



# CROWNE PLAZA®

HOTELS & RESORTS

AN IHG® HOTEL

MANCHESTER - OXFORD ROAD

## Conference and Events Banqueting Menu

£30.00 per person

*Please note a set menu for all guests is to be selected with one starter, one main course and one dessert. A vegetarian starter and main must also be selected.*

### Starters

Seasonal soup served with an artisan bread roll and butter

*Spring* - Leek and Potato with chives and truffle oil (v) (gf)

*Summer* - Red pepper with crème fraiche and coriander oil (v) (gf)

*Autumn* - Pumpkin bisque with pumpkin seeds and rosemary oil (v) (gf)

*Winter* - Parsnip soup, honey, apple (v) (gf)

Heirloom Beetroots, goats curd, candied hazelnuts, lemon oil (v) (gf)

Heritage tomatoes with bocconcini, rocket pesto (v) (gf)

Goats cheese tart with red onion jam and rocket (v) (gf)

Ham hock terrine served with piccalilli and pickled onions (gf)

Chicken terrine with pistachios, rhubarb and ginger (gf)

Pressed duck terrine with orange, hoisin, cucumber and coriander (gf)

Beetroot cured salmon served with crispy capers, cucumber and wasabi yoghurt (gf)

Torched salmon with citrus fruits, avocado and coriander (gf)

Compressed Melon, Yorkshire fettle, pumpkin seeds and chilli oil (v) (gf)



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## Main Course

Chicken, Tuscan potatoes, carrot puree, torched shallot, savoy cabbage with a pan jus (gf)

Chicken, tomato, mozzarella, basil and pancetta

Braised Featherblade, butternut, root vegetable gratin and kale (gf)

Cornfed chicken with honey roasted root vegetables, crushed potatoes, spinach and red wine jus (gf)

Lamb rump with fondant potato, carrot puree, kale and redcurrant jus (*£5.00 supplement*) (gf)

Pork cutlet, mustard mash potato, Jerusalem artichoke, spinach (gf)

Bistro Rump of beef, variation of shallots, potato gratin, heirloom carrots, spinach (gf)

Halal chicken on request at a £5.00 supplement

Sweet potato, chick pea and spinach tagine served with pistachio quinoa (v) (gf)

Wild mushroom rosemary 'carbonara' orzo pasta with crispy leeks and chive oil (v)

Red lentil dal, black rice, lime pickle, coriander (v) (gf)

Sunblushed tomatoes with bocconcini, pesto, basil crisps and gluten free gnocchi (v) (gf)

### **Fish available on request:**

Cod with pea puree, crushed dill new potatoes, burnt leek and crispy capers (gf)

Salmon, wild mushrooms, rosemary fondant potato, garlic oil (gf)

Seabass with fennel, beetroot orzo pasta, charred cucumber, dill oil



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## Desserts

Baileys and white chocolate cheesecake with coffee soil

Lemon Meringue cheesecake, gingerbread crumb, Chantilly cream

Sticky toffee pudding served with toffee sauce and honeycomb

Raspberry cheesecake, Eton mess cream, lemon balm

Chocolate & Pistachio gateaux with a variation of raspberries

Banoffee cheesecake, banana puree and honeycomb

Tiramisu torte, honeycomb, macerated strawberry

Strawberry tarte, whipped hazelnut cream cheese

Vegan chocolate and coconut brownie, macerated strawberry, vegan vanilla ice cream (v) (gf)

Artisan cheese boards served with celery, chutney and biscuits (*£25.00 supplement per table*)

Freshly brewed Tea and Coffee