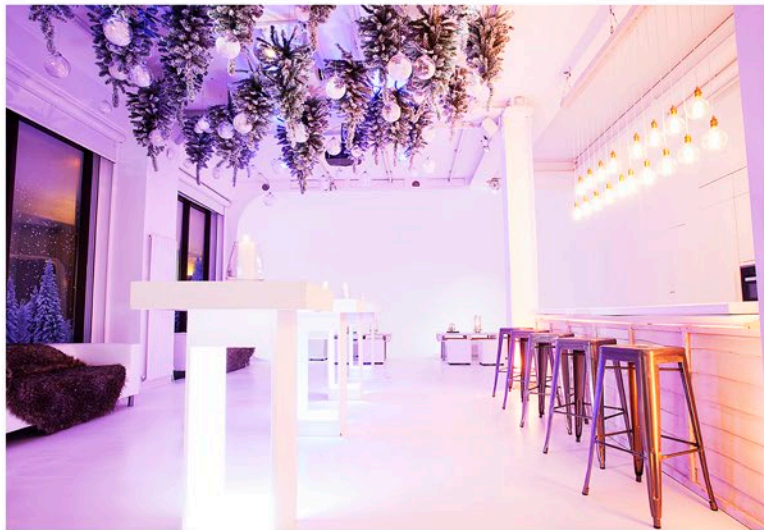




Merry Christmas
from
icetank

icetank® with *Seasoned.*

Christmas 2018



This Christmas celebrate in style
at Icetank with Catering by Seasoned Events...

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

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



About Seasoned

We are a highly respected and well-established London event caterer and proud to have partnered with an enviable list of corporates for over 40 years. Our clients trust us to impress their guests and respect their brand.

It's with great excitement that we have prepared the start of what we hope might be the event vision for your Christmas party and most importantly what your event might look and taste like with us. It's our mission to try and inject creativity in every stroke. Our team have worked together in harmony for years, delivering brilliant events. A Seasoned event means; great food and drink, great British ingredients, great service and great fun – and most important of all, we love planning and creating events at Icetank.

We draw on our butchers, grocers and fishmongers to make sure we are using the best ingredients, bang in season. We also make sure we keep an ear on the industry buzz so we are at the forefront of current food trends. This working mentality ensures the plates we deliver are full of flavour, sourced as locally and sustainably as possible and that our menus are full of contemporary colour.

Hot pretty bites

MEAT & FISH

Steak 'n' chips
sweet potato skinny fry bunch wrapped in
fillet steak with béarnaise dipping sauce

Mini beef Wellington
with redcurrant jam

Mini Yorkshire puddings
with red onion marmalade,
honey sausage & watercress

Sweet whisky
& star anise pork belly squares

Spiced lamb cones
with curried parsnip & salsa

Smoked haddock potato cake
with a poached quail's egg & hollandaise

Posh fish & chips
battered fish on a crispy potato cube
with tartare

Smoked haddock soufflé
with horseradish foam

Salt cod croquette
with a lemon aioli & red sorrel

VEGETARIAN

Feta, pepper & quinoa cakes
with pickled cucumber,
black olives & lemon & dill aioli dollops

Mustard macaroon
with scorched cauliflower

Mini wild mushroom tartletatin
topped with Brie

Pumpkin soup sips
with caraway dumpling

Quails' egg florentine
with spinach & hollandaise on muffin

Cold pretty bites

MEAT & FISH

Duck parfait
nestled in Port & thyme macaroon sides

Ham hock with pea purée
on toast

Beef carpaccio & salsa verde
with grilled artichoke heart
& a Parmesan slither

Harissa spiced confit chicken
with watermelon textures

Prosciutto wrapped dates
stuffed with Gorgonzola & crunchy
apple thin

Prawn ceviche
with coriander leaves & mango
on tortilla chip boats

Tandoori cured salmon
with creamed goats' cheese
on black onion seed oat cake

Potted crab
with pickled radish & brown
shrimp butter on sourdough croûte

Smoked salmon blini
with soft cheese & ketapearls

VEGETARIAN

Goats' cheesecake bites
with quince chutney

Butternut purée
with tomato salsa on a cumin seed shortbread

Nests of rainbow quails' eggs
with celery salt

Basil infused goats' cheese wrapped in courgette
with a black olive & Parmesan wafer

