

The Ice Palace Extravaganza



Make a grand entrance into this unique venue via the red carpet, where you will be warmly greeted and shown into a fabulous pre-dinner Prosecco and Canapé reception in the ice cellar to the sounds of live Jazz provided by our band. Be amazed and astounded as our magician entertains your guests!

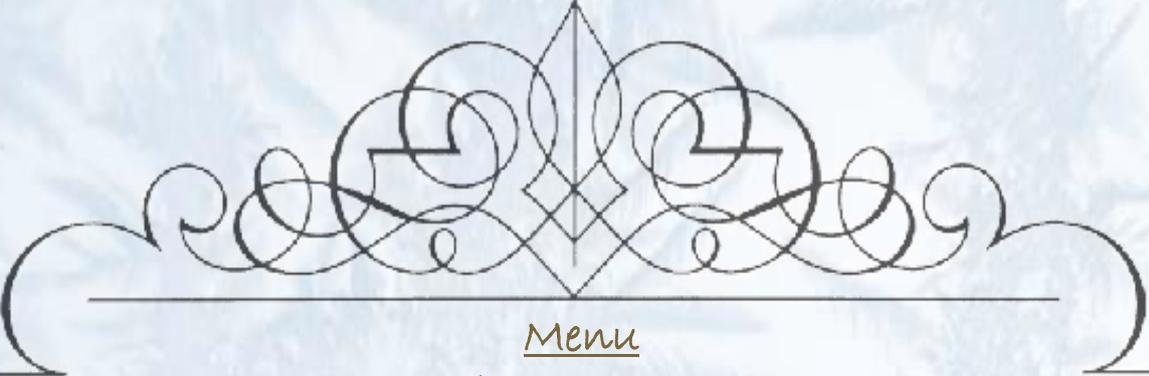
You are then cordially invited to the stunning Ice Palace Grand Ballroom where you will dine in luxury under a multitude of fairy lights, uplit with dazzling shards of blue. Sparkling columns overwrapped in blue organza enhance the ambience. Huge snowflakes provide a stunning backdrop for your dinner setting where ornate table centres and immaculately laid tables are spotlit to provide a truly regal feel.

A sumptuous three course meal provided by our award-winning chefs will be served by elegant staff with wines and mineral waters – finished with cafetière coffee and handmade chocolate truffles.

Dance the night away to the incredible band 'Joy's Juke Box' (soul, funk, pop) under a full-size mirror ball lit in blue and white which dramatically resets the scene for your late-night party celebration.

Finish the night with our cash bar and more dancing to our DJ set until 1.00am.

Please read on to discover our menu



Menu

Christmas Canapes

(please choose a selection of 4 options to offer your guests)

Bread croûte topped with smoked salmon roulade filled with fresh salmon mousse.

Filo cup filled with smoked chicken, dill and dried cranberry.

Mini Yorkshires filled with glazed ham and roasted pineapple

Roasted pork loin skewers stuffed with figs and almonds

Mini galantine of Turkey filled with mandarin and Cranberry

Date, red pepper and honey roast balsamic chicken fillo parcels Smoked

Salmon and dill mustard tartelette

Chestnut, apple and leek mini tartelette

Stilton, pear and walnut strudel

Brie and Cranberry puff pastry

Baked Pecan stuffed dates

Smoked cheddar and fresh rosemary baked in Pancetta

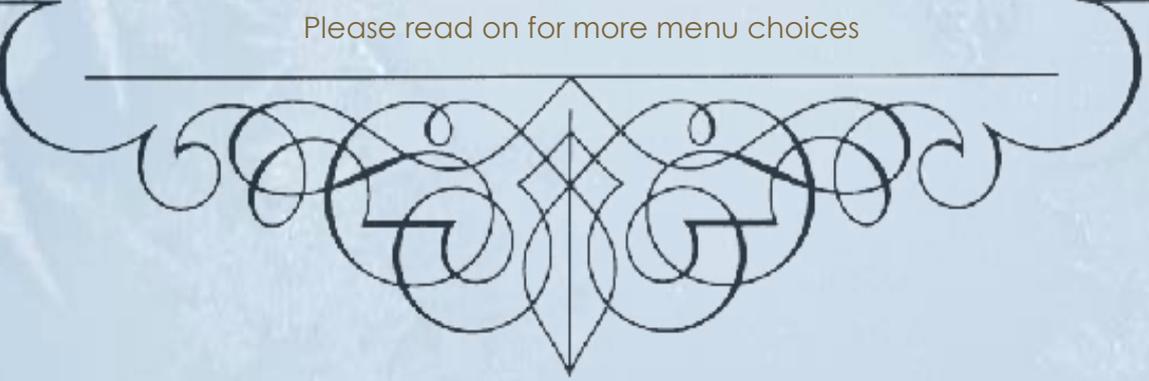
Caramelised, spiced Pork belly skewers

Mini Lobster rolls

Mini Chorizo and tomato frittata

Sausage and stuffing skewers with cranberry dip

Please read on for more menu choices





Starters (Pre-selected)

