

Christmas & New Year

2018



Holiday Inn

TELFORD - IRONBRIDGE

Christmas Festive Lunches

Kick off the holiday season with a festive lunch served in the Olive Tree restaurant, perfect for celebrating with friends, family or colleagues.

Available throughout December

12pm – 2pm

Starters

Roasted root vegetable soup (v)

ciabatta croutons

Pork and chicken liver pâté with cranberries

toasted focaccia with cranberry and clementine chutney

Goat's cheese, sun dried tomato and basil arancini cake (v)

coated in panko crumb with a tomato relish

Mains

Oven roasted breast of turkey

roasted maple glazed pigs in blankets, roasted potatoes, cranberry and chestnut stuffing with pan gravy

Mediterranean baked cod loin (gf)

new potatoes, green beans, artichoke and olives with a Mediterranean dressing

Roquefort, mushroom and spinach vol-au-vent (v)

leek cream velouté

Desserts

Christmas pudding crème brûlée (v)

cranberry and orange biscotti

Apple and stem ginger tart (v)

topped with gingerbread crumble and Calvados custard

Vanilla cheesecake (v)

topped with a rocky road crumb

To Finish

Coffee and cocktail mince pies

Menus may change. Subject to availability. Please ask our Christmas coordinator for any special dietary requirements (v) Vegetarian. (gf) Gluten Free.

£15.95 PER PERSON

Christmas Party Nights

Party Accommodation Packages Available!

£50.00

BED & BREAKFAST
Up to 2 people in a room

£45.00 ROOM ONLY
Up to 2 people in a room

Celebrate with a 3 course meal with all the trimmings, then dance the night away with our resident DJ until 1am.

Available from 30th November – 23rd December

Sit down 7:30pm

Starters

Roasted root vegetable soup (v)
ciabatta croutons

Pork and chicken liver pâté with cranberries
toasted focaccia with cranberry and clementine chutney

Goat's cheese, sun dried tomato and basil arancini cake (v)
coated in panko crumb with a tomato relish

Mains

Oven roasted breast of turkey
roasted maple glazed pigs in blankets, roasted potatoes, cranberry and chestnut stuffing with pan gravy

Mediterranean baked cod loin (gf)
new potatoes, green beans, artichoke and olives with a Mediterranean dressing

Roasted Cherrington Farm beef
herb roasted potatoes and Diane sauce

Roquefort, mushroom and spinach vol-au-vent (v)
leek cream velouté

Desserts

Christmas pudding crème brûlée (v)
cranberry and orange biscotti

Apple and stem ginger tart (v)
topped with gingerbread crumble and Calvados custard

Vanilla cheesecake (v)
topped with a rocky road crumb

To Finish

Coffee and cocktail mince pies

Thursday / Sunday nights

£26.00
PER PERSON

Friday / Saturday nights

£28.50
PER PERSON

Menus may change. Subject to availability. Please ask our Christmas coordinator for any special dietary requirements (v) Vegetarian. (gf) Gluten Free.

Christmas Day Lunch

Christmas Accommodation Packages Available!

Spend a relaxing Christmas Day with us at the Holiday Inn Telford-Ironbridge. Enjoy a delicious 4 course lunch with friends, family and loved ones in the Olive Tree restaurant. **12:30pm - 2:30pm.**

Santa's Arrival 2pm

Arrivals

Canapés to start

Starters

Jerusalem artichoke and horseradish soup (v) (gf)
topped with crispy leeks and truffle oil

Mille-feuille with crayfish, prawns and avocado purée
finished with tomato granita and baby gem lettuce

Pancetta and wild rabbit terrine (gf)
with herb polenta chips and spiced pear chutney

Walnut and goat's cheese cheesecake (v)
beetroot and horseradish meringue with balsamic pearls

Mains

Oven roasted breast of turkey, wrapped in Buttercross Farm Parma ham filled with a chestnut purée (gf)
duck fat roasted château potatoes and cranberry jus topped with parsnip crisps

