de Mangerie

CHRISTMAS & NEW YEAR'S MENUS

2025

CROWNE PLAZA

Maastricht

#### **CROWNE PLAZA®**

BY IHG —

**CHRISTMAS EVE 2025** 

# BUFFET



de Mangerie

# **SOUP**

PARSNIP & PEAR VELOUTÉ

with roasted hazelnuts and lemon thyme oil

## **COLD FISH SELECTION**

GIN-CURED SALMON GRAVLAX

with beetroot, dill & lemon crème

TUNA TARTARE CONES

or temaki with avocado, sesame & herbs

SHRIMP COCKTAIL

or ceviche with citrus dressing & fresh herbs

SMOKED TROUT

rillettes with melba toast

# **COLD MEAT SELECTION**

ROAST BEEF

with pickled silver onions & roasted red pepper sauce

DUCK PÂTÉ

with festive pear or fig chutney

BRESAOLA ROLLS

with mascarpone & chives

CHICKEN ROULADE

with dried apricots & nuts

### **HOT BUFFET**

SLOW-BRAISED BRISKET

in smoked red pepper & gochujang glaze

**GAME BOURGUIGNON** 

with pearl onions, root vegetables & juniper jus

COD FILLET

with herb-panko crust & Champagne beurre blanc

CELERIAC & POTATO GRATIN

with Gruyère and thyme

ROASTED WINTER ROOTS

with herb oil & pumpkin seeds

CREAMY POLENTA

with roasted mushrooms & sage butter

#### DESSERT

A FESTIVE SELECTION OF DESSERTS, CAKES, MOUSSES, FRESH FRUIT AND PETIT FOURS

prepared by our chef



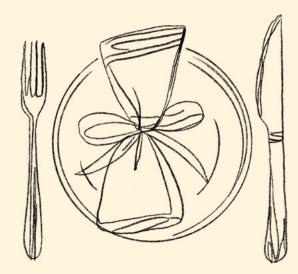
Festive reception with a glass of Prosecco and luxurious amuse-bouches included

#### **CROWNE PLAZA®**

— BY IHG ——

# **CHRISTMAS BRUNCH 2025**

# BUFFET



de Mangerie

## **SOUP**

CELERIAC SOUP

with apple & walnut oil

## **SALADS**

SEASONAL SALAD BUFFET

with winter vegetables, nuts, seeds & house dressings

## **COLD FISH SELECTION**

GIN-CURED SALMON GRAVLAX

with dill & lemon crème

TUNA TATAKI

with ponzu gel, sesame & microgreens

SEA BASS CEVICHE

with coriander, lime & a hint of chili

MINI BLINI

with smoked salmon trout, beetroot crème, dill & trout caviar

# **COLD MEAT SELECTION**

ROAST BEEF

with roasted red pepper sauce & chive oil

DUCK TERRINE

with cranberry-orange chutney & toasted pistachio

VITELLO TONNATO - REVISITED

with whipped tuna mousse & caper dust

TURKEY ROULADE

with apple, fennel & garden herbs

## WARM BUFFET

CONFIT DUCK LEG

with orange-port glaze & winter spices

COD FILLET

with herb-panko crust & Champagne beurre blanc

BRAISED VEAL CHEEKS

with tarragon jus de veau

CELERIAC-POTATO GRATIN

with Gruyère & thyme

PEARL BARLEY "RISOTTO"

with lemon, spinach & Parmesan

SEASONAL VEGETABLES

with herb butter & citrus zest

## **DESSERT**

A FESTIVE SELECTION OF DESSERTS, CAKES, MOUSSES, FRESH FRUIT AND PETIT FOURS

prepared by our chef



Festive reception with a glass of Prosecco and luxurious amuse-bouches included



# WINES



#### WILHELM WALCH PRENDO PINOT GRIGIO

Crisp and refreshing with notes of green apple, pear, and subtle mineral freshness.

Alto Adige, Italy

#### **GRAND BALLON SAUVIGNON**

Zesty and lively with gooseberry, citrus, and a clean, elegant finish. *Loire Valley, France* 

#### SIMONSIG CABERNET SAUVIGNON SHIRAZ

Rich dark fruit and gentle spice with smooth, approachable tannins. Stellenbosch, Zuid-Afrika

#### LUIGI EINAUDI MOSCATO D'ASTI

Crisp and slightly sweet on the palate, with an elegant mousse and notes of ripe peach and fresh exotic fruit.

Piedmont, Italy



# 1ST CHRISTMAS DAY 2025

#### **STARTER**

YUZU SCALLOP CRUDO

with citrus and garden herbs



#### SOUP

GAME BOUILLON

with smoked duck and vegetables

#### FISH COURSE

HALIBUT

with parsnip purée, glazed carrots and miso-white wine jus

#### **INTERMEZZO**

SCROPINO

Fresh Venetian cocktail made with lemon ice, vodka and prosecco

#### MAIN COURSE

TOURNEDOS

of beef with seared foie gras, potato gratin, green beans (or bimi) and tarragon jus de veau



CROWNE PLAZA DESSERT BUFFET







# WINES



# BOXING DAY 2025



#### SIMONSIG STARTING BLOCKS CHENIN BLANC

A vibrant Chenin Blanc with ripe stone fruit, melon, and light citrus, echoing the expressive and fruit-driven style highlighted by retailers.

Stellenbosch, South Africa

#### CHEMIN DES GÉANTS MERLOT

Ripe, juicy, and smooth with aromas of plums, cassis, chocolate, and a hint of spices.

Languedoc, France

#### CHATEAU DE LA PEYRADE

Languedoc, France

### **STARTER**

TUNA TARTARE

with avocado, tomato water, basil oil & squid ink cracker

### MAIN COURSE

SLOW-COOKED LAMB

with orzo, baby carrots and herb jus

### **DESSERT**

QUINCE CRUMBLE

with cinnamon ice cream









# WINES



# NEW YEAR'S 2025



#### WILHELM WALCH PRENDO PINOT GRIGIO

Crisp and refreshing with notes of green apple, pear, and subtle mineral freshness.

Alto Adige, Italy

#### VIU MANENT CHARDONNAY

Balanced tropical fruit with a subtle touch of vanilla and clean finish.  ${\it Colchagua\ Valley,\ Chile}$ 

#### SIMONSIG CABERNET SAUVIGNON SHIRAZ

Rich dark fruit and gentle spice with smooth, approachable tannins. Stellenbosch, South Africa

#### LUIGI EINAUDI MOSCATO D'ASTI

Delicately sparkling and sweet, with peach, honey, and floral aromas.

\*Piedmont, Italy\*\*

#### **STARTER**

HALF LOBSTER

with seared scallop, bisque foam and guanciale crumble

### INTERMEDIATE COURSE

DUCK BREAST, MIXED LEAVES SALAD

with mixed leaves salad with oranges and berry dressing and crushed nuts

#### MAIN COURSE

TOURNEDOS ROSSINI

with seared foie gras, potato gratin, green beans and tarragon jus de veau

#### **DESSERT**

GRAND DESSERT BUFFET

Crowne Plaza dessert buffet



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