



**CLARION**<sup>TM</sup>  
CHARLECOTE PHEASANT

# CELEBRATIONS

At Clarion Hotel Charlecote Pheasant

**Clarion Hotel Charlecote Pheasant is the perfect setting for all kinds of occasions in Stratford-upon-Avon.**

Whether you're planning a milestone birthday, a school reunion, an anniversary party, or simply bringing the family together for a special meal, we have a space to suit.

For larger celebrations, our Hampton Suite is a wonderful choice. This self contained suite with a private garden area is exclusively yours for your event. With its own bar and private foyer it's ideal space for big parties and memorable events.

If you're arranging something a little more intimate, the lower lounge in our restaurant is perfect for semi private dining and smaller gatherings. This area offers a welcoming and comfortable setting where you and your guests can relax and enjoy great food together.

Whatever the occasion, our friendly team is here to help with the details and make sure everything runs smoothly.



**T:** 01789 335 960  
**E:** [salescp@charlecotepheasanthotel.co.uk](mailto:salescp@charlecotepheasanthotel.co.uk)  
**charlecotepheasanthotel.co.uk**

Charlecote Road  
Stratford-upon-Avon  
CV35 9EW

# CATERING OPTIONS

ALL BUFFET OPTIONS ARE SELF SERVICE

## FINGER BUFFET

*Please choose six items from the below*

Selection of freshly made open sandwiches & wraps **V, VE, GFA**

Pasta salad with seasonal vegetables **V, VE**

Pork & herb sausage rolls

Chargrilled chicken skewers **GFA**

Sticky glazed farmhouse chipolatas **GFA**

Cauliflower wings with dipping sauce **V, VE, GFA**

Garlic mushroom lollipops **V, VE, GFA**

Mini fish & chips **GFA**

Pork and caramelised onion pies

Garlic ciabatta **V**

Chunky chips **V, VE, GFA**

Selection of pizzas **V, VE**

Mini curry & rice **V, VE, GFA**

Vegetable samosas **V, VE**

Onion bhajis **V, VE**

Vegetable pakoras **V, VE**

Assorted bite-sized sweet treats **V, VE, GFA**



## AFTERNOON TEA

*Includes the below*

Selection of sandwiches

Fresh scones with clotted cream & jam

Chef's selection of cakes

Tea & coffee

**V, VE, GFA**

**V** - Vegetarian Alternative | **VE** - Vegan Alternative | **GFA** - Gluten Free Alternative

Please inform the staff of any allergies before placing an order. We cannot guarantee that any food items, are completely free of food allergens due to an unexpected cross contamination.

**A children's menu is available, please let us know if this is required.**

# THREE COURSE MEAL

## STARTERS

Leek & potato soup **V, GFA**

Traditional scotch broth with parsley croutons **V, GFA**

Ham hock & pea terrine, caramelized onion chutney and toasted ciabatta **GFA**

Classic Caesar salad with baby gem, chargrilled bacon, crispy croutons and parmesan shavings **GFA**

Roasted red pepper plum tomato and black olive bruschetta with a balsamic glaze **V, VE, GFA**

Arbroath smokie prawn and mussel fondue with warm cheddar cheese straws **V, GFA**

Lamb kofta with mint yoghurt dressing and mini naan bread

## MAINS

Roast loin of pork, cider apple, sage and thyme roasted jus, crushed new potatoes, roasted root vegetables and honey glaze **GFA**

Wild mushroom stroganoff with steamed brown rice and crispy kale **V, VE, GFA**

Confit duck leg in Shakespeare Gin with braised red cabbage, creamy mash, baby carrots and tenderstem broccoli **GFA**

Poached loin of cod with white wine and chive sauce, parsley mash and seasonal greens **GFA**

Pan-fried chicken breast with smoked bacon and creamy leek sauce, sauté potatoes and seasonal vegetables **GFA**

Slow braised plate rib of beef in a rich red wine and tarragon jus with horseradish mash, seasonal vegetables and parsnip crisps **GFA**

Roasted root vegetable wellington **V, VE**

## DESSERTS

Trio chocolate brownie with warm chocolate sauce and frosted raspberry **V, VE, GFA**

Traditional lemon posset with shortbread biscuit **V, GFA**

Banoffee pie with Chantilly cream **V**

Strawberry mousse with strawberry purée and chocolate shavings **V, GFA**

Warm Bakewell raspberry tart and custard

Sticky toffee pudding with toffee sauce and pouring cream **V, VE, GFA**

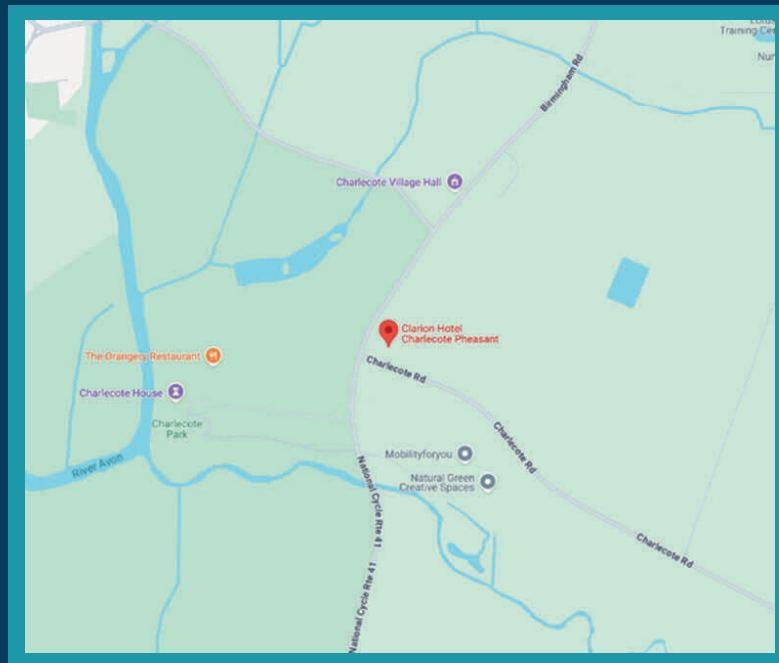
Selection of cheese biscuits, grapes, celery and chutney **V, GFA**

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## WHERE TO FIND US



Clarion Hotel Charlecote Pheasant, Charlecote Road  
Stratford-upon-Avon, Charlecote, Warwick CV35 9EW

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**E:** [salescp@charlecotepheasanthotel.co.uk](mailto:salescp@charlecotepheasanthotel.co.uk)

[charlecotepheasanthotel.co.uk](http://charlecotepheasanthotel.co.uk)