

BANQUETING MENU SELECTOR

Please choose **ONE option** from each course with an additional dietary option as required.

STARTERS AND SOUPS

Soups

- Roast carrot & coriander soup (GF) (DF)(VE)
- Parsnip & apple soup (GF) (DF) (VE)
- Broccoli & stilton soup (V)
- Spiced cauliflower soup (GF) (DF) (VE)
- Sweet potato & miso soup (GF) (DF) (VE)
- Courgette & mint soup (GF) (DF) (VE)
- Spinach, leek & pea soup (GF) (DF) (VE)
- Chestnut mushroom & thyme soup (GF) (DF) (VE)

Starters

- Chicken & wild mushroom terrine, mini brioche, fig & honey chutney, heirloom tomatoes and pea shoots
- Pork & duck liver pate, mini brioche, apricot & ginger chutney, sweet balsamic beetroot and red chard
- Twice baked cheese souffle, apple, red chard, chive and walnuts (V)
- Fresh burrata caprese, cherry vine tomatoes and pesto oil (V) (GF)
- Sweet potato falafel, red pepper hummus, toasted flatbread, roquette and basil oil (VE)
- Crayfish & prawn cocktail tart, bloody Mary rose sauce, lemon and parsley
- Smoked aubergine, peppers & hazelnut salad with pomegranate and dill mayonnaise (VE) (GF)
- Aged Parma-ham, watermelon & mint crudo with lambs lettuce and Pico de Gallo salsa (GF)
- Brown crab, prawn & smoked applewood cheese tart with apple, cucumber and spring onion salad
- Grilled peach, asparagus & fennel panzanella with romesco, chilli and basil salad (VE)

(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

Crowne Plaza Nottingham, Wollaton Street, Nottingham, Nottinghamshire, NG1 5RH

0115 936 9988 | cpnottingham@valoreurope.com | www.crowneplaza.com/cpnottingham

BANQUETING MENU SELECTOR

Please choose **ONE option** from each course with an additional dietary option as required.

MAIN COURSE

Slow cooked short rib of beef, scallion of confit mash, roast carrots & courgettes and crispy leeks (GF)

Mediterranean rigatoni, Spanish pisto roasted vegetables and tomato, parmesan roquette and basil oil (V)

King oyster mushroom gnocchi, peas and leeks in a cheese bisque, pesto and parsley (V)

Slow cooked pork belly, garlic creamed potatoes, toasted apple, carrots & sugar snap peas with apple cider jus (GF)

Wild Scottish salmon fillet, garlic & herb roasted potatoes, asparagus, stem broccoli tarragon beurre Blanc reduction (GF)

Sea herb baked hake, chorizo, cannelloni and spinach Guisado (GF) (DF)

Roast chicken fillet, fondant potato, honey glazed carrots, stem broccoli, grilled portobello mushroom and chicken miso jus (GF) (DF)

Braised brisket of beef, saffron mash, roast parsnips & carrots crispy fennel (GF)

Roast butternut squash, peppers & breadcrumbs, ratatouille, spinach and grilled fennel (VE)

Spiced beetroot & sweet potato wellington, glazed fondant potato, red pepper mousse, red cabbage, grilled carrots with portobello mushroom jus (VE)

Portobello steaks, creamed leeks & spinach, butterbean mash, roasted carrots & courgettes, cider jus

(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



CROWNE PLAZA

HOTELS & RESORTS

AN IHG® HOTEL

BANQUETING MENU SELECTOR

Please choose **ONE option** from each course with an additional dietary option as required.

DESSERT COURSE

Strawberry cheesecake, poached Morelo cherry strawberries and white chocolate shard (V)

Sticky toffee pudding, salted caramel and cinnamon ice cream (GF)(V)

Apple & raspberry crumble with crème anglaise (VE)

Baked vanilla New York cheesecake, mint and mango sorbet (VE)

Chocolate truffle torte, roasted pistachio chip ice cream, raspberries & mint (V)

Lemon & yuzu tart with black sesame ice cream (V)

White chocolate & red velvet cheesecake, raspberry coulis and raspberries (V)

Salted caramel cheesecake with praline & hazelnut ice cream (GF) (V)

Triple chocolate brownie, white chocolate & bourbon ice cream (GF) (V)

Caramelised treacle tart with wild strawberry ice cream (VE)

Tiramisu torte, raspberry relish & mint (nut free)(V)

Sorbets & Intermediates £5.00 Supplement

Candyfloss with toffee apple popcorn (V)

Yuzu lemon with mint pearls

Morello cherry with vanilla bean cremeux (V)

Coconut with air-dried passionfruit (V)

(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

Crowne Plaza Nottingham, Wollaton Street, Nottingham, Nottinghamshire, NG1 5RH

0115 936 9988 | cpnottingham@valoreurope.com | www.crowneplaza.com/cpnottingham