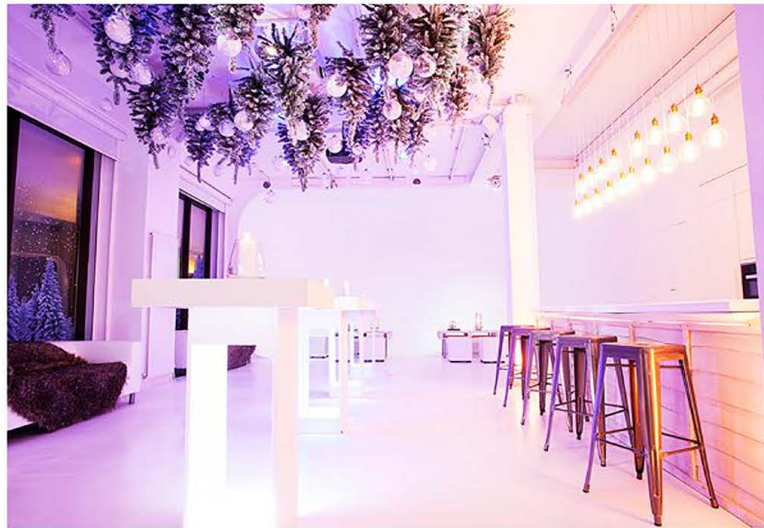




Merry Christmas
from
icetank

icetank® with COUNTRY CITY
CATERING

Christmas 2022



This Christmas celebrate in style
at Icetank with catering by Country City Catering

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 Country City Catering

We are a first class, versatile event catering company, taking authentic and honest produce from the widely loved countryside, catering for a wide range of occasions from weddings, corporate events to private dinner parties.

We create an experience, concentrating on the produce we work with, creating perfect menus and giving the food we work with the respect it deserves. Our signature cuisine is seasonally British food with a modern twist.

We have created you a specially developed menu inspired by our training within the industry and by food we simply love to cook.



Christmas packages include:

- Exclusive use of the venue either 12.30pm until 4.30pm or 6.30pm until 11.00pm
 - Complimentary festive cocktail or a soft drink on arrival
- Option for standing reception with 4 canapes & 4 bowls or a seated lunch/dinner with 3 courses see pages 6-10
 - Open bar! Unlimited beer, wine and soft drinks
 - *Upgrade to spirits at £9.00 + vat per person
 - DJ see p.12 for more details
 - Contemporary Christmas theming, lighting, and production
 - Event Management
 - Event Security

Capacities: max 120 standing reception and 50 seated dinner

Prices

Standing 4 canapes and 4 bowls

120 guests:	£133.00 + vat pp
110 guests:	£138.00 + vat pp
100 guests:	£144.00 + vat pp
90 guests:	£152.00 + vat pp

80 guests:	£159.00 + vat pp
70 guests:	£171.00 + vat pp
60 guests:	£183.00 + vat pp
50 guests:	£199.00 + vat pp
40 guests or less	please enquire

3 course Lunch/ Dinner

50 guests:	£226.00 + vat pp
40 guests:	£257.00 + vat pp
30 guests:	£297.00 + vat pp
20 guests:	£395.00 + vat pp

Standing 4 canapes and 4 bowls

Hot canapes

Rarebit Gouger V

Choux pastry buns stuffed with hot rarebit sauce

Pumpkin & Gorgonzola Arancini V

Caramelised pumpkin & gorgonzola arancini, breaded & deep dried

Onion Bhaji (VG)

Lightly spiced onion bhaji served with carrot gel, fresh mango & coriander

Venison Sliders

Venison burger in a homemade sesame seed brioche bun served with celeriac remoulade

Polenta, Date, Blue Cheese & Pancetta

Set polenta with dates, blue cheese & crispy pancetta

Oyster & Champagne

+ 50p supplement

Fried oyster served with a champagne emulsion & apple & horseradish dressing

Truffle Soya Steak

Aged Beef fillet, home made truffle soya sea salt, tarragon emulsion & fried potato

Festive Chicken Bites

Fried chicken bites with a Douglas fern emulsion & fresh truffle

Cold canapes

Deville Quails Egg (V)

Soft boiled quails egg marinated with honey & mustard served with spring onion, cayenne & chive

Brioche & Goats Curd (V)

Toasted brioche crisp with English goat's curd, fresh red current, micro mint & balsamic pearls

Antipasti (V)

Buffalo mozzarella, Sunkissed tomato, marinated fig & rosemary

Carrot & Caraway Cracker (VG)

Caraway seeded cracker, carrot purree, vegetable crisp & fresh dill

Whisky Cured Salmon

Whisky cured salmon with beetroot & apple compote

Duck Choux

Choux pastry bun filled with creamy duck parfait and topped with red grape gel

Cranberry & Sage Sausage Roll

Country City Catering signature sausage roll with Cumberland sausage meat, fresh sage, crispy puff pastry and topped with cranberry compote

Hot bowl food

Beef & Cabbage

Slow Roasted Rib of beef served with port jus, sweet potato, caramelised cabbage & fresh herbs

Winter Chicken & Leek Pie

Creamy chicken, leek, kale & wild mushroom with crispy puff pastry and fresh truffle

