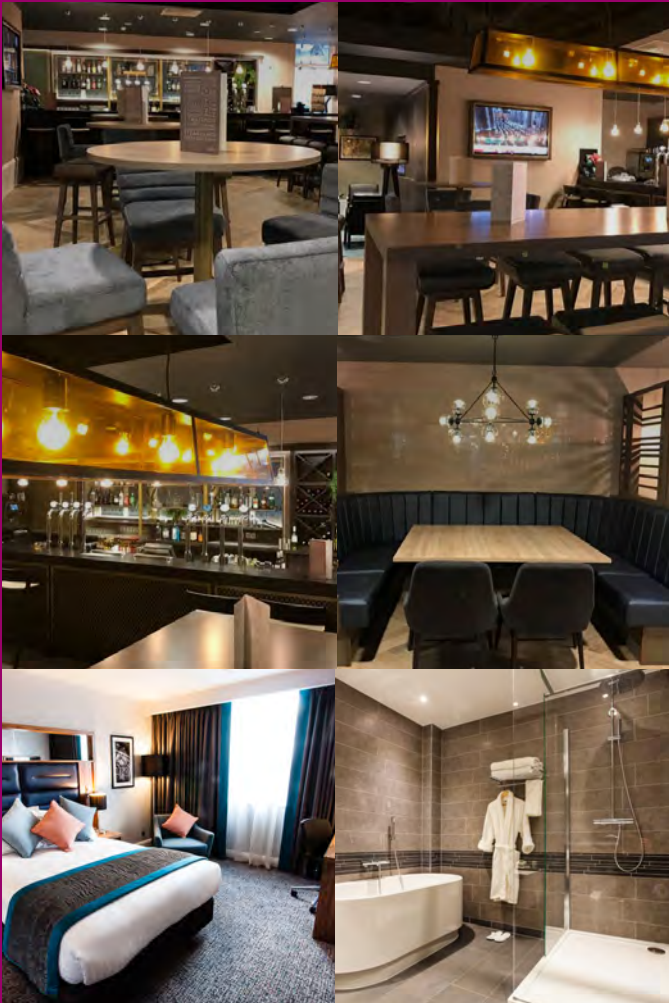


The 135-bedroom Crowne Plaza Leeds has undergone an exciting £4.5m refurbishment! Located on Wellington Street, the hotel has been transformed with the addition of a new restaurant, bar and lounge, alongside a redesigned reception, meetings and events break out area and refurbished conference rooms. Not to mention the mezzanine level and grand staircase have a brand new look too!

All of the bedrooms are refurbished, with the creation of new club rooms, suites and a club lounge. Follow exciting updates at our refurbishment blog www.cpleedshotel.co.uk/refurbishment-blog and all our social media channels too, using the hashtag #POLISHINGTHECROWNE



#POLISHINGTHECROWNE

Terms & Conditions

All information and menus are correct at time of brochure print. Hotels reserve the right to make changes to the events and menus, subject to notice.

£10 per person non-refundable deposit required to secure your spaces

Final balance due one month prior to the function

A menu pre-order selection form will be sent with the booking confirmation. Menu pre-orders are required by the hotel one month in advance of the party night per table booked.

For parties with more than one table a menu form will be required per table.

Party Events and New Year's Eve suitable for over 18's only.

CHRISTMAS IN THE CITY



Contact us
CROWNE PLAZA LEEDS, WELLINGTON STREET, LEEDS, LS1 4DL
to book call 0871 942 9170
or email Events@CPLeeds.com
www.cpleedshotel.co.uk

Party Nights Menu

Enjoy a sophisticated experience in the Crowne Plaza Hotel and party the night away, with our resident DJ
Including a half bottle of wine with the meal and crackers and novelties on the table.

