

Christmas & New Year

— 2022 —

 **Holiday Inn**[®]

AN IHG[®] HOTEL

TELFORD-IRONBRIDGE

Festive Lunches

Served in the restaurant, our festive lunches are perfect for celebrating with friends, family and colleagues.

Served between 12.30 and 2pm
(Monday to Thursday – min. party of 10)

To start

Roasted Root Vegetable Soup ♡
Ciabatta croutons

Chicken Liver Pâté
Toasted focaccia, cranberry and clementine chutney

Chargrilled Vegetable Terrine ♡
Sourdough toast, topped with tomato relish

To follow

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, red wine gravy

Oven Baked Fillet of Cod GF
Olive mash, tomato and Mediterranean vegetable sauce

Filo Parcel Nut Roast, Cranberries and Chestnuts ♡
Buttered mash, Savoy cabbage, Brussels sprouts with chestnuts, roast parsnip and carrot, red wine gravy

To finish

Pecan and Cranberry Tart ♡
Cheshire Farm mince pie ice cream

Sticky Toffee Fig Pudding ♡
Stem ginger crème anglaise

Dark Chocolate Truffle Torte
Chantilly cream, raspberry coulis

£18.00
PER PERSON

Menus may change. Subject to availability. Please inform our Christmas coordinator of any special dietary requirements. ♡ Vegetarian GF Gluten Free

Christmas Party Nights

Party Nights with our resident DJ

3 course meal and party
in our Reynolds Suite
2/3 December
£37.50 per person

3 course meal and party
in our Reynolds Suite
4/11/18 December
£35.00 per person

3 course meal and party in
The Olive Tree Restaurant
2/3/9/10/16/17 December
£37.50 per person



Casino Evening
with our resident DJ
16th & 17th December
£40.00 per person



Entertainment
with our resident DJ
Friday 9th December
£37.50 per person



**The Amazing Blues
Brothers live band**
with our resident DJ
Saturday 10th December
£40.00 per person



Ska Madness
with our resident DJ
Saturday 31st December
£75.00 per person

Christmas Day

4 course meal. Spend a relaxing Christmas Day and enjoy lunch with friends, family and loved ones.
£75.00 with arrival drink

New Year's Eve

4 course meal with arrival glass of bubbly
Back by popular demand – Ska Madness and evening DJ
£75.00 with arrival glass of bubbly

Terms and conditions apply

**Looking for the perfect
Christmas Party?**
**Look no further than our
brilliant Christmas Party
Nights.**

To start

**Roasted Root
Vegetable Soup** ①
Ciabatta croutons

**Chicken Liver Pâté
with Roasted Garlic**
Toasted focaccia,
cranberry and clementine
chutney

**Chargrilled
Vegetable Terrine** ①
Sourdough toast, topped
with tomato relish

To follow

**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, red wine gravy

**Braised Buttercross
Farm Blade of Beef** ②
Buttered mash, Savoy
cabbage and Brussels sprouts
with chestnuts, roast parsnip
and carrot, port jus

**Oven Baked
Fillet of Cod** ②
Olive mash, tomato and
Mediterranean vegetable
sauce

**Filo Parcel Nut Roast,
Cranberries and
Chestnuts** ①
Buttered mash, Savoy
cabbage, Brussels sprouts
with chestnuts, roast
parsnip and carrot,
red wine gravy

To finish

**Pecan and
Cranberry Tart** ①
Cheshire Farm mince
pie ice cream

**Sticky Toffee
Fig Pudding** ①
Stem ginger crème
Anglaise

**Dark Chocolate
Truffle Torte**
Chantilly cream,
raspberry coulis

FROM
£35.00
PER PERSON

Menus may change. Subject to availability. Please inform our Christmas coordinator of any special dietary requirements. ① Vegetarian ② Gluten Free

Christmas Day Lunch

Sit back, relax and enjoy our expertly crafted Christmas lunch with your nearest and dearest.

Including Chef's selection of homemade Christmas canapés complemented with a mug of warm mulled dark fruit cider or a glass of bubbly on arrival.

Served between 12.30pm and 2:30pm.

£75.00
PER PERSON

To start

Homemade Cream of Parsnip, Whisky and Apple Soup  

Honeyed crème fraîche

Choux Bun Filled with Crab and Crayfish

Pickled cucumber and watercress oil

Hog Roast Pork and Apple Terrine

Plum and cranberry relish, sourdough bread

Goat's Cheese and Beetroot Soufflé 

Butternut squash purée, chicory and candied walnuts

To follow

Oven Roasted Breast of Turkey

Streaky bacon and sausage infused with cranberry and clementine, duck fat roast potatoes, parsnip purée, cranberry jus

Roast Sirloin of Buttercross Farm Beef

Duck fat roast potatoes, Yorkshire pudding, red wine jus

Poached Fillet of Salmon filled with Smoked Halibut Mousse 

Rosti potato, buttered samphire and tartare Hollandaise sauce

Nut Roast and Root Vegetable Turnover 


Bubble and squeak potato cake, cranberry jus

To finish

Homemade Christmas Plum Pudding 

Marmalade and Cointreau cream

Lotus Biscotti

Vanilla Cheesecake 
Mocha mousse, Cheshire Farm coffee bean ice cream

Local Farm Cheeseboard Hereford Hop, Wrekin Blue and Belton Farm White Fox 

Mulled fruit chutney and crackers

Chocolate and Orange Sphere

Filled with a dark chocolate and orange mousse, Grand Marnier syrup

and relax with

Traditional Stollen bites and coffee served in the lounge

Junior (7-12) £40.00

Child (4-6) £25.00

Infant (Under 3) £15.00

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New Year's Eve Celebrations

Join us for an evening of celebrations starting with an arrival glass of fizz followed by a 4-course dinner.

Including entertainment by Ska Madness with DJ and the traditional countdown to bring in 2023.

Canapés and a glass of bubbly on arrival

£75.00
PER PERSON

To start

Swede, Parsnip and Potato Soup 
Haggis crumb

Smoked Salmon and Beetroot Gravadlax Parfait
Watercress centre, rye bread and beetroot wafer

Roast Pepper, Artichoke and Basil Terrine 
Sourdough toast

Game and Pork Pate
Chasseur chutney, breadstick straws

To follow

Buttercross Farm Fillet of Beef Wellington
Dauphinoise potato, sous vide carrot, kale and Madeira jus

Pan Roasted Pork Belly 
Creamy mash, poached peach topped with goat's cheese, sage jus

Pan Fried Seabass 
Roasted Mediterranean vegetables, baby spinach and chorizo salsa


Wild Mushrooms and Thyme Risotto  
Poached duck egg and crispy kale

Served with seasonal vegetables

To finish

Dark Chocolate and Hazelnut Sphere
Cheshire Farm Ferrero Rocher ice cream

Local Farm Cheeses – Hereford Hop, Wrekin Blue and Belton Farm White Fox 
Chutney, crackers and flavoured breads

Limoncello and Panettone Trifle 
Mascarpone cream, glazed almonds

Coffee and confectionery

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Enjoy Your Stay

Christmas Residential Packages

Silver Package

Christmas Day lunch in the Olive Tree restaurant

One nights' accommodation

Full English and continental breakfast

Full use of the Revive Leisure Club

£285.00