



CLARIONTM
CHARLECOTE PHEASANT

PROM NIGHTS

At Clarion Hotel Charlecote Pheasant

Celebrate this special milestone in style at Clarion Hotel Charlecote Pheasant.

Our Hampton Suite is the perfect venue for school proms, offering a spacious setting that you and your classmates can make your own.

The suite has plenty of room for everything that makes a prom night memorable, whether that is a DJ, a live band, a photobooth, or even a sweet cart for guests to enjoy. The flexible layout means you can bring your ideas to life and create an evening to remember.

When it comes to food, we offer a choice of dining options to suit your plans. You can enjoy a sit down meal served in the suite, or keep the evening relaxed with a buffet. Whichever option you choose, our team will make sure everything runs smoothly from start to finish.

With its beautiful setting and dedicated events team, Clarion Hotel Charlecote Pheasant is a wonderful choice for a prom night filled with lasting memories.



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 bhajjis **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**

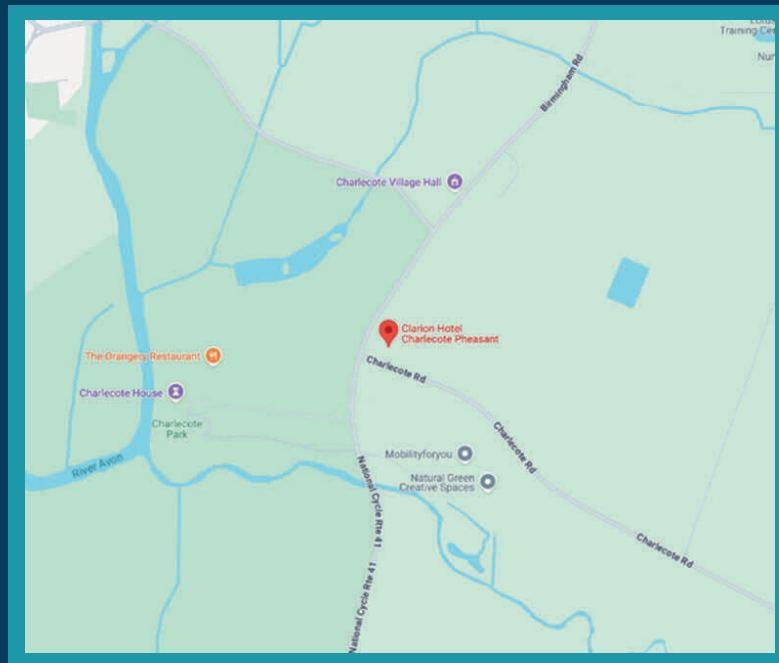
Selection of cheese biscuits, grapes, celery and chutney **V, GFA**

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WHERE TO FIND US



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