



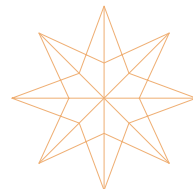
CROWNE PLAZA®

AN IHG® HOTEL

LEEDS

Capture
Christmas
Moments





Every Christmas tells a story...

We know what it takes to make Christmas truly special. From intimate family get togethers to extravagant Christmas party nights, we have something for everyone! We have the experience and most importantly, the people, to bring your celebration together. Our expert team of Moment Makers are on hand to ensure that it's not just another Christmas – it's your Christmas.



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Festive
Parties

For the ultimate get together, we have a great range of festive packages.

✦ DANCE THROUGH THE DECADES IS BACK FOR ANOTHER YEAR!

Bigger and better! It's the perfect way to celebrate the festive season! Starting with a glass of Prosecco on arrival and then find delight in a three-course meal joyfully served in our Roundhay and Headingley Suite, then hit the dance floor as our resident DJ takes you through the decades!

Dates

November, December and January
Friday and Saturday £48 per person
Sunday to Thursday £45 per person

Timings

Arrival at 7pm
Event finishes at 1am

Dress Code

Fancy dress optional

✦ JANUARY PARTY NIGHTS CONTINUE THE PARTY IN 2025!

Dates

Available throughout January £37 per person.

Timings

Arrival at 7pm
Event finishes at 1am







CHRISTMAS DAY LUNCH

Be prepared for a magical day and bring your family and friends together for an extra special celebration with all the festive trimmings!

Join us in our wonderful restaurant TAP and enjoy a drink on arrival, followed by a three course traditional Christmas lunch.

Prices

£70 per adult

£39 per child aged 5 to 12 years.

Free for children under 5 years

Timings

Welcome drinks from 1pm

Lunch served at 1:30pm





Festive

Celebrations



★ **FESTIVE AFTERNOON TEA
IN TAP**

Enjoy a selection of festive themed finger sandwiches, cakes and scones with clotted cream and jam. For an extra special treat, upgrade to a chilled glass of sparkling wine with your sweet treats.

Dates

Available November to Sunday 31st December

Prices

From £28 per person

Timings

Available from 1pm to 5:30pm

★ **FESTIVE BOTTOMLESS BRUNCH**

Our brunch experience is for a minimum of two guests and is available to book throughout November and December.

On arrival at TAP you will be invited to choose your food and drink options from our festive bottomless menu.

Our attentive team will then ensure your drink is topped up for the whole 90 minutes!

Prices

£39 per person

Timings

Available from 11am to 6pm.





Available through November and December

✦ **AFTERNOON TEA MENU** ✦

Canapés

Spiced winter vegetable soup
Chicken pâté served on melba toast

Sandwiches

Honey glazed ham and mustard
Truffled egg mayo and chive
Cheddar cheese and tomato chutney

Sweets

Mince pie
Sticky toffee pudding

Trifle

Plain and mixed fruit scones with jam
and clotted cream

Cheese board
(optional at an extra £6.50 per person)

UPGRADE

Prices include a selection of hot drinks including hot chocolate. There's also an option to update to a Baileys or Tia Maria hot chocolate. Does a cocktail, mocktail, mulled wine or glass of Prosecco tickle your fancy?

Upgrade from just £6.50 per person.

*Please note, some menu items may change slightly due to supply

✦ **BOTTOMLESS BRUNCH MENU** ✦

Choose one item from the menu.

Full English breakfast
Full vegan breakfast
French toast, Maple syrup and bacon
Club sandwich – grilled chicken, bacon, egg, tomato, crispy lettuce, mayonnaise.
Vegetarian club sandwich – egg, tomato, crispy lettuce, mayonnaise

TAP beef burger, served with fries,
(VE option available)

Spicy bean TAP burger, served with fries,
(VE option available)

The Wedge – iceberg lettuce, slow roast tomatoes, grilled bacon, Harrogate Blue cheese, pickled pink onions, cucumber, blue cheese dressing and choose from chicken or halloumi

Smashed avocado on toast

Buddha bowl – baby gem lettuce, rocket, beetroot, diced mango, watermelon, yellow pepper, pickled pink onions, cherry tomatoes, cucumber, avocado, edamame beans, red onion, quinoa, brown rice, Dijon mustard dressing.

✦ **DRINKS** ✦

Prosecco by the glass
Aperol Spritz
House speciality cocktail
Mahou on draught

**Or upgrade for an
additional
£10 per person
Pornstar Martini**



Party Night Menu

✦ STARTER ✦

Chicken, redcurrant and brandy pâté
spiced fruit chutney and ciabatta toast

Leek, potato and pea soup (VE)
herb oil

**Warm sun-blush tomato,
mozzarella and basil tart (V)**
dressed leaves

✦ MAIN ✦

Roast turkey breast
sage and onion stuffing, bacon wrapped chipolatas
and cranberry sauce, sea salt and thyme roasties,
roast parsnips and carrots, Brussels sprouts and gravy

Beetroot wellington (VE)
sea salt and thyme roasties, roast parsnips and
carrots, Brussels sprouts and gravy

Grilled salmon
lemon and herb crust, gratin potato, fine green
beans, carrots and tarragon butter sauce

✦ DESSERT ✦

Traditional Christmas pudding (VE option available)
with brandy sauce

Chocolate and clementine torte (VE)
mango and passion fruit sauce

Baked vanilla cheesecake (V)
mulled berry compôte

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.



Christmas Day Menu

✦ STARTER ✦

Leek, potato and pea soup (VE)
herb oil

Duck liver and orange pâté
plum and apple chutney and ciabatta toast

Traditional smoked salmon
with prawns and mango

Garlic mushrooms (V)
served on a toasted ciabatta with garlic
cream sauce and shaved Italian cheese

✦ MAIN ✦

Roast turkey breast
sage and onion stuffing, bacon wrapped chipolatas and
cranberry sauce, sea salt and thyme roasties, roast parsnips,
carrots, Brussels sprouts and pan gravy

Roast sirloin of beef
Yorkshire pudding, sea salt and thyme roasties, roast
parsnips, carrots, Brussels sprouts and red wine gravy

Beetroot wellington (VE)
sea salt and thyme roasties, roast parsnips and carrots,
Brussels sprouts and gravy

Grilled salmon fillet
lemon and herb crust, gratin potato, fine green beans,
carrots and tarragon butter sauce

✦ DESSERT ✦

Traditional Christmas pudding (VE option available)
with brandy sauce

White chocolate and red velvet cheesecake
raspberry sauce

French lemon tart (V)
clotted cream and mulled wine berries

✦ CHEESE ✦

Mature Cheddar, Blue Stilton and Brie (V)
served with a red onion chutney, grapes and crackers

Coffee and tea
served with warm mince pies

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Book now

LetsDoChristmas.com



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For full terms and conditions visit letsdochristmas.com