



# 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*

### 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*

**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**

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**£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<sup>®</sup> HOTEL

TELFORD-IRONBRIDGE

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