



BRASSERIE OF LIGHT



THE ICE PALACE

A shimmering winter wonderland awaits as snowflakes sparkle, icicles glisten, and our majestic Pegasus soars amidst frosted elegance at Brasserie of Light.

A glittering palace of frozen beauty - where crystal-coated trees, icicle-inspired décor and twinkling lights create the ultimate setting for celebration.

Delight in a seasonal menu featuring enchanting new dishes, snow-tipped cocktails, and weekend DJs, setting the tone for an unforgettable winter soirée. From a dazzling Ice Palace dessert to perfectly crafted drinks, Brasserie of Light is your destination for show-stopping festive dinners, joyful get-togethers or sparkling corporate parties.

Discover our glittering private dining room, magical gifting options and festive experiences, all part of The Ice Palace celebration at Brasserie of Light.



FESTIVE DINING

Our winter menu brings seasonal ingredients to life with fresh, inventive dishes and standout cocktails designed to impress. From elegant starters to show-stopping mains and ice-cool drinks, this is festive dining with a touch of frost and flair.

With all-day dining from breakfast through to late-night celebrations, there's something for every occasion - whether it's a Christmas catch-up, a glittering night out, or a gathering with loved ones.

[BOOK NOW](#)



FESTIVE SET MENU

2 COURSES – £55 | 3 COURSES – £65

Wild Mushroom & Truffle Rice Balls v – £8.25
Salt-Crusted Sourdough Bread v – £6.50
Zucchini Fritti v – £8.25

STARTERS

Pumpkin Soup
Truffle Cream, Puff Pastry,
Olive Oil & Sage

Beetroot-Cured
Salmon
Dill-Pickled Cucumber,
Horseradish Cream, and Rye
Bread

Duck Liver Parfait
Toasted Brioche, Hazelnut
Praline & Redcurrant

Winter Vegetable Salad
Shaved Vegetables, Endives,
Quince, Spiced Hummus, Seed
Mix, and Mustard Dressing

MAINS

Turkey Milanese
Frisée, Clementine, Cranberries &
Truffle Cream Sauce

Pumpkin Tortelloni v
Globe Artichoke Purée, Chestnuts,
Herb Oil & Rocket Salad

Roast Half Chicken
Wild Mushroom Sauce, Broccoli &
Crispy Sprout Leaves

Roast Seabass
Cauliflower Couscous, Golden Raisins,
Capers & Champagne Sauce

8oz Sirloin Steak
Parsnip Mash & Red Wine Sauce
£5.95 supplement

SIDES

Wild Rocket & Parmesan

Brussels Sprouts
with Chestnuts & Cranberries

Roasted Parsnips & Carrots

Fries vg

Pigs in Blankets (£6.75)

DESSERTS

Christmas Pudding
Flambéed with Brandy
Sauce, Redcurrants &
Toasted Almonds

Vanilla & Rum
Marinated Pineapple
Carpaccio
Coconut Sorbet, Chilli, Lime
& Coriander Cress

Chocolate Bubbles
Valrhona Guanaja Dark
Chocolate Mousse,
Chocolate Brownie, Vanilla
Ice Cream & Chocolate
Pearls

Ice Palace
White Chocolate Parfait,
Curacao Blue Liqueur & mint
Jelly with Orange Compote

Selection of Cheeses
Cornish Yarg, Stilton, Melusine Goat's
Cheese & Camembert Le Fin Served with
Chutney & Wholegrain Crackers

Baileys Macaroon
£2.95 each

Mince Pie Feuilletine
Brick Pastry, Candied Orange,
Gold Flakes & Brandy Cream
£5.95 supplement

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A service charge of 13.5% will be added to your bill.



PRIVATE DINING

Gather your loved ones, colleagues or clients and celebrate the festive season in true Brasserie of Light fashion - with glamour, grace, and a touch of magic.

