

ICEBAR LONDON

SEATED EVENTS MENU

Styles of service: fixed choice or choice of 3.

Fixed choice £35: please select one dish from each course for the entire party. (Max 110 guests)

Choice of 3 £45: select three dishes per course, guests order from this selection once seated. (Max 60 guests)

To Start

- Fresh peas, pea purée, baby carrots, Westcombe ricotta, granola (v)
- Slow cooked duck egg, baby carrots, soy, flatbread crackers
- Torched king prawn, baby gem lettuce, passion fruit, prawn cracker, cocktail sauce
- Cured salmon, fennel, bay and watermelon salad, buttermilk
- Day boat scallops, chicken liver parfait, fennel purée, chicken skin
- Chicken and egg (Scotch Egg), spring onion relish
- Smoked woodpigeon breast, spring greens, bone marrow butter
- Smoked ham hock terrine, grain mustard, wild garlic, wholemeal bread
- Oxtail croquettes, watercress, pickled shallots, bonito mayonnaise
- Roast pork belly, crispy pork skin, apple purée

Mains

- Whole roasted carrot, arlington white, carrot purée, soy milk, aged parmesan, lime (v)
- Spinach and ricotta ravioli, brown butter, heritage tomato (v)
- Beetroot bourguignon, wild mushrooms, potato, red wine onions (v)
- Roast salmon, fennel purée, jersey royals, sea vegetables, chipotle mayonnaise
- Grey mullet, shaved fennel, fennel pollen, sweetbreads
- Slow cooked chicken breast, celariac and tonka bean purée, shimeji mushrooms, anchovy butter, jus
- Spring lamb belly, jerusalem artichoke purée, Gordal olives, tomato, preserved lemon
- Roast Cumberland sausage, brandade, spring onion jam
- Roast rib chop of pork, apple purée, pickled beach herbs, garlic potatoes
- Flat iron steak, onion rings, watercress, bone marrow sauce, duck fat fries

Sweets

- Green tea s'mores
- Doughnuts, yuzu custard
- Espresso macaroons
- Treacle tart, earl grey ice cream
- Dark chocolate parfait popsicle, toasted almonds
- Lemon tart, earl grey ice cream
- A selection of sorbets