Warm Stilton, caramelised pear with walnut tart with toasted pecans and fresh raspberry dressing.

Oak Smoked salmon roulade filled with fresh salmon, prawn and dill mousse on a bed of lemon dressed rocket and cucumber salad.

Smoked chicken with sliced avocado, dried cranberries and rocket with a lemon and olive oil dressing.

Chicken liver and duck liver parfait flavoured with Cognac served with crusty bread and red onion marmalade

Main Course (Pre-selected)

Pan fried Fillet of Pork on a bed of steamed leeks with a blue cheese and wild mushroom cream served with steamed vegetables and buttery mashed potatoes.

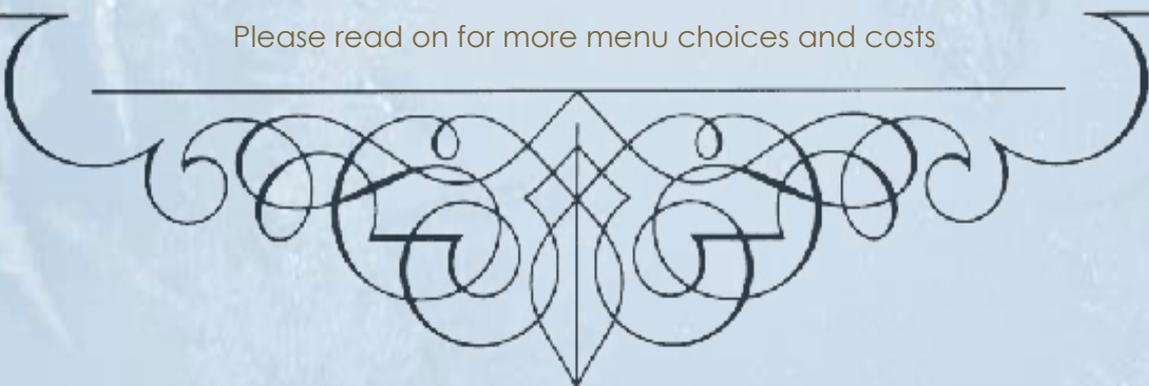
Roast Organic Turkey stuffed with chestnuts and berries served with turkey jus, roasted potatoes and steamed vegetables.

Lamb steak stuffed with oregano, fresh Rosemary and Thyme with red onion served with roasted plums and Port Jus with roasted potatoes and steamed vegetables.

Slow cooked beef, in a Guinness and red onion gravy with roasted root vegetables, buttery mash and steamed vegetables.

Chestnut and roasted root vegetable potato hot pot finished with red wine and herbs served with rice and steamed vegetables.

Please read on for more menu choices and costs





Puddings

(please choose a selection of 3 options to offer your guests)

Cranberry and raspberry Mascarpone cheese cake with roasted strawberries cinnamon, brandy, sultana and apple compote layered with soft cheese and sponge

Cranberry-mince shortcake with crème fraiche and ginger

Caramelised apple and pear tart with cinnamon crème Anglaise

Citrus fruits with pink peppercorns in Cointreau flavoured orange caramel

Chocolate and chestnut pâté with orange crème Anglaise

Hot pear and date strudel with vanilla pod ice cream.

Cherry and almond tart with Cointreau sauce.

Plum and walnut crumble with vanilla pod ice cream or fresh custard

The 'Ice Palace Extravaganza' package is available for a minimum of 80 guests and a maximum of 150 guests for £110.00 per head plus VAT.

Includes: complimentary drinks during the reception, a sumptuous hand-prepared three course meal, a magician to captivate your guests and a live band to entertain them. Followed by a DJ so you can dance until the wee hours as well as beautiful decorations with a magical Christmas theme. Please make the most of your evening with the choice of a cash bar or pre-ordered drinks tokens.