Tucked behind our dazzling dining room, The Pegasus Room offers an unforgettable setting for your celebration. With its own private bar, expertly curated festive menus, and dedicated service, it's the perfect backdrop for everything from corporate breakfasts to sparkling lunches and indulgent dinners.

Let the lights shine a little brighter on your celebration this season at Brasserie of Light.

[FIND OUT MORE](#)

PRIVATE DINING MENUS

BREAKFAST MENU A

£35

Selection of Mini Pastries v
Served with Butter and Preserves

Bircher Muesli with Apple and Blueberries v
Blueberry Compote, Granola, Mixed Seeds, Flaked Almonds and Lemon Balm

Eggs Benedict

Pulled Honey Roast Ham, Toasted English Muffins, Two Free-range Poached Hen's Eggs
with Hollandaise Sauce and Watercress
or

Eggs Royale

Smoked Salmon, Toasted English Muffins, Two Free-range Poached Hen's Eggs
with Hollandaise Sauce and Watercress
or

Poached Eggs and Crushed Avocado v

Dark Caraway Toast, Pomegranate, Sesame and Toasted Seeds

Menu comes with a serving of Freshly Squeezed Orange Juice,
English Breakfast Tea or Filter Coffee.

Additional juices and smoothies are available

PRIVATE DINING MENUS

BREAKFAST MENU B

£40

Selection of Mini Pastries v
Served with Butter and Preserves

Bircher Muesli with Apple and Blueberries v
Blueberry Compote, Granola, Mixed Seeds, Flaked Almonds and Lemon Balm

Full English Breakfast

Smoked Streaky Bacon, Cumberland Herbed Sausages, Free-range Fried Hen's Eggs,
Black Pudding, Roast Plum Tomato, Grilled Flat Mushroom and Baked Beans
Served with a choice of White or Granary Toast

Menu comes with a serving of Freshly Squeezed Orange Juice,
English Breakfast Tea or Filter Coffee.

Additional juices and smoothies are available

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CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party

NIBBLES

Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £8.25
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

SAVOURY CANAPÉS

£3.75

Tuna Tacos, Watermelon, Pickled Radish, Sesame and Truffle

Quince and Winter Vegetable Skewer vg

Grilled Sirloin Skewers, Truffle Mayonnaise

Sesame Chicken Nuggets, Jalapeño Dip

Beetroot, Endives, Hummus, Greek-style "Cheese" vg

Popcorn Shrimp, Spiced Sauce

Truffle Arancini, Wild Mushroom Mayonnaise v

Beetroot Smoked Salmon Blini, Dill Pickled Cucumber, Horseradish Cream

Pigs in Blankets

SWEET CANAPÉS

£3.75

Butterfly Meringue v

Mango and Coconut "Yoghurt" Shot vg

Baileys Almond Macaron v

Almond Mince Pie, Brandy Cream v

Chocolate Bubbles v

PRIVATE DINING MENUS

Please select **ONE MENU** for your whole party.

For groups of up to 12 guests your guests may order on the day from this menu.

For groups of 13 guests and over we ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £8.25
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

CLASSIC

£65

STARTERS

Pumpkin Soup v
Truffle Cream, Puff Pastry,
Olive Oil and Sage

Popcorn Shrimp
Creamy Spicy Sauce,
Pickled Mooli and Sesame

Bang Bang Chicken Salad
Crunchy Vegetables, Sesame,
Cashew Nuts, Peanut Butter and
Chilli Sauce with Crispy Wonton

MAINS

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Pistachio,
Edamame Beans, Mint and Flowers

Sole Goujons
Minted Peas, Tartare
Sauce and Fries

Turkey Milanese
Frisée, Clementine, Cranberries
and Truffle Cream Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Coconut and Rum
Panna Cotta vg
Mango, Pineapple,
Lime and Lemon Balm

Selection of
Traditional Ice Creams
and Sorbets

Orbit v
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb and
Popping Candy

Selection of Teas and Filter Coffees

Baileys Almond Macaron v £3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

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Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £8.25
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

