

# CROWNE PLAZA®

— BY IHG —

Nottingham

## BANQUETING MENU SELECTOR

Please choose only **ONE option** from each course for your event, with an additional dietary option as required.

### STARTERS

Celeriac & White Bean Soup (V) (VE) (GF)

Thai Butternut Squash Soup (V) (VE) (GF)

Leek, Potato & Soup (V) (VE) (GF)

Roast Tomato & red pepper soup (V) (VE) (GF)

Pork & Duck Liver Pate, apricot & ginger chutney, ciabatta  
croute

Twice Baked Cheese Souffle, Apple, Red Chard, Chive and  
Walnuts (£5.00)

Cantaloupe Melon, mango, passionfruit, pomegranate & mint  
relish (V) (VE) (GF)

Grilled Asparagus & tenderstem salad, avocado, tomato &  
capper (V) (GF)

Smoked haddock & chorizo tart, red pepper coulis Smoked  
salmon, prawn & mango salad (GF)

Roasted Beetroot & goats cheese salad, walnuts & honey  
mustard dressing (V)

Mango & Brie Parcel, soy & sweet chilli sauce (V)

Grilled halloumi & mediterranean vegetable bruschetta  
(V) £2.50

Chicken & Smoked Ham Hock Terrine, Fig & Honey Chutney

(V) – Vegetarian | (VE) – Vegan | (GF) – Gluten Free | (DF) Dairy Free

In accordance with the requirements of the Food Information Regulations, Valor Hospitality Europe holds detailed information pertaining to the 14 allergens specified therein. This information is kept up-to-date and, accordingly, may therefore be subject to change. Please ensure that any guests with food allergies or intolerances enquire with the Hotel Team on the day of your event for updated information.

Please note all food is prepared in an area where allergens are present

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### MAIN COURSE

Slow Cooked Short Rib of Beef, spring onion mash, roast carrots, stem broccoli, red wine jus (GF)

Braised Brisket of Beef, Saffron Mash, Roast Parsnips & Carrots, Red Wine Jus (GF) (£4.00)

Slow Cooked Pork Belly, confit mash savoy cabbage & beans, soy ginger dressing (GF)

Braised Blade of Beef, Glazed Potato Cake, Roast Root Vegetables, red wine sauce (GF)

Pan fried Chalk stream trout, chorizo & wilted greens, hispi cabbage creamed butter beurre Blanc (£4.00)

Bell pepper stuffed with Mediterranean vegetable rice, spicy tomato sala, herb oil (VG) (GF)

Chicken fillet breast, gratin potato, roast courgette, mushrooms, tarragon beurre Blanc (GF)

Grilled salmon, gratin, sautéed leeks, spinach & beans & lobster sauce (GF)

Potato gnocchi, creamed oyster mushrooms, wilted greens & herb oil (V)

6oz Fillet Steak, Dauphinoise Potatoes, Roast Carrot & Fennel, Miso Cauliflower Puree, Wild Mushrooms, Bone Marrow Jus (GF) (£8.00) (max. 35 dinner all served medium)

Spiced Beetroot & Sweet Potato Wellington, Crushed Garlic Potatoes, Carrots & Stem Broccoli Red Wine Jus (V)(VE)

Portabella Mushroom Steaks, Sautéed Leeks & Spinach, Butterbean Fennel Mash, Carrot & Courgettes, White Wine Sauce (V)(GF)(VE)

Confit Duck Leg, gratin potato, braised red cabbage, wilted green beans, baby onions, confit sauce (GF) (£4.00)

Braised Lamb Shoulder, colcannon mash, Roast Root Vegetables, Rosemary Infused Jus (GF) (£4.00)

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### DESSERT COURSE

French Lemon tart, macerated strawberries & mint (GF)

Apple and blackberry crumble, vanilla ice cream

Deep filled Peacan pie, toffee sauce & whipped cream

Chocolate fondant, chocolate sauce, salted caramel ice cream (VE)

Dark chocolate torte, caramelised bananas

Lemon and ginger cheesecake, mango sauce & strawberries

Mango and passionfruit delice

Banoffee tart, caramel sauce

Baked cinnamon swirl cheesecake, spiced berry compote (VE) (GF)

Baked vanilla cheesecake, orange & cinnamon berry compote (GF)

White chocolate pyramid, raspberry coulis

Sticky Toffee pudding, toffee sauce, clotted cream ice cream (GF)

Warm Dark Chocolate Fondant, Chocolate Sauce & Vanilla Bean Ice Cream (VE) (£2.50)

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