

Sparkle & Fizz

CHRISTMAS
AT
CROWNE PLAZA
STRATFORD-UPON-AVON



CROWNE PLAZA[®]

AN IHG[®] HOTEL

STRATFORD-UPON-AVON



Comfort & Joy

Christmas at Crowne Plaza Stratford-upon-Avon

Whether you're celebrating with friends and family or hosting colleagues and clients, book your party at Crowne Plaza Stratford-upon-Avon and you are sure to be the Christmas star!

Celebrate with us

Make Christmas and New Year truly special at Crowne Plaza Stratford-upon-Avon. Whether you would like to plan a delicious lunch for friends and family, or organise a sparkling party, we have all you need to make it a memorable and magical occasion.

With a range of fantastic spaces including our Riverside Restaurant, so you can enjoy the festive period in style.

We have a variety of amazing events taking place over the party season from Sparkle Party Nights to our New Year's Eve Gala

Ball, or if you just want to sit back and relax on Christmas Day then our Christmas Day Lunch is perfect for the whole family.

Our Christmas Co-ordinators are here every step of the way and will help you find the perfect festive package.

We look forward to welcoming you to the hotel this festive season!

Sparkle Party Nights

Why not dress to impress and join us at one of our Sparkle Party Nights! Come and enjoy a festive welcome drink to get you in the party mood followed by a three course dinner and disco.

STARTERS

Ham hock and pea terrine, golden beetroot chutney, olive oil and sea salt toast

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toast

Leek, potato and watercress soup (VG) (GF)

MAINS

Roast crown of turkey, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy (GF)

Portobello mushroom, sweet potato and stout tart, sea salt and thyme roasties, roast root vegetables, sprouts (VG) (GF)

Baked cod loin, herb crust, gratin potatoes, roast carrots, green beans and tarragon butter sauce (GF)

DESSERTS

Traditional Christmas pudding with brandy sauce (V)

Chocolate and orange tart (V)

Gingerbread cheesecake and toffee sauce

DATES

Thursday 5th, 12th and 19th December

Friday 6th, 13th and 20th December

Saturday 7th, 14th and 21st December

TIMINGS

From 7.30pm until late

PRICES

£40 per person

NEW THIS YEAR:

£30 per person - Special Emergency Services discount rate on Thursday 12th December

£30 per person - Special Education Services discount rate on Friday 20th December

(V) Vegetarian (VG) Vegan (GF) Gluten Free



Private Party Nights

Whether you are celebrating with work colleagues or planning a lunch with friends and family, one of our private events will be perfect. Our private events can accommodate 40-450 guests and you will enjoy a festive menu followed by our resident DJ!

If you have something else in mind, please get in touch and we will put together an event for you, just how you want it.

STARTERS

Ham hock and pea terrine, golden beetroot chutney, olive oil and sea salt toast

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toast

Leek, potato and watercress soup (VG) (GF)

MAINS

Roast crown of turkey, sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy (GF)

Portobello mushroom, sweet potato and stout tart, sea salt and thyme roasties, roast root vegetables, sprouts (VG) (GF)

Baked cod loin, herb crust, gratin potatoes, roast carrots, green beans and tarragon butter sauce (GF)

DESSERTS

Traditional Christmas pudding with brandy sauce (V)

Chocolate and orange tart (V)

Gingerbread cheesecake and toffee sauce

DATES

Available throughout December

TIMINGS

Lunchtime and evening times available

PRICE

From £25 per person

(V) Vegetarian (VG) Vegan (GF) Gluten Free





Joyful & Triumphant

Christmas Day Lunch

Why not treat the family this year and let us be your home from home. Indulge in a sumptuous four course lunch and a glass of Champagne whilst enjoying the views from our Riverside Restaurant.