Roast sirloin of Cherrington Farm beef
duck fat roasted château potatoes, Yorkshire pudding and red wine jus

Roasted monkfish tail wrapped in Buttercross Farm smoked bacon (gf)
leek potato cake, deep fried kale and thermidor sauce

Butternut squash, beetroot and sage risotto (v) (gf)
topped with melted dolcelatte and toasted butternut squash seeds

Desserts

Homemade Christmas plum pudding (v)
marmalade and Cointreau cream

Griottines Morello cherry panettone bread and butter pudding (v)
clotted cream ice cream

Local farm cheeseboard- Hereford Hop, Wrekin Blue and Wrekin White (v)
mulled fruit chutney and crackers

Chocolate and salted caramel torte (v)
Irish Cream ice cream

To Finish

Chef's homemade Christmas cake and coffee
served in the lounge

Menus may change. Subject to availability. Please ask our Christmas coordinator for any special dietary requirements (v) Vegetarian. (gf) Gluten Free.

£62.50 PER PERSON

Junior (7-12 years) £25.00 Child (4-6 years) £14.50 Infant (under 3 years) £8.00

New Year's Eve

New Year's
Accommodation
Packages
Available!

This New Year, celebrate in style with a glass of bubbly and a wonderful 3 course meal.

Arrivals 7:30pm – 8:30pm

Over 18's only

Arrivals

Canapés and a glass of bubbly

Starters

Cauliflower and Belton Farm mature Cheddar soup (v) (gf)
topped with smoked bacon and cauliflower crumb

Sous vide Buttercross Farm pork belly
smoked apple purée, baby apple and panko crumbed egg yolk

Dolcelatté panna cotta (v) (gf)
with an apple, walnut and pomegranate salad

Smoked salmon, scallop and cod terrine (gf)
pickled cucumber and deep fried capers

Menus may change. Subject to availability. Please ask our Christmas coordinator for any special dietary requirements (v) Vegetarian. (gf) Gluten Free.

Mains

Cherrington Farm fillet of beef Wellington
dauphinoise potato and Madeira jus

Buttercross Farm pan fried breast of duck (gf)
fondant potato, buttered cabbage and bacon with plum jus

Poached fillets of plaice and mackerel
parmentier potatoes, French style peas and deep fried leeks

Baked aubergine filled with a Moroccan vegetable tagine (v)
tabbouleh salad, harissa leeks and tomato coulis

Desserts

White chocolate and Grand Marnier panna cotta (v)
dark chocolate disc and orange and sesame seed tuille

Local farm cheeseboard – Hereford Hop, Wrekin Blue and Wrekin White (v)
bacon breadsticks, quince chutney and walnut bread

Mojito bavarois with a mint macaroon (v) (gf)
lime sorbet and spiced rum jelly

To Finish

Coffee and confectionery

£50.00 PER ADULT



**Enjoy
Your Stay**

Christmas Residential Packages

Silver Package

Christmas Day lunch in the Olive Tree restaurant

One night's accommodation

Full English and continental breakfast

Full use of the Revive Leisure Club

£225.00 PER COUPLE

£125.00 SINGLE

Gold Package

Christmas Day lunch in the Olive Tree restaurant

Two night's accommodation

Full English and continental breakfast each morning

Full use of the Revive Leisure Club

£290.00 PER COUPLE

£182.00 SINGLE

New Year's Residential Packages

Silver Package

New Year's Eve Gala dinner in the Olive Tree restaurant (over 18's only)

One night's accommodation

Full English and continental breakfast

Full use of the Revive Leisure Club

£225.00 PER COUPLE

£140.00 SINGLE

Gold Package

New Year's Eve Gala dinner in the Olive Tree restaurant (over 18's only)

Two night's accommodation

Full English and continental breakfast each morning

Full use of the Revive Leisure Club

£270.00 PER COUPLE

£156.00 SINGLE

Christmas & New Year

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Don't forget to rebook for
Christmas 2019



Holiday Inn

TELFORD - IRONBRIDGE

☎ **01952 527 375**

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