



CROWNE PLAZA
HOTELS & RESORTS
AN IHG® HOTEL

Joyful & Triumphant

New Years Eve

Join us for a night of glamour and celebrate the New Year in style. You will enjoy a fizz reception with canapés followed by a sumptuous four course gala dinner.

£7900 per person
Arrival 7.00pm - 7.30pm | Dinner served at 8pm

Starters

Confit of duck rillettes with sauce vierge, rocket and pea shoots, spanata bread shard and orange gel
GF available on request

Smoked salmon carpaccio served with pickled radish and beets, whipped goats cheese, lemon dressing and micro leaf GF

Roasted celeriac soup with truffle oil droplets and vegetable crisps
GF V VE available on request

Lemon and thyme sorbet set on lemon shortbread soil with lemon essence
GF V VE available on request

Mains

Seared herb and peppered crusted beef fillet served with fresh horseradish creamed potato, roasted roots, brandy au lait and glazed banana shallot GF

Roasted cod loin served with pea and mint risotto, wilted spinach and parmesan tuile GF

Pressed chestnut, squash, sweet potato, roasted red pepper and puy lentil layer cake with wild mushroom fricassee and crispy sage
GF V VE available on request

Minted glazed lamb rump served with sauté asparagus, beans and leeks, thyme chateau potato and redcurrant port jus GF

Desserts

Dark chocolate and Baileys marquise slice served with vanilla anglaise, coffee syrup droplets and bubbled white chocolate shard GF

Trio plate of Yorkshire cheese served with roasted figs, sticky plum chutney and water biscuits
GF available on request

Raspberry and vanilla delice with raspberry macaron, raspberry and champagne sauce finished with popping candy
GF available on request

Crowne Plaza Harrogate, Kings Road, Harrogate, HG1 1XX
events@cpharrogate.valoreurope.com or Tel: 01423 849900

V vegetarian VE vegan GF gluten free

Book with peace of mind

Rest assured that our hotel is a Covid Safe venue, operating according to local and UK Government legislation. Should the current regulations change, we will review your booking and will be in touch if we need to make any changes. In the unfortunate event that we need to cancel your booking, we will return your deposit and any monies paid in full. However, please note that while we aim to deliver our Christmas menu as planned, this is subject to change depending on the availability of ingredients and supplies. Your Christmas is in safe hands!

All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuities will be distributed in full to our team members. Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.