

ICEBAR BY ICEHOTEL

London

SAMPLE CHRISTMAS CANAPÉ AND BOWL FOOD MENU

Pick up to seven savoury choices (maximum two choices can be bowl food) for a canapé and bowl food party, charged at £31 per guest. Add on two dessert choices for £5 per guest.

Canapé

Caramelised fig, goat cheese, pine nuts (v)
Cauliflower velouté shots, toasted almonds (v)
Ricotta, mint and pine nut wonton parcel (v)
Salmon gravlax, horseradish crème fraîche, caviar
Smoked salmon mousse, blini, dill
Cured tuna, sesame, red wine reduction
Smoked trout, samphire dip, potato, dill
Chicken skewers, crushed sweet peanuts, satay sauce
Roast turkey, endive cup, cranberry jam
Smoked duck, poached pear chutney, toasted brioche
Reindeer carpaccio, pickled shallot, crispy capers
Roast beef, horseradish cream, cherry tomato en croute
Beef teriyaki skewers, sweet chilli soy sauce

Substantial Canapé

Pont neuf potato, parmesan, truffle oil (v)
Goat cheese and chestnut tartlet, fig chutney, dill (v)
Spiced sweet pumpkin tart, candied pumpkin seeds (v)
Chestnut, mozzarella and sage arancini (v)
belowzero 'salt 'n' pepper' prawns, chilli, garlic, coriander
Crab cake, chilli, coriander, lemon aioli
Shrimp rillettes, herb and garlic croute
Spiced chicken, tomato salsa, crispy tortilla, chervil
Parma ham, brie, balsamic reduction, garlic herb croute
Festive ham terrine, apricot chutney
Chorizo and herb arancini, saffron aioli

Bowl food

Pickled beetroot, soft goat cheese, walnut, beetroot garlic crisp (v)
Barley risotto, pumpkin, mascarpone, crispy sage (v)
Spiced calamari, Jerusalem artichoke purée, salsa verde
Cod goujons, pomme frites, saffron aioli, rocket cress
Roasted chicken breast, brussel sprouts, chestnuts, sweet chilli jam
Smoked duck salad, balsamic baby onions, mozzarella, quince
Slow cooked pork belly, spiced puy lentils, spinach, red wine jus
Braised oxtail, potato and turnip purée, turnip crisp

Sweets

Lemon curd tartlet, kumquat marmalade
Baked cheesecake, blueberry compote
Carrot cake bites, lime cream cheese, sweet carrot crisp
Festive macaroons, brandy cream centre
Brandy bakewell tartlet, sweet fig chutney
Winterberry jelly, apple crisp
Mini mince pies, chantilly cream
Candied hazelnut parfait
Chocolate mousse, freeze dried raspberry, mint
Bitter chocolate tartlet, Baileys mousse

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SAMPLE CHRISTMAS SEATED EVENTS MENU

Styles of service: fixed choice @ £35pp or choice of 3 @ £45pp

Fixed choice: please select one dish from each course for the entire party. (Max 110 guests)

Choice of 3: select three dishes per course, guests order from this selection once seated. (Max 60 guests)

Starters

- Creamed cauliflower velouté
- Butternut squash risotto, crispy basil
- Ricotta, mint, coriander spring roll, coriander pesto
- belowzero 'salt 'n' pepper' prawns, chilli, garlic, coriander
- Crispy fried calamari, sweet chilli, chive
- Five spiced crispy soft shell crab, shaved fennel, radish, lime
- Char-grilled spiced quail, pomegranate frisée, truffle honey dressing, crispy sage
- Smoked duck, balsamic baby onions, mozzarella, quince salad
- Venison carpaccio, pickled shallot, crispy capers, chives, grissini
- Pork terrine, apricot and raisin chutney, toasted brioche

Mains

- Butternut squash gnocchi, cracked buckwheat, parmesan, baby onions, carrot reduction
- Barley risotto, pumpkin, mascarpone, crispy sage
- White onion tart, wild rocket, balsamic
- Fillet of seabass, fennel and herb salad, tomato vierge
- Crispy skin salmon, crushed ratte potato, shellfish vierge, frisée salad
- Fillet of bream, piperade, curly kale, roast tomato butter
- Grilled half poussin, garlic crushed potatoes, red onion, basil
- Roast chicken breast, cep, confit cabbage, confit garlic, madeira jus
- Slow roast duck breast, spiced puy lentils, baby carrots, spinach, shallot raviolo
- Slow braised pork belly, cidered apples, pickled celery, bacon popcorn, celery cress
- 28 day Aged Angus sirloin steak, green beans, house-cut chips, capers*
- Roast turkey breast, brussel sprouts, chestnuts, wilted spinach, cranberry, red wine jus

Desserts

- Whole poached baby apples, ginger crumble, cardamom mascarpone, sage
- Warm carrot cake, kumquat marmalade, spiced bread ice-cream
- Blackberry and bramley apple trifle, amaretto
- Dark chocolate parfait, hazelnuts, fresh raspberries
- Baked cheesecake, roasted grapes, blueberry compote
- Chocolate fondant, raspberry, vanilla ice-cream
- Fig and mascarpone tart, goat cheese ice-cream
- Winter berry jelly, dried raspberry and apple crisp
- Banana bread and butter pudding, rum ice-cream, toffee sauce
- Cheese plate served with assorted biscuits, quince paste

*£5 supplement

Additional courses are available and subject to a supplementary charge. Please discuss with your event manager. Some dishes may contain or have traces of nuts. Menus are subject to seasonal variations. Prices are inclusive of VAT.