



CROWNE PLAZA®

AN IHG® HOTEL

CANBERRA

Festive Set Menu

Minimum 25 guests

ENTREE

Smoked salmon gravalax and chorizo salad with grilled kipfler potatoes, cherry tomatoes, rocket, garlic croute and spiced aioli (gf on request)

Slow roasted creamed cauliflower soup with hazelnut oil, parmesan crisp served with artisan bread
(v, gf on request)

Truffled goats cheese and baby beetroot salad with orange, radicchio, shallots, fried squash hearts and toasted walnuts
(gf, v)

MAIN COURSE

Apple and chestnut stuffed roulade of turkey, celeriac puree, prosciutto wrapped asparagus, onion hearts and cranberry jus (gf)

Pan fried salmon, pommes anna, wilted spinach, bok choy, broad beans, spring onion and toasted sesame seeds

Sous vide duck breast, poached pears with polenta cake, cherries and caramelised carrots

Forest mushroom and pea risotto, petite warrigal greens, goats curd, chestnuts, grilled corn kernels and parmesan chards (gf, v)

DESSERT

Triple chocolate pyramid mousse with brandy anglaise and stewed cherries (gf)

Orange cremeaux with berries, pistachio soil, chocolate ganache and strawberry confit (gf)

Warm Christmas pudding with brandied anglaise and fresh cherries

Dietary information:

V = Vegetarian GF = Gluten Free

Please advise us of any allergies or dietary requirements

email: eventscanberra@ihg.com or phone (02) 6274 5500