





Sign up to receive exclusive offers and newsletters



We know what it takes to make Christmas truly special. From intimate family gettogethers 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.

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

## FESTIVE AFTERNOON TEA

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.

## Dates

Available throughout December

## Prices

From £20 per person Upgrade for £6 and include a glass of sparkling wine per person

## Timings

1pm to 4pm Subject to availability



## FESTIVE PARTIES

Why not dress to impress and join us at one of our festive party nights? Enjoy a welcome drink to get you in a party mood, followed by a delicious three course dinner and a disco!

Whether you are celebrating with colleagues or planning a season lunch with friends and family, our private events are for you! We can accommodate between 40 to 450 guests with a festive menu and resident DJ. If you have something else in mind for your celebration, please get in touch.

## Dates

Available throughout November, December and January

## Prices

From £40 per person Sunday to Wednesday (plus the 20<sup>th</sup> and 21<sup>st</sup> December) From £50 Thursday to Saturday per person

#### Timings

7:30pm until late

**Dress Code** Dress to impress



## + 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



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

# New Year's Eve

## NEW YEAR'S EVE CELEBRATIONS

Welcome the New Year with us!

Begin your evening with a glass of Champagne and canapés followed by a delicious five course dinner with coffee and mints. There will be live music during dinner as well as a dance floor and DJ until late.

Why not wake up in 2025 to a full English breakfast by booking a bedroom with us too with a 1pm late check out? Contact the hotel directly for availability and prices.

## Prices

£115 per person

**Timings** 7:30pm until late

**Dress Code** Dress to impress

enii

## 🔶 MAIN 🔶

Roast sirloin of beef whisky and peppercorn sauce, served with potato gratin, roast carrots and fine green beans

#### Grilled salmon fillet

lemon and herb crust and tarragon butter sauce, served with potato gratin, roast carrots and fine green beans

Beetroot wellington (VE) potato and cheese gratin, carrots, fine green beans and gravy

## 🔶 DESSERT 🔶

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

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

Honeycomb cheesecake honeycomb ice cream and chocolate sauce

#### British cheese selection (V)

Westcombe Cheddar, Colston Bassett Stilton and Croxton Manor Brie with a plum and apple chutney and crackers

## 🔶 HOT DRINKS 🔶

**Coffee or tea** with mint crisp chocolates

FRESHLY BAKED BREADS, BUTTER AND OLIVES (V)

## 🔶 STARTER 🔶

**Duck liver and truffle parfait** fig and honey chutney and ciabatta toast

Leek, potato and pea soup (VE) herb oil, sourdough croutons

**Traditional smoked salmon** with prawns, crab and mango

## 🔶 INTERMEDIATE 🔶

Mediterranean lemon sorbet (VE) with fresh mint

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.





## LetsDoChristmas.com



## 📞 01789 279 988 📨 events@cpstratford.com

CROWNE PLAZA STRATFORD UPON AVON - Bridgefoot, Stratford-upon-Avon, CV37 6YR



For full terms and conditions visit letsdochristmas.com