STARTERS

Tomato and basil soup with crème fraiche (v)
Chicken liver and cognac pâté
with caramelised onion chutney and toasted sourdough
Melon medley, crème fraiche and honey dressing (v)

MAIN COURSE

Roast turkey crown, sage and onion stuffing, pigs in blankets, roast potatoes and winter vegetables
Cod loin with creamy white wine and dill sauce, roast rosemary potatoes and winter vegetables
Mushroom, brie, hazelnut and cranberry wellington (v)
Puff pastry casing with a creamy mushroom, Brie and cranberry filling, topped with toasted hazelnuts

DESSERT

Traditional Christmas pudding with brandy sauce
Strawberry trifle cake with strawberry coulis
Sticky toffee cheesecake with caramel sauce

01 - 2 Dec, 8 - 9 Dec, 14 - 15 - 16 Dec, 21 - 22 Dec - £44.00 per person
24 - 25 Nov, 30 Nov, 7 Dec, 23 Dec - £34.00 per person

Christmas Day Menu

Let us be your home from home this year, in the Crowne Plaza Leeds. Join us for Christmas lunch and we'll take care of every last detail, to make sure you enjoy this most special of days

STARTERS

Tomato and basil soup with crème fraiche (v)
Smoked salmon and crayfish with rocket leaves, lemon and horseradish crème fraiche
Chicken liver and cognac pâté with caramelised onion chutney and toasted sourdough
Pan-fried garlic mushrooms, toasted rustic bread and Parmesan shavings (v)

SOUP COURSE

Tomato and basil soup with crème fraiche (v)

MAIN COURSE

Roast turkey crown, sage and onion stuffing, pigs in blankets, roast rosemary potatoes and winter vegetables
Sirloin of beef, Yorkshire pudding, horseradish sauce, roast rosemary potatoes and winter vegetables
Pesto and herb crusted salmon fillet, sautéed leeks, prawn and white wine sauce with roasted new potatoes
Mushroom, brie, hazelnut and cranberry wellington (v)
Puff pastry casing with a creamy mushroom, Brie and cranberry filling, topped with toasted hazelnuts

DESSERT

Traditional Christmas pudding and brandy sauce
Sticky toffee cheesecake with caramel sauce
Cheeseboard and biscuits with celery and grapes

Followed by freshly brewed coffee or tea with mince pies

25 December - £55.00 per adult / £27.50 per child

Festive Afternoon Tea's

New Year's Eve Menu

Celebrate your New Year in style this year! Whether you're a couple of with friends, you will be a great night with our resident DJ & a glass of bubbly to bring in 2018

STARTERS

Smoked salmon and crayfish with rocket leaves, lemon and horseradish crème fraiche
Pork, duck liver and port pâté with caramelised onion chutney
Pan-fried garlic mushrooms, toasted rustic bread and Parmesan shavings (v)

SOUP COURSE

Tomato and basil soup with crème fraiche (v)

INTERMEDIATE

Haggis, neeps & tatties, whisky cream sauce

MAIN COURSE

Medallions of beef with port jus, fondant potatoes and winter vegetables
Pesto and herb crusted salmon fillet, prawn and white wine sauce, winter vegetables and roasted rosemary new potatoes
Chorizo stuffed chicken supreme with paprika and chorizo jus, roasted rosemary new potatoes and winter vegetables
Mushroom, brie, hazelnut and cranberry wellington (v)
Puff pastry casing with a creamy mushroom, Brie and cranberry filling, topped with toasted hazelnuts

DESSERT

Sticky toffee cheesecake with caramel sauce or
Profiteroles with warm chocolate sauce or
Cheeseboard and biscuits with celery and grapes

Followed by Freshly brewed coffee or tea with chocolate mints

31 December - £50.00 per person

Festive Lunch

Nothing brings the true feeling of Christmas closer, than a delicious festive lunch, which includes a glass of house wine
Available throughout November, December & January
£19.95 per person

**BAR &
KITCHEN @LS1**
RESTAURANT

Dine at your leisure, in the comfort our newly refurbished Restaurant & Bar @ LS1 & experience Christmas in the City In style!!

Dates on available on request

Accommodation

from £85.00 Bed & breakfast, subject to availability

WINE & DRINKS PACKAGES PRE-ORDER & SAVE

Ordering your drinks in advance will help your party run as smoothly as possible and, even better news, we will give you a discount too! Here are some of the Pre-order options you can choose from. Please contact us for our latest deals and prices:

DRINKS WHEN YOU ARRIVE

Let the night begin as soon as you arrive with a drink before dinner! A delicious glass of Prosecco, a festive hot Mulled Wine or a classic glass of Champagne.

AT THE TABLE

Enjoy a glass or two with friends and colleagues. Choose from red, white and rosé wines, draught and bottled beers plus soft drinks too. Table packages to suit parties of four and above. Make your selection from our Pre-order form.