STARTERS

Vine tomato and roasted red pepper soup, crème fraîche and herb oil (V) (GF)

Smoked Scottish salmon rilette, capers, shallots, saffron mayo, wafer bread

Slow cooked ham hock terrine, spiced pear chutney, mustard emulsion, olive oil toast

Brie, shallot and artichoke tartlet, mixed endive salad and lemon dressing (V)

PALATE CLEANSER

Champagne sorbet (V)

MAINS

Roast breast of Norfolk turkey, pigs in blankets, sage and onion stuffing and pan gravy

Roast sirloin of dry aged English beef, Yorkshire pudding and pan gravy

Pan fried fillet of Scottish salmon, pak choi, red onion, green beans, roast new potatoes and chive butter sauce (GF)

Roast vegetable Wellington, spinach and tomato and red pepper coulis (V) (VG)

All served with honey glazed parsnips, roasties, braised red cabbage, sprouts, roast root vegetables

DESSERTS

Brandy soaked traditional Christmas pudding and brandy sauce (V)

Dark chocolate torte, fruit coulis and anglaise sauce

French lemon tart, berry compote, crème fraîche (GF)

Selection of English and continental cheeses crackers, celery, grapes and chutney

TIMINGS

Available from 12.30pm until 3pm in our Riverside Restaurant

PRICES

£80 per person

£30 for children aged 12 years and under

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New Year's Eve **Gala Ball**

Welcome in the New Year in style! Your evening will begin with a glass of Champagne and canapés on arrival followed by a delicious five course dinner with a live band and DJ until late.

Why not wake up in 2020 to a full English breakfast by booking a bedroom with us too?

STARTERS

Smoked breast of duck, blackberries, piccalilli, apple chutney, watercress (GF)
Plum tomato and parmesan tart, rocket and herb oil dressing (V)

MAINS

Roast medallions of dry aged English beef, gratin potato, carrots, fine green beans, wild mushrooms and port wine jus
Paris brown mushroom and leek puff pastry parcel and stilton cream (V)

DESSERT

Salted caramel cheesecake, vanilla ice cream and toffee sauce

CHEESE

Selection of English and continental cheeses, crackers, celery, grapes and chutney
Coffee and petit fours to follow

TIMINGS

7.30pm until late

PRICE

£99 per person
Under 18's not permitted

(V) Vegetarian (GF) Gluten Free





Holly & Ivy

Drinks Packages

LUXE PACKAGE - £240

- 2 bottles of prosecco
- 6 bottles of house wine (selection of red, white and rosé)
- 1 Christmas beer bucket of 6 bottles (Stella Artois or Beck's)
- 4 bottles of water (2 still, 2 sparkling)

TINSEL PACKAGE - £140

- 1 bottle of prosecco
- 4 bottles of house wine (selection of red, white and rosé)
- 2 bottles of water (1 still, 1 sparkling)

BAUBLE PACKAGE - £100

- 4 bottles of house wine (selection of red, white and rosé)
- 1 Christmas beer bucket of 6 bottles (Stella Artois or Beck's)

THE CHRISTMAS BEER BUCKET - £20

- 6 bottles (Stella Artois or Beck's)

SOFT DRINK BUCKETS - £17

- 6 bottles
- Classic soda selection (dandelion and burdock, cloudy lemonade, apple and rhubarb)
- J2O fruit selection (orange and passionfruit, apple and raspberry, apple and mango)

Party Night **Accommodation**

From £89 per single occupancy and £99 per double or twin including breakfast for Christmas party nights

From £135 per double or twin including breakfast for New Year's Eve

November and January **Party Night Offer**

Private parties available through November and January from £25 per person. Please contact the Christmas Co-ordinator for availability and prices.

LETSDOCHRISTMAS.COM

TO BOOK

For more information or to speak to one of our Christmas Co-ordinators call **01789 279 988**

A £10 non-refundable deposit per person is required at booking stage for party nights and 50% non-refundable deposit for Christmas Day and New Year's Eve.

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CROWNE PLAZA STRATFORD-UPON-AVON
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Full terms and conditions can be found on **letsdochristmas.com**



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