

CROWNE PLAZA®

— BY IHG —

Stratford-upon-Avon

Private Dining Events Menu

**

Please choose one starter, one main and one dessert for your event. Additional dietary requirements will be catered for separately.

If you would like to offer your guests a choice menu there will be a supplement of £10 per person where you will be able to select three of each course to offer your guests, we will require their pre orders from your selection no later than two weeks prior the event.

START

Chicken and apricot terrine | sea salt and olive oil ciabatta, pickled red onion relish
Smoked haddock tart | chorizo, spinach
Mango and brie parcel | pickled ginger, soy, radish [V]
Goats cheese and beetroot salad | candied walnut [V] [GF]
Thai butternut squash soup | Asian crisp [V] [VE] [GFA]
White bean and celeriac soup | sea salt crispbread [V] [VE] [GFA]
Grilled halloumi bruschetta | Mediterranean vegetables, basil [V] [GFA]

MAIN

Roasted chicken fillet | fondant potato, grilled zucchini, forestier mushroom sauce [GFA]
Braised lamb shoulder | dauphinoise potato, roasted root vegetables, rosemary reduction [GF]
Crispy pork belly | creamed potato, wilted greens, pan jus [GF]
Asian infused pork belly | crunchy Asian slaw, honey soy dressing [GFA]
Braised beef | fondant potato, crushed green pea, roasted root vegetables, pan jus [GF]
Grilled pork loin | sticky red cabbage, sweet potato, whole grain mustard sauce [GF]
Slow cooked confit duck leg | roasted new potato, crushed green pea, pancetta, baby onion [GF]
Pan fried rainbow trout | chorizo, creamed potato, chard, beurre noisette reduction [GFA]
Sea herb samphire hake | chorizo, cannelloni, spinach [GF]
Roasted salmon | crushed potato cake, stem broccoli, tarragon beurre blanc [GF]
Stuffed bell pepper | infused rice, tomato ratatouille [V] [VE] [GF]
Portobello mushroom steak | butterbean, potato, leek, roasted root vegetable [V] [VE] [GF]
Mediterranean vegetable rigatoni | spinach, pesto, roquette, basil oil [V] [GFA]
Rosted butternut squash | roasted pepper, tomato ratatouille, charred fennel [V] [VE] [GF]
Oyster mushroom gnocchi | pea and leek pesto, crispy onion [V]

DESSERT

Lemon tart | berry coulis [V]
Apple and blackberry crumble | vanilla ice cream [V]
Banoffee tart | toffee, banana [V]
Pecan tart | double cream, toffee [V]
Lemon and ginger cheesecake | mango coulis [V] [VEA] [GFA]
Vanilla Cheesecake [V] [VEA] [GFA]
Dark chocolate orange tart | mango coulis [V] [VE] [GF]
Raspberry Frangipane Tart [V] [VE] [GF]
Exotic fruit salad [V] [VE] [GF]

V | Vegetarian
VE | Vegan
VEA | Vegan Available
GF | Gluten Free
GFA | Gluten Free Available

Please inform your server if you have a dietary requirement, food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. VEA and GFA dishes must be pre-requested in order to be vegan and gluten free.

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