CHRISTMAS CLASSIC

£75

STARTERS

Beetroot Smoked Salmon
Dill Pickled Cucumber, Horseradish Cream and Rye Bread

MAINS

Turkey Ballotine
Stuffed with Apricot, Apple and Cranberry, Pigs in Blankets, Roast Potatoes
and Truffle Red Wine Sauce

Served with Honey Glazed Roasted Parsnips and Carrots,
Brussel Sprouts, Chestnuts and Cranberries

DESSERTS

Christmas Pudding v
Served with Red Currants, Toasted Almonds and Brandy Sauce

Selection of Teas and Filter Coffees

Mince Pie
Feuilletine Brick Pastry, Candied Orange, Gold Flakes and Brandy Cream

Baileys Almond Macaron v£3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

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Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £8.25
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

CHRISTMAS PREMIUM

£120

STARTERS

Dorset Crab
Dressed White and Brown Crab Meat, Diced Avocado,
Baby Gem, Grated Egg and Granary Toast

MAINS

Truffled Beef Wellington
Mushroom Duxelles, Creamed Potatoes, Honey-glazed Baby Carrots, Red Wine Sauce

Served with Honey Glazed Roasted Parsnips and Carrots,
Brussel Sprouts, Chestnuts and Cranberries

DESSERTS

Ice Palace
White Chocolate Parfait, Curacao Blue Liqueur Jelly and Orange Compote

Selection of Teas and Filter Coffees

Mince Pie
Feuilletine Brick Pastry, Candied Orange, Gold Flakes and Brandy Cream

Baileys Almond Macaron v£3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

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PRIVATE DINING MENUS

Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £8.25
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

CRYSTAL

£75

STARTERS

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea
and Jalapeño Dip

Beetroot Smoked Salmon
Dill Pickled Cucumber,
Horseradish Cream
and Rye Bread

Stilton Salad v
Endive, Candied
Pecans, Plums
and Tarragon

MAINS

Monkfish and Prawn
Keralan Curry
Jasmine Rice, Choi Sum
and Coriander

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Roast Half Chicken
Wild Mushroom Sauce, Broccoli,
Crispy Sprouts Leaves

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Coconut and Rum
Panna Cotta vg
Mango, Pineapple,
Lime and Lemon Balm

Selection of
Traditional Ice Creams
and Sorbets

Orbit v
Dark Chocolate Mousse, Salted
Caramel Ice Cream, Milk Foam,
Honeycomb and Popping Candy

Selection of Teas and Filter Coffees

Baileys Almond Macaron v £3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

PRIVATE DINING MENUS

Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £8.25
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

ECLIPSE

£85

STARTERS

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea
and Jalapeño Dip

Tuna Tartare
Hand Diced Tuna, Chilli and Garlic
Dressing, Wasabi Mayonnaise, Rice
Cracker and Fish Tobiko

Burrata v
Roasted Butternut Squash,
Chilli, Pumpkin Seeds,
Pecan Nuts, Tarragon

MAINS

Roast Sea Bass
Cauliflower Couscous,
Golden Raisins, Capers,
Champagne Sauce

Mushroom Rice Bowl vg
Wild Mushrooms, Truffle,
Broccoli, Hazelnut,
Rice and Edamame

Braised Ox Cheek
Parsnip and Potato Mash,
Wild Mushroom, Horseradish
and Truffle Red Wine Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate
Brownie, Vanilla Ice Cream
and Chocolate Pearls

Selection of
Traditional Ice Creams
and Sorbets

Golden Apple v
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel, Vanilla Ice
Cream and Toffee Sauce

Selection of Teas and Filter Coffees

Baileys Almond Macaron v £3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

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PRIVATE DINING MENUS

Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £8.25
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

