



Christmas & New Year

2019



Holiday Inn

AN IHG® HOTEL

TELFORD-IRONBRIDGE



Christmas Festive Lunches

Get into the festive spirit with our delightful festive lunch served in our very own Olive Tree Restaurant, perfect for celebrating with friends, family or colleagues. Treat yourself this Christmas.

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 and butternut squash tart (v)
beetroot purée and rocket leaves

Main

Oven roasted breast of turkey, streaky bacon and sausage infused with cranberry and clementine
roast potatoes, savoy cabbage, Brussels sprouts with chestnuts, roast parsnip and carrot with red wine gravy

Oven baked fillet of salmon
olive crushed potato cake, roasted Mediterranean vegetables, sauce vierge

Dolcelatte, fig and wilted spinach turnover (v)
celeriac fondant, savoy cabbage and Brussels sprouts with chestnuts, roast parsnip and carrot, caramelised onion chutney

Desserts

Christmas pudding crème brûlée (v)
cranberry and orange biscotti

Rhubarb and custard tart (v)
topped with a gingerbread crumb, Cheshire Farm rhubarb ice cream

Millionaire shortbread and vanilla cheesecake (v)
caramel sauce

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.

£16.95 PER PERSON

Christmas Party Nights

Looking for the perfect Christmas party? Look no further than our brilliant Christmas Party Nights. With several dates to choose from, a 3 course meal and DJ until 1am you'll really be able to get that Christmas feeling.

Available from 5th December – 22nd December

Sit down from 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 and butternut squash tart (v)
beetroot purée and rocket leaves

Mains

Oven roasted breast of turkey, streaky bacon and sausage infused with cranberry and clementine
roast potatoes, savoy cabbage, Brussels sprouts with chestnuts, roast parsnip and carrot with red wine gravy

Braised Buttercross Farm blade of beef
buttered mash, savoy cabbage and Brussels sprouts with chestnuts, roast parsnip and carrot, port jus

Oven baked fillet of salmon
olive crushed potato cake, roasted Mediterranean vegetables, sauce vierge

Dolcelatte, fig and wilted spinach turnover (v)
celeriac fondant, savoy cabbage and Brussels sprouts with chestnuts, roast parsnip and carrot, caramelised onion chutney

Desserts

Christmas pudding crème brûlée (v)
cranberry and orange biscotti

Rhubarb and custard tart (v)
topped with a gingerbread crumb, Cheshire Farm rhubarb ice cream

Millionaire shortbread and vanilla cheesecake (v)
caramel sauce

To Finish

Coffee and cocktail mince pies

Party Accommodation Packages Available!
FROM
£65.00
BED and BREAKFAST

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

Thursdays / Sundays £27.00 PER PERSON

Friday 6th & Saturday 7th £29.50 PER PERSON

Friday 13th & Saturday 14th £32.50 PER PERSON including photo booth!

Friday 20th & Saturday 21st £29.50 PER PERSON

Christmas Day Lunch

Christmas Accommodation Packages Available!

Santa's Arrival 2pm

Enjoy Christmas lunch without the washing up. Sit back, relax and enjoy our expertly crafted 4 course Christmas lunch with your nearest and dearest in the Olive Tree restaurant. **12:30pm - 2:30pm.**

Arrivals

Canapés and spiced mulled wine on arrival

Starters

Roast parsnip and apple soup

black pudding and smoked bacon crumb

Whisky and orange home cured salmon

cucumber gel and rye bread

Blackcurrant and pine infused venison carpaccio

celeriac purée and caramelised shallots

Mr Moyden's blue cheese croquette (v)

beetroot, pea shoots, toasted almonds and herb oil

Mains

Roast breast of turkey wrapped in Buttercross Farm Parma ham, filled with a chestnut stuffing

duck fat roasted château potatoes and cranberry jus, topped with parsnip crisps

Roast sirloin of Buttercross Farm beef

duck fat roasted château potatoes, Yorkshire pudding, red wine jus

Hazelnut crusted fillet of cod

buttered kale, salsify and grilled new potatoes

Filo parcel nut roast, cranberries and chestnuts (v)

celeriac dauphinoise, creamed turnip and gravy

Served with seasonal vegetables

Desserts

Homemade Christmas plum pudding (v)
marmalade and Cointreau cream

Ginger Assiette
gingerbread latté mousse, ginger biscuit and sticky ginger pudding, Cheshire Farm coffee bean ice cream

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

Glazed egg nog custard tart
mulled winter berries, Cheshire Farm brandy butter 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.

£65.00 PER PERSON

Junior (7-12 years) £27.00 Child (4-6 years) £16.00 Infant (under 3 years) £8.00

New Year's Eve

New Year's
Accommodation
Packages
Available!

Get your friends together to see in the New Year with a glass of bubbly and a superb 3 course meal.

Arrivals 7:30pm – 8:30pm

Over 18's only

Arrivals

Canapés and a glass of bubbly on arrival

Starters

Cream of celeriac and Stilton soup (v)

topped with apple crème fraîche

Haggis Scotch egg rolled in oats

neeps and tatties, whisky sauce

Plum tomato and basil cheesecake (v)

with sweet pepper coulis and balsamic pearls

Prawn and crayfish terrine

butternut squash purée, mustard and champagne foam

Mains

Buttercross Farm fillet of beef Wellington

dauphinoise potato and Madeira jus

Buttercross Farm pork belly

pea and buttered cabbage potato cake, smoked bacon jam, maple jus

Pan fried fillet of red snapper

ratatouille vegetables, red pepper and caper salsa

Jerusalem artichoke and courgette risotto (v)

truffle oil and Parmesan shavings

Served with seasonal vegetables

Desserts

Dark chocolate dome with raspberry and chocolate mousse

Cheshire Farm Belgian chocolate ice cream

Local farm cheeseboard - Hereford Hop, Wrekin Blue and Wrekin White

mulled fruit chutney and crackers

Matcha tea, cardamom and orange crème brûlée

clementine biscotti

To Finish

Coffee and confectionery

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

£55.00 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 nights' 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

£235.00 PER COUPLE

£150.00 SINGLE

Gold Package

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

Two nights' accommodation

Full English and continental breakfast each morning

Full use of the Revive Leisure Club

£280.00 PER COUPLE

£160.00 SINGLE



Christmas & New Year 2019

Don't forget to rebook for
Christmas 2020



Holiday Inn

AN IHG HOTEL

TELFORD-IRONBRIDGE

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