Seared Scallops

+ £4 pp supplement
Seared scallops (x2 pp) with cep butter, lardons, capers finished with lemon breadcrumbs

Confit Seatrout

Confit seatrout, pickled carrots, Bonito burre Blanc & wakame seaweed

Grilled King Prawns with Pumpkin & Truffle

Grilled king prawns with truffle gnocchi, pumpkin sauce & shaved parmesan

Smokey Sweet Root Vegetables (VG)

Charred baby vegetables with smoked almond pesto, crispy kale & beetroot & macadamia nut dressing

Ravioli Velouté (V)

Pumpkin & Pinenut ravioli, Sussex camembert, pickled shallot, spinach, tomato & sage velouté

Cold bowl food

Nutbourne Tomato & Burrata Salad

British Northbourne heritage tomatoes, burrata, pickled shallot & chardonnay vinegar

Scottish Smoked Salmon Salad

Smoked Salmon, dill pickled vegetables, crème fraiche, apple, radish, & red onion

Festive Orzo Salad VG

Orzo pasta salad, balsamic onions, sun kissed tomatoes, artichoke & Radicchio

Desert canapes

Chocolate Orange Eclairs

Eclairs topped with dark chocolate and candied orange, filled with orange crème patisserie

Mint Chocolate Macaroons

Mint macaroons with a dark chocolate ganache filling

Vanilla Rice Pudding Arancini

Rice pudding arancini with a rhubarb compote

Mini Doughnuts

Homemade doughnuts with a selection of seasonal fillings

Black Forest Pavlova

Chocolate pavlova with cherries & espresso cream

Passion Fruit Meringue Pie (Vegan)

Sweet pastry base with a creamy coconut & passionfruit cream topped with aquafaba meringue

Fruit Skewers (Vegan)

Cut exotic fruit skewered

Christmas Pudding Truffles

Milk chocolate truffle shells with a brandy & raisin ganache

Seated 3 course meal

Menu starters

Stuffed Sweet Pepper (Vegan)

Long sweet pepper with an olive, tomato & pomegranate stuffing served salsa verde

Tunworth Tart (V)

Crushed pistachio & Tunworth tart with fig, grape & golden raisin

Garden Salad (V)

Roasted heritage beetroot, British goats curd, fig, orange & sorrel

Mulled Wine Salmon

Loch Duarte wine cured salmon with pickled cucumber, coriander & whipped avocado

Tinned Tuna

Yellow fin tuna tartar served with soy caviar, orange & beetroot

Wagyu Beef Tataki

Wagyu beef lightly marinated and seared served with white & red miso pearls, sour plum & dressed mizuna leaf

Chicken Liver Parfait

Chicken liver parfait, pomegranate, brioche & fig

Menu main

Goose & Pear

Goose breast, pear, chestnut stuffing, glazed parsnips, cranberry ketchup, rosemary roast potatoes & port sauce

Roasted Cod Fillet

Pan seared cod fillet, cauliflower puree, smoked almond & puffed rice

Pork Belly

Slowly roasted and pressed pork belly, poached quince, charred cabbage & prune jus

Striploin of Yorkshire Dale Beef

+ £5 Supplement pp
Yorkshire beef striploin, pomme anna, Calvo Nero, shallot puree & chive

Norfolk Chicken

Chicken supreme, truffle pomme puree, glazed heritage carrot, black pudding & red current jus

Winter Risotto (V)

Wild mushroom, truffle, chestnut & parmesan

Dressed Pumpkin (Vegan)

Roasted delicata pumpkin, chili & pumpkin jam, macadamia nut milk, hazelnut pesto & basil oil

Menu desert

Toffee Apple

Apple parfait, toffee centre & sable biscuit

Lemon Tart

Lemon custard, pistachio ice cream & raspberry

Rhubarb Rice Pudding

Poached rhubarb, rice pudding arancini, custard & white chocolate

Chocolate & Peanut

Dark chocolate & peanut crèmeux, soft banana sponge and rum mascarpone

The Fairground

Apple, marshmallow, popcorn & doughnuts

Fruit & Floss (Vegan)

Cut exotic fruit, blackcurrant candy floss & berry sorbet

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DJ genre options

POP

Brit Pop
Disco
New Wave
R'n'b
Dance
Funk/Soul
Motown
Nu Soul
Hip Hop

ELECTRO

Trip Hop
Brum&Bass
Electro House
Electronica
Techno Minimal
Techno Minimal
House Electro
Soul

HOUSE MUSIC

Balearic House
Chicago House
Deep House Afro
House Latin
House Funky
House Soulful
House Uk
Garage Tech
House Jazz
House New Beat

ROCK

Pop Rock
Rock 'N' Roll
Indie Rock

WORLD MUSIC

Afro Beat Caribbean
Music French Music
Irish Music
Arabic Music
Bollywood Music
Reggae/Dub
Bossanova/Samba
Cuban Music
Merengue
Pop Latino

DISCO

Rare Disco
Cosmic Disco
Nu Disco/Hip House
Italo Disco
Disco House

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icetank®

Blank canvas venue hire

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

5-7 Grape Street Covent Garden London WC2H 8DW

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