THE IVY



The Archer Room at The Ivy Temple Row accommodates 20 guests on one long table or across two rounds or 40 guests for a standing reception. The Archer Room is located on the first floor of the restaurant, on the bustling Temple Row in central Birmingham.

The walls of The Archer Room are adorned with colourful vintage prints and locally referenced artwork inspired by the industrial revolution, steam engine and rail, theatre, ballet and cricket. The dark timber flooring, lantern pendant lighting, dark green leather upholstery and Art Deco-style add a touch of glamour to the space.

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 Birmingham.

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 ARCHER 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

— THE ARCHER ROOM —



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>	
Angel's Share <i>long</i>	9.50
<i>Packed with flavour, this take on a Mojito combines kumquats, ginger, lemongrass & Kaffir lime leaves with Havana Especial rum</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>	
Rhubarb & Raspberry Crumble <i>hi-ball</i>	9.00
<i>Slingsby rhubarb gin, Chambord, lemon juice & Fever-Tree ginger beer</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 <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Beet It <i>Beetroot, apple, lemon & ginger</i>	4.50
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>	
Homemade Yuzu Lemonade	4.50
<i>Yuzu juice, soda, sugar and an elderflower mist</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
Guinness Stout , <i>Dublin, Ireland, 4.5% abv. 330ml</i>	4.75
Aspall Cyder , <i>Suffolk, England, 5.5%, 330ml</i>	5.00

FACILITIES & FURTHER INFORMATION



Capacity

The Archer Room accommodates 20 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 Thursday*)

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

Dinner (*Friday and Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 01.00 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



A complimentary plasma screen can be provided



Corkage is not permitted



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

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