Virgin Mary jelly, feta crumble
& black olive popcorn in a savoury cone

Christmas Bowl food

FISH

Smokehouse haddock pie
with sweet potato mash & rosemary
& thyme salsa verde

Harissa salmon
with crispy Brussels leaves, quinoa & cranberry

Lime & lemon crusted pollock
with fennel colcannon & lemon beurreblanc

Fried cod fillets in batter
with fried potato & mushy peas

Poached salmon
with festive potato salad

MEAT

Mini pigs in blankets
with pumpkin mash, braised red
cabbage & toasted pumpkin seeds

Confit duck mac & cheese
with pickled pear

Chicken stuffed
with spinach, nutmeg,
sweet potato & celeriac veloute

Braised shoulder of venison
with orange scented dumplings

Slow-cooked shoulder of lamb
peas with lettuce & bacon

VEGETARIAN

Roasted winter vegetable money bags
with beetroot purée & feta crumble

Butternut gnocchi
with chestnut & sage

Pumpkin mac & cheese
with toasted seeds

Mini vegetable Scotch egg
with apple & celeriac salad

Salad of heritage tomatoes
with Cheddar cheese croquette

DESSERTS

Classic Christmas pud(h)
with boozy custard

Mulled pear & blackberry fool
with gingerbread meringue kisses

Duo of chocolate mousse
with chocolate soil & ginger soaked berries

Sticky date & fig pudding
with toffee sauce

Baked apples
with chocolate sauce

Christmas three course

STARTERS

Smoked salmon
with cucumber & dill ribbons salad
with crispy capers & pumpnerickel

Ham & peas
ham hock with pea mousse
sprinkled minted peas & truffle oil drizzle

Beetroot & goats' cheese layer terrine
with toasted pumpkin seeds & basil leaves (v)

Trio of mushroom
mushroom beignet, mushroom rarebit
& truffle mushroom soup sip (v)

Roasted field root vegetable tower
black carrot crisp & chervil oil drizzle with toasted seeds (v)

MAINS

Rump of English lamb with winter celeriac
fondant potato, green beans & cumin-roasted beets
finished with a red currant jus

Turkey with apricot & fried chestnut stuffing
sweet potato layer cake, candied carrots & nutmeg spinach

Crispy fried sea bass
sunblushedtomato pommepurée,
baby leeks, green courgettes & lemon beurreblanc

Bubble & squeak cakes, parsnip trilogy & cherry
wonton honey roasted parsnip, parsnip purée
& parsnip crisps (v)

Butternut gnocchi with chestnut & sage
topped with a heritage carrot bundle crown

DESSERTS

Lemon & ginger cheesecake
with winter berries

Good ol' sticky toffee pudding
honeycomb ice cream

Christmas pudding
with brandy custard to pour

Apple & pear crumble
with Old Rosie custard



Christmas packages include:

- Exclusive use of the venue either 12.30pm until 4.30pm or 6.30pm until 11.00pm
 - Complimentary festive cocktail or mulled wine on arrival
- 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 £10.00 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

20 guests:	£298.00 per person
30 guests:	£224.00 per person
40 guests:	£187.00 per person
50 guests:	£165.00 per person

4 bowls and 4 bites

30 guests:	£215.00 per person
50 guests:	£155.00 per person
70 guests:	£130.00 per person
90 guests:	£116.00 per person

100 guests:	£111.00 per person
110 guests:	£108.00 per person
120 guests:	£105.00 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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