PROMS & GRADUATIONS IN LEICESTER

You've done the hard work, and now it's time to celebrate with our prom/graduation packages at The Grand Hotel Leicester

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



0116 214 9257

events@thegrandhotelleicester.co.uk

thegrandhotelleicester.co.uk/ events/occasions

LET'S PLAN



LEICESTER



CELEBRATE IN STYLE

Whether it's the end of term, the end of the year or the end of your exams, you're bound to feel the need to celebrate!
You and your friends have been through so much together. You've shared the good times as well as the bad times.
This could be your last chance to party together before you go your separate ways.

You'll always have the moment to look back on, so make sure it's an event to remember.

OUR PACKAGES OFFER AN EVENING OF DELICIOUS FOOD AND GREAT MUSIC FOR YOUR GUESTS TO MARK THEIR ACHIEVEMENTS

PACKAGE A £29.00 PER PERSON

- The hiring of one of our beautiful event rooms
- Red carpet on arrival
- A three-course dinner
- White table linen and napkins
- DJ and dance floor
- Private bar

PACKAGE B £32.00 PER PERSON

- The hiring of one of our beautiful event rooms
- Red carpet on arrival
- A glass of Prosecco or Mojito mocktail per guest on arrival
- A three-course dinner
- White table linen and napkins
- DJ and dance floor
- Private bar

PACKAGE B £36.00 PER PERSON

- The hiring of one of our beautiful event rooms
- Red carpet on arrival
- A glass of Prosecco or Mojito mocktail per guest on arrival
- A three-course dinner
- A glass of red or white wine served with the meal
- White table linen and napkins
- DJ and dance floor
- Private bar

^{*}Terms and conditions. Subject to availability. This package is based on a minimum of 100 guests; for smaller bookings under 100, please contact us for a bespoke quote.

LEICESTER

YOUR MENU OPTIONS

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

An alternative selection can be made for vegetarians.

STARTERS

Chicken liver pate

With brown toast and a pear chutney

Mushrooms in garlic and white wine cream sauce (V)

Toasted bloomer bread

Chilled watermelon (V)

With a red fruit compote and raspberry coulis

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

Greek salad (V)

With feta cheese and olives in a balsamic dressing

Crispy breaded Brie, pear and walnut salad (V)

Cranberry relish

MAINS

Breast of chicken

With mozzarella cheese wrapped in prosciutto with a light jus

Traditional roast pork

With all the accompaniments

Celeriac, white bean, mushroom and sage cassoulet (GF) (V) (Ve)

Truffle oil crumb

Seared salmon

Crispy leeks, champagne sauce

Roast chicken supreme

Red onion and thyme stuffing, roast chicken gravy

Wild mushroom and red pepper stroganoff (V)

With rice and garlic bread

Roast Mediterranean vegetable and goat's cheese wellington (V)

Basil cream sauce

DESSERT

Glazed lemon tart

Raspberry and mint compote

Chocolate orange profiteroles

Orange cream filling, dark chocolate sauce

Vanilla panna cotta

With raspberry puree

Fresh fruit salad

With vanilla ice cream

Sticky toffee pudding

With stickier toffee sauce

Baked vanilla New York cheesecake

Apple and blackberry compote

LET'S PLAN YOUR EVENT

CONTACT US

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