



CROWNE PLAZA®

HOTELS & RESORTS

AN IHG® HOTEL

CHRISTMAS AT CROWNE PLAZA LEEDS



CHRISTMAS AT CROWNE PLAZA



Whether you're celebrating with family or friends or hosting colleagues and clients, book your party at Crowne Plaza Leeds.



Make Christmas and New Year truly special with Crowne Plaza®. We have all you need to make this Christmas a memorable, magical occasion.

We look forward to welcoming you
this festive season.

YOUR IDEAL PARTY VENUE



- Dedicated Christmas Co-ordinators
 - Experienced and friendly staff
 - Bed and breakfast available from £95.00
(Based on two people sharing)
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TERMS AND CONDITIONS

All information and menus are correct at the time of brochure print.
Hotel reserves 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 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.





CHRISTMAS IN THE CITY

Enjoy a sophisticated experience in the Crowne Plaza Hotel with a delicious three-course meal and a half bottle of wine. Afterwards you can party the night away in style with our resident DJ!

Dates:

November 30th
December 1st, 7th, 8th, 14th 15th & 20th
7:00pm - 1:00am

£45.00 per person

PARTY MENU 1

Including half a bottle of wine per person

Dates:

November 16th, 17th & 23rd
December 6th & 13th
7:00pm - 1:00am

£35.00 per person

PARTY MENU 1

Including half a bottle of wine per person





CHRISTMAS DAY

Let us be your home from home this Christmas. Join us for a five-course Christmas day lunch and we'll take care of every last detail!

Dates:

December 25th
12:00pm - 3:00pm

£60.00 per adult

£30.00 per child

CHRISTMAS DAY MENU

NEW YEAR'S EVE

Celebrate your New Year in style this year! Whether you're a couple or with friends, you will have a great night with our resident DJ and a glass of bubbly to bring in 2019.

Dates:

December 31st
7:00pm - 1:00am

£59.00 per person

CELEBRATION MENU

Glass of bubbly at midnight



FESTIVE AFTERNOON TEA FOR TWO

Join us for afternoon tea!

Enjoy a pot of your preferred tea blend as well as a selection of finger sandwiches, sultana scones, with clotted cream and jam.

For a festive twist we're also including mince pies and festive miniatures.

All served with a glass of prosecco or mulled wine!

Dates:

Available throughout December
12:00pm - 6:00pm

£36.00 for two

PARTY MENU 1

STARTERS

- Carrot and coriander soup (V) (Ve)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Grilled goat's cheese and roasted mixed beets with citrus drizzle (V)

MAINS

- Turkey crown, stuffing ball, chipolata, pan gravy
- Cod loin on smoked salmon and pea risotto, wilted spinach, tomato and butter sauce
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Served with winter vegetables and rosemary roast potatoes

DESSERTS

- Traditional Christmas pudding with brandy sauce
- Belgian chocolate and raspberry torte with candied winter fruits (Ve)
- Christmas cheesecake with white chocolate shavings (V)

(Ve) Vegan

(O) Vegan option available

(V) No meat or fish.

Gluten free gravy.



CHRISTMAS DAY MENU

STARTERS

- Roasted salmon and dill tart with lemon and black pepper pastry
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Grilled goat's cheese and roasted mixed beets with citrus drizzle (V)

SOUP COURSE

- Butternut squash and sweet potato soup (V) (Ve)

MAIN COURSES

- Turkey, pigs in blankets, chestnut stuffing, rosemary potatoes and winter vegetables
- Peppered roast sirloin of beef*, Yorkshire puddings, horseradish sauce, rosemary potatoes and winter vegetables
- Pan-fried swordfish with prawn and lemon caper butter, crushed chive potatoes and winter vegetables
- Roasted beetroot, butternut squash and pumpkin seed tart with rosemary potatoes and winter vegetables (V) (O)

DESSERTS

- Traditional Christmas pudding and brandy sauce
- Belgian chocolate and raspberry tort with candied winter fruits (Ve) (V)
- Cheeseboard and biscuits with celery and grapes

FOLLOWED BY

- Freshly brewed coffee or tea with mince pies

*Cooked medium

(Ve) Vegan

(O) Vegan option available

(V) No meat or fish.

Gluten free gravy.



CELEBRATION MENU

STARTERS

- Buffalo mozzarella, roasted Mediterranean vegetable tower and tomato salsa (V)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Wild mushroom and Madeira cream bruschetta (V) (O)

MIDDLE COURSE

- Haggis, neeps and tatties with whisky cream sauce

MAIN COURSES

- Lamb rump, dauphinoise potatoes, redcurrant and rosemary jus with winter vegetables
- Salmon en croute, spinach and white wine cream, crushed chive potatoes and winter vegetable
- Corn-fed chicken, wild mushrooms, roasted new potatoes, winter vegetables, crispy kale and Madeira jus
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

DESSERTS

- Belgian chocolate and raspberry torte with candied winter fruits (Ve) (V)
- Lemon meringue and berry compote
- Cheeseboard and biscuits with celery and grapes

FOLLOWED BY

- Freshly brewed coffee or tea with chocolate mints

(Ve) Vegan
(O) Vegan option available
(V) No meat or fish.
Gluten free gravy.

BAR & KITCHEN @LS1

RESTAURANT

ONLY THE BEST FRESH YORKSHIRE PRODUCE

Looking for something different this Christmas?

Whether it be an intimate table for two or an office party of 10, come in and take a look. Our festive menu offers a host of British classics with a contemporary Yorkshire twist.

We serve the best quality, freshly prepared dishes that are cooked with care, using a variety of locally sourced ingredients that will make you want to eat with us again and again.

You can also enjoy a range of signature cocktails, hand-selected wines and a selection of teas and coffees all day, every day.

**TO MAKE A BOOKING,
CALL OUR CHRISTMAS AND EVENTS
COORDINATOR ON 0113 261 6848**

FESTIVE LUNCH @LS1

Nothing brings the true feeling of Christmas closer than a delicious three-course festive lunch. **Includes a glass of house wine per adult.**

Dates:

Available throughout December
12:30pm - 2:00pm

£19.95 per person

FESTIVE LUNCH @LS1 MENU

Glass of house wine on arrival





FESTIVE LUNCH SERVED IN BAR & KITCHEN @LS1

STARTERS

- Carrot and coriander soup (V) (Ve)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Grilled goat's cheese and roasted mixed beets with citrus drizzle (V)

MAINS

- Turkey crown, stuffing ball, chipolata, pan gravy
- Pan-fried swordfish with a prawn and lemon caper butter, crushed chive potatoes and winter vegetables

- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Served with winter vegetables and rosemary roast potatoes

DESSERTS

- Traditional Christmas pudding with brandy sauce
- Belgian chocolate and raspberry torte with candied winter fruits (Ve)
- Christmas cheesecake with white chocolate shavings (V)

(Ve) Vegan (O) Vegan option available (V) No meat or fish. Gluten free gravy.

EARLY BIRD 20% OFF BOOKINGS IN JANUARY

**BOOK EARLY FOR 2019 AND RECEIVE
A BIG DISCOUNT!**

Dates:

Available throughout January 2019,
subject to terms and conditions.



EVENTS IN THE CITY

**We have the option to theme your
Christmas party this year!**

Whether it be a Street Food concept
or a Mascarade Ball, speak with our
events team for ideas and pricing!

DATES AVAILABLE ON REQUEST



