CROWNE PLAZA®

BY IHG

Gerrards Cross

Private Dining Menu

A curated menu for your private occasion

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STARTERS

PEA AND BASIL SOUP

Vegan option available

LONDON SMOKED SALMON

dill and horseradish cream with crispy bread and fried capers

CHILLI AND CORIANDER KING PRAWNS

with avocado and cocktail sauce

TUNA NIÇOISE

with orange and soy dressing

HERB CRUST CHICKEN

salad of plum tomatoes, basil and roquette with citrus dressing

HAM HOCK AND PEA TERRINE

fig and orange chutney and roquette salad

CONFIT HOISIN COLD DUCK

Asian slaw, sweet chilli and coriander salad

GRILLED GOATS CHEESE

with mixed leaves, honey and walnut dressing

ANTIPASTI OF CAPONATA

grilled asparagus, egg mayonnaise and grilled vegetables

Vegan option available

RED ONION AND GOAT CHEESE TART

with roquette salad

PRIVATE DINING OPTION

Choose an additional starter as the second course.

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MAINS

CHICKEN BREAST FILLED WITH SAUTEED LEEK

wild mushroom served with mash potatoes, kale,
carrot and tarragon cream sauce

BRAISED SALTED MARSH LAMB RUMP

parmesan mashed and roasted vegetables

PAN SEARED SALMON

parsley new potatoes, garlic spinach, grilled asparagus,
fennel and Hollandaise sauce

OVEN ROASTED SEA BASS

olive crust, crushed potatoes and sauteed spinach,
carrot with herb dressing

FILLET OF BEEF

caramelised shallot, potato gratin, wild mushroom,
spinach and red wine sauce
£22 supplement per serving

ROAST BUTTERNUT SQUASH RISOTTO

parmesan shaving and roquette salad
Vegan option available

GNOCCHI WITH WILD MUSHROOM

cherry tomato, garlic and Parmesan

QUINOA STUFFED PEPPER

broccoli tender stem, carrot and chunky tomato sauce
Vegan option available

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DESSERTS

LEMON TART

with fresh raspberries and raspberry sauce

SALTED CARAMEL AND CHOCOLATE TART

fresh strawberries, vanilla cream and honey comb

VANILLA PANNA COTTA

with basil and mix berry compote

YUZU SOUFFLE

sweet lime cream and orange

WARM APPLE CRUMBLE

and vanilla ice cream

STRAWBERRY CHEESECAKE

with strawberry sauce and fresh strawberries

WARM STICKY TOFFEE PUDDING

with vanilla ice cream

GF

CHOCOLATE AND ORANGE TART

with fresh raspberries and raspberry sauce

Vegan

EXOTIC FRESH FRUIT SALAD

with vegan vanilla ice cream

DIETARY REQUIREMENTS

Please speak to your event coordinator regarding allergies, intolerances or dietary requirements.