

THE GRAND HOTEL LEICESTER

CHARITY EVENTS PACKAGE

Whether you're celebrating your achievements or raising awareness of your cause, **The Grand Hotel Leicester** is the perfect base for your special event.

Explore our all-inclusive package options and contact us to start planning your event.

LET'S PLAN YOUR EVENT!

0116 214 9257

events@thegrandhotelleicester.co.uk

[thegrandhotelleicester.co.uk/
events/occasions](http://thegrandhotelleicester.co.uk/events/occasions)



THE GRAND HOTEL

LEICESTER

YOUR EXCLUSIVE PACKAGE

**FOR £32.00 PER
PERSON, OUR PACKAGE
INCLUDES:**

- Red carpet arrival
- A delicious dinner, with the option of a bespoke menu
- A raffle prize donated by our hotel
- 1 complimentary bedroom for the organiser
- In-house PA System, including a microphone



CONTACT US

*To schedule a show round or book our venue,
call our events team*

0116 214 9257
events@thegrandhotelleicester.co.uk

*Terms and conditions. Subject to availability. This package is based on a minimum of 60 guests; for smaller bookings under 60, please contact us for a bespoke quote.

THE GRAND HOTEL

LEICESTER

YOUR MENU OPTIONS

Choose the same one starter, one main course and one dessert for all guests below.

MENU 1: £32.00 PER PERSON

Starters

Melon Carpaccio (Ve) (GF)
Chilled orange, and mint syrup

Slow-roasted tomato soup (Ve) (GF)
Basil pesto oil

Mains

Honey roast loin of pork
Sea salt crackling, sage and onion stuffing, apple sauce

Roast chicken supreme
Red onion and thyme stuffing, roast gravy

Roasted pepper and chickpea paella (Ve) (GF)
Long grain rice, turmeric and garlic

Desserts

Sticky toffee pudding
With stickier toffee sauce

Chocolate orange profiteroles
Orange cream filled, dark chocolate

MENU 2: £35.00 PER PERSON

Starters

Red pepper and tomato soup

Duck liver pâté (V)
Toasted brioche, red onion marmalade

Prawn and cucumber cocktail
Marie rose sauce

Mains

Herb crusted breast of chicken
Dauphinoise potatoes, light jus

Grilled cod loin
Peas, and lemon beurre Blanc

Aubergine, chickpea and courgette curry (Ve)
Turmeric, coconut, and rice

Desserts

Glazed lemon tart
Raspberry salsa

Mixed berry crumble and custard

White chocolate cheesecake
Passion fruit purée

MENU 3: £40.00 PER PERSON

Starters

Goat's cheese (V) (GF)
Maple caramelised walnut, balsamic beetroot, spinach, and red apple

Roast cauliflower and white bean soup (Ve)
Rosemary oil

Ham hock and pea terrine
Pickled red onion salad, mustard dressing

Prawn and crayfish cocktail
Bloody Mary sauce

Mains

Slow cooked brisket of beef
Local ale, and caramelised onion gravy

Duo of pork
Roast fillet and slow cooked pork belly, crispy sage, and cider jus

Spinach, field mushroom and garlic wellington (Ve)
Balsamic and thyme gravy

Herb crust salmon
New potatoes and red pepper sauce

Desserts

Lemon posset shortbread
Berry compote

Strawberry shortcake
Strawberries, cream, shortbread biscuits, strawberry coulis

Warm chocolate brownie
Cappuccino ice cream

(V) vegetarian | (Ve) vegan | (GF) gluten-free

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients: we cannot guarantee that any food or beverage item sold is free from trace of allergens.

THE GRAND HOTEL

LEICESTER

LET'S PLAN
YOUR EVENT

CONTACT US

The Grand Hotel Leicester

Granby Street
Leicester
LE1 6ES

0116 214 9257

events@thegrandhotelleicester.co.uk

[thegrandhotelleicester.co.uk/
events/occasions](http://thegrandhotelleicester.co.uk/events/occasions)



CHARITY EVENTS PACKAGE