AURORA

£90

STARTERS

Pumpkin Tortelloni vg
Globe Artichoke Purée,
Chestnuts, Herb oil, Rocket Salad

Steak Tartare
Mustard and Tabasco Sauce

Oak Smoked Salmon
With Rye Bread

MAINS

Miso Black Cod
Pickled Fennel
and Miso Sauce

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Sirloin Steak 8oz/227g
Parsnip Mash
and Red Wine Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Orbit v
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb
and Popping Candy

Selection of
Traditional Ice Creams
and Sorbets

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse,
Chocolate Brownie, Vanilla Ice
Cream and Chocolate Pearls

Selection of Teas and Filter Coffees

Baileys Almond Macaron v £3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

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NEW YEAR'S EVE

This New Year's Eve, Brasserie of Light brings you A Night of Roller Disco - a sparkling celebration where disco beats meet dazzling dining.

Celebrate the year's end with a curated set menu, festive cocktails, champagne on ice, and an evening of immersive entertainment. Our guest DJ will soundtrack the night with iconic disco tunes, while live performers and dancers bring the electric energy of the roller rink to life.

With shimmering lights, bold flavours and an unforgettable atmosphere, Brasserie of Light is the place to welcome the new year.

BOOK TO JOIN THE PARTY

NEW YEAR'S EVE MENU

THREE COURSE £110

GLASS OF CHAMPAGNE

Tuna Tacos, Watermelon, Pickled Radish, Sesame and Truffle
Salt and Pepper Popcorn vg

Imperial Caviar 30g £90 pp
Blinis, Quail Eggs, Lemon, Sour Cream

STARTERS

Burrata
Roasted Butternut Squash,
Chilli, Pumpkin Seed and
Rocket Leaves

Beetroot-Cured
Salmon
Dill-Pickled Cucumber,
Horseradish Cream, and Rye
Bread

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea and
Chia Seed, Jalapeño Dip

Winter Vegetable
Salad
Shaved Vegetables, Endives,
Quince, Spiced Hummus,
Seed Mix, and Mustard
Dressing

MAINS

Korean Boneless Half
Chicken
Sesame, Pickled Mouli, and
Jalapeño Dressing

Sirloin Steak 8oz/227g
21day Himalayan
Salt Wall dry-aged

Miso Black Cod
Pickled Fennel
and Miso Sauce

Harissa and Pomegranate Aubergine
Red Tapenade, Wild Rice, Coconut Yoghurt,
Lime, Harissa, Pomegranate, Pistachio,
Edamame Beans and Mint

SIDES

Green Herb Salad vg
with Avocado

Sprouting Broccoli vg
with Lemon and Olive Oil

Sweet Potato Fries vg
with Fresh Chilli

Fries vg

Truffled Mashed Potato v

DESSERTS

Brasserie of Light
Disco Ball
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb
and Popping Candy

Coconut and
Rum Panna Cotta
Mango, Pineapple,
Lime and Lemon Balm

Roller Rink Doughnut
Champagne and Raspberry
Sauce

Chocolate Bubbles v
Valrhona Guanaja Dark
Chocolate, Dark Chocolate
Mousse, Chocolate
Brownie, Vanilla Ice Cream
and Chocolate Pearls

After Dinner Cheese £13.95pp

Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin with Chutney and Crackers

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GIFT CARDS

Give the Gift of Brasserie of Light this Festive Season.

Surprise your loved ones with a truly memorable experience. Our elegant gift cards open the door to exquisite dining, impeccable service, and the magic of the season - the perfect present for those who deserve something extraordinary.

ORDER YOUR GIFT CARDS



OPENING TIMES

Discover our festive opening times at Brasserie of Light.

CHRISTMAS EVE

All day dining



CHRISTMAS DAY

Closed



BOXING DAY

All day dining



27 - 30 DECEMBER

All day dining



NEW YEAR'S EVE

All day dining until 1am



NEW YEAR'S DAY

All day dining

CONTACT US

Private Dining
T. 020 3727 6548
events@theivy-collection.com

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