



CROWNE PLAZA®

AN IHG HOTEL

DUBLIN-BLANCHARDSTOWN

Day Delegate Menu





MONDAY MENU

PREMIUM BREAKS

Tea & Coffee

&

Mini Bacon & Sausage Blah with Relish

or

Cinnamon Swirls

or

Selection of Pastries

or

Biscuits with Tea & Coffee

WORKING LUNCH

Selection of Gourmet Sandwiches &
Wraps

Spiced Carrot & Lentil Soup with Crème
Fraiche & Chilli Oil

Tes & Coffee

BUFFET LUNCH

Butter Chicken with Natural Yoghurt &
Cashew Nuts

Served with Basmati Rice

Paupiettes of Lemon Sole with White Wine,
Lemon & Dill Cream Reduction

Baby Potatoes with Sweet Paprika & Garlic
Salt

Cous Cous Salad with Onions, Peppers,
Cucumber & Cilantro

Stilton & Apple, Walnut, Seasonal Leaf &
Pumpkin Seed Salad

Served with Chefs Selection of Breads

Add Dessert €5.00 per person



TUESDAY MENU

PREMIUM BREAKS

Tea & Coffee

&

Apple Turnover

or

Apple & Cinnamon Baked Oat Bars

or

Selection of Pastries

or

Biscuits with Tea & Coffee

WORKING LUNCH

Selection of Gourmet Sandwiches &
Wraps

Roasted Red Pepper & Butternut Squash
Soup

Tea & Coffee

BUFFET LUNCH

Honey & Ginger Beef Stir Fry with Hoisin
Sauce Served with Basmati Rice

Baked Fillet of Hake with Plum Tomato,
Smoked Garlic, Coriander & Spring Onion
Salad

Baked Potatoes with Sweet Paprika & Garlic
Salt

Julienne Apple Salad

Baby Spinach & Lemon Salad

Served with Chefs Selection of Breads

Add Dessert for €5.00 per person



WEDNESDAY MENU

PREMIUM BREAKS

Tea & Coffee

&

Mini Pancakes with Honey

or

Homemade Granola Bars

or

Selection of Pastries

or

Biscuits with Tea & Coffee

WORKING LUNCH

Selection of Gourmet Sandwiches &
Wraps

Cream of Vegetable Soup

Tes & Coffee

BUFFET LUNCH

Shredded Sweet & Sour Chicken
Served with Basmati Rice

Slow Roasted Pork Loin with Wholegrain
Mustard & Tarragon Cream Sauce

Roasted Potatoes with Garlic & Thyme

Superfood Salad

Watercress, Petit Poi's, Broad Beans,
Broccoli, Quinoa and Blue Poppy Seed Salad

Served with Chefs Selection of Breads

Add Dessert for €5.00 per person



THURSDAY MENU

PREMIUM BREAKS

Tea & Coffee

&

Yogurt Pots with Berry Compote

or

Open Scones with Selection of Jams

or

Selection of Pastries

or

Biscuits with Tea & Coffee

WORKING LUNCH

Selection of Gourmet Sandwiches &
Wraps

Minestrone Soup

Tes & Coffee

BUFFET LUNCH

Italian Style Beef Lasagna

Fillet of Hake
with Caper, Chilli & Parsley Emulsion

Baby Potatoes with Sea Salt, Butter &
Parsley

Caesar Salad

Feta, Watermelon, Olive, Carrot, Spinach &
Chia Seed Salad

Served with Chefs Selection of Breads

Add Dessert for €5.00 per person



FRIDAY MENU

PREMIUM BREAKS

Tea & Coffee

&

Mini Pancakes with Chocolate Drizzle

or

Pain Au Chocolat

or

Selection of Pastries

or

Biscuits with Tea & Coffee

WORKING LUNCH

Selection of Gourmet Sandwiches &
Wraps

Leek & Potato Soup

Tes & Coffee

BUFFET LUNCH

Seared Fillet of Chicken with Mushrooms,
White Beans & Chorizo in Tomato Cream
Sauce

Beef Stroganoff with Sour Cream, Gherkins,
Onion & Mushroom Served with Basmati Rice

Mashed Potatoes

Cobb Salad with Baby Gem, Avocado, Bacon,
Tomato, Boiled Egg & Honey Mustard
Dressing

Beetroot, Pickled Red Onion, Butternut
Squash, Mixed Leaf,
Coconut & Hazelnut Salad
Served with Chefs Selection of Breads

Add Dessert for €5.00 per person



SATURDAY MENU

PREMIUM BREAKS

Tea & Coffee

&

Lemon Curd Danish Pastry

or

Yogurt Pots with Lemon Jam

or

Selection of Pastries

or

Biscuits with Tea & Coffee

WORKING LUNCH

Selection of Gourmet Sandwiches &
Wraps

Tomato & Basil Soup

Tea & Coffee

BUFFET LUNCH

Butter Chicken with Natural Yoghurt &
Cashew Nuts Served with Basmati Rice

Paupiettes of Lemon Sole with White Wine,
Lemon & Dill Cream Reduction

Baby Potatoes with Sweet Paprika & Garlic
Salt

Cous Cous Salad with Onions, Peppers,
Cucumber & Cilantro

Stilton & Apple, Walnut, Seasonal Leaf &
Pumpkin Seed Salad

Served with Chefs Selection of Breads

Add Dessert for €5.00 per person