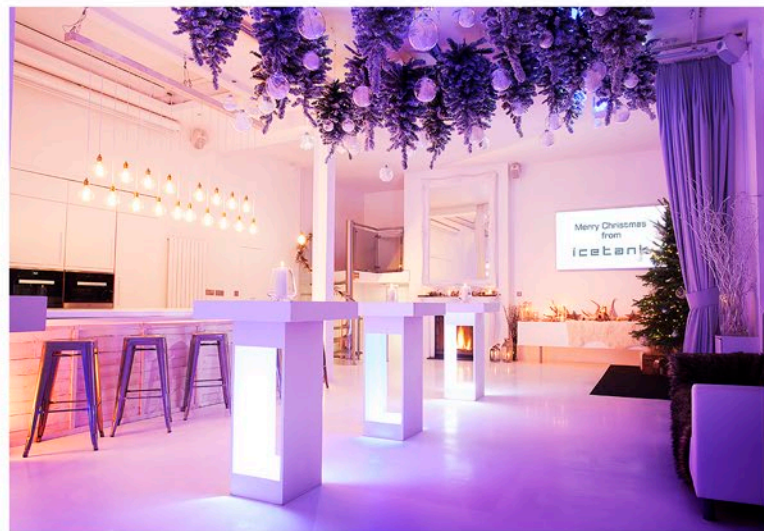
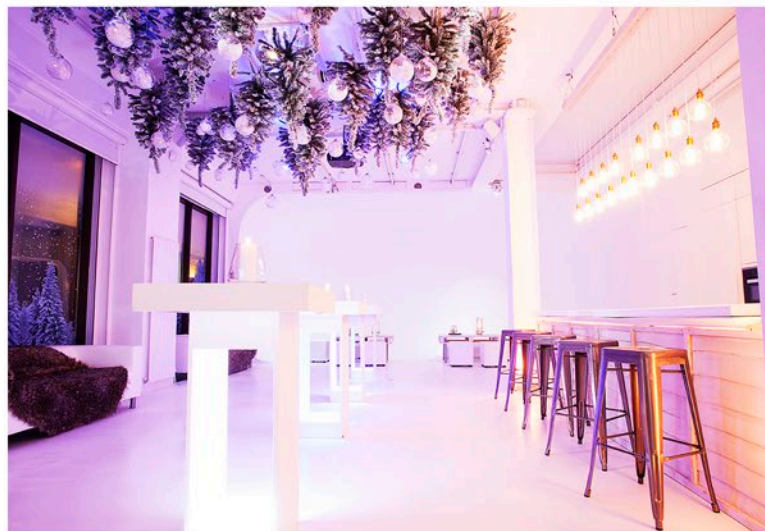




Merry Christmas  
from  
icetank

icetank® with *Alison Price*  
& COMPANY

Christmas 2018





This Christmas celebrate in style  
at Icetank with catering by Alison Price...

Escape the dark and cold weather and immerse yourself with our warm Christmassy décor and scrumptious food.

An exclusive, private venue to enjoy an intimate yet unique experience,  
whether it's an evening reception filled with bubbles and bespoke Christmas canapés  
or a traditional Christmas sit down dinner with an edge.  
Icetank will give you the elegant celebration you deserve at Christmas.

icetank® with *Alvin Price*  
& COMPANY



## About Alison Price & Company

Established over 35 years ago, our company has grown into one of London's most successful catering businesses.

Our talented and enthusiastic team of chefs continue to push the boundaries to create simple, yet exquisitely balanced seasonal food. Each dish on our Christmas menu has been carefully created to evoke a sense of nostalgia, while being at the forefront of innovative cooking.

All of the team at Alison Price use their skills and expertise to bring all the elements of Christmas into our events.

From our carefully chosen wines lists, to candle lit tables, cosy presentation, inventive menus and impeccable staffing and logistics, we create truly wonderful experiences for both our clients and guests.

## Seated Lunch or Dinner:

### First course:

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Heritage Beetroot cured Salmon  
with Spiced Carrot and Clementine slaw,  
Caraway and Oat Soda Bread

---

Soft English Goat's Curd  
and Pickled Heritage Beetroot  
with Truffled Honey on Walnut Toast

---

Honey Roast Ham Hock  
with Spiced Red Cabbage,  
Grilled Sourdough and Bitter Leaves

### Main Course:

---

Wild venison and wild mushroom pie  
with creamed potato  
and Hispi cabbage

---

Jerusalem artichoke and walnut pithivier  
with cranberry and port sauce

---

Roast fillet of Cornish Sea Bass  
with Sauteed potato, Pancetta  
and brussel leaf hash and caper dressing

### Dessert:

---

Mincemeat Bakewell Tart  
with Clotted Cream Ice Cream  
and Orange puree

---

Milk chocolate and pistachio tart  
with Christmas pudding ice cream

---

Mulled wine poached pears  
with cinnamon ice cream

## Standing Lunch or Dinner

Please choose; 3 canapes + 4 bowls + 1 dessert canape

### Canapes Served hot:

—  
Miniature tarts of Blacksticks blue  
with broccoli espuma  
and shaved broccoli florets

—  
Bourbon glazed pork belly  
with Bramley apple sauce

—  
Spiced Salmon beignets  
with roasted lemon crème fraîche dip

—  
Crispy quail egg and truffle mayonnaise

### Bowl food served cold:

—  
Mini brioche buns with crab mayonnaise,  
crushed avocado and chilli

—  
Wild mushroom brulee  
with pickled field mushrooms  
and a sourdough wafer

—  
Chicken Liver Parfait  
with Forced Rhubarb and Granola

### Canapes served cold:

—  
Smoked salmon on English crumpets  
with Citrus Cream cheese

—  
Savoury citrus muffins  
with shrimp cocktail and avocado cream

—  
Sourdough wafers with goat's curd,  
tender stem broccoli and maple syrup toasted almonds

—  
Turkey, salted blueberry chutney  
and spinach wrap

### Bowl food served hot:

—  
Lemon thyme roasted turkey ballotine  
with goose fat potatoes, sautéed brussel leaves,  
turkey and cranberry jus

—  
Macaroni Cheese with Onion Confit,  
Sourdough and Onion Crumble

—  
Seafood bisque Tea  
with gingerbread and foie gras biscuit

### Dessert canapes:

—  
Chocolate and baileys cheesecake

—  
Gingerbread sponge  
with crystallised ginger

—  
Nutcracker tart

—  
Miniature mince pies

### Bowl food dessert:

—  
Egg nog brulee  
with Star anise pineapple jam  
and gingerbread biscuits

—  
Baileys cheesecake  
with dark chocolate crumble ice-cream

—  
Apple pie mousse with sloe gin blackberries  
cinnamon puff shards and a blackberry sorbet







## Christmas packages include:

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- Exclusive use of the venue either 12.30pm until 4.30pm or 6.30pm until 11.00pm
  - Complimentary sparkling wine or cocktail reception
- Option of standing reception with 4 bites and 4 bowls or a seated lunch/dinner with 3-courses
  - Unlimited beer, wine and soft drinks
    - \*Upgrade to include spirits at £6.00 per person
  - DJ and disco
- Contemporary Christmas theming, lighting and production
  - Dedicated event management
  - Event security

Capacities: max 120 standing reception and 50 seated dinner

## Prices

### 3 course Lunch/ Dinner

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20 guests:	£486.00 per person
30 guests:	£376.00 per person
40 guests:	£331.00 per person
50 guests:	£289.00 per person

### 4 bowl food + 4 options

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40 guests:	£260.00 per person
50 guests:	£218.00 per person
60 guests:	£194.00 per person
70 guests:	£180.00 per person
80 guests:	£166.00 per person

90 guests:	£155.00 per person
100 guests:	£145.00 per person
110 guests:	£136.00 per person
120 guests:	£127.00 per person



Merry Christmas  
from  
icetank

icetank®

Blank canvas venue hire

press launches · conferences · receptions · exclusive parties · pop-up shops · fashion shows

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