

de Mangerie

CHRISTMAS & NEW YEAR'S MENUS

2025

CROWNE PLAZA®
— BY IHG —
Maastricht

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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®
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Maastricht

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



de Mangerie



1ST CHRISTMAS DAY 2025

MENU



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

DESSERT

CROWNE PLAZA DESSERT BUFFET



WINES



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

Aromatic and sweet with flavours of apricot, orange blossom, and gentle florals.

Languedoc, France

BOXING DAY 2025 MENU



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



de Mangerie





WINES

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.

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

NEW YEAR'S 2025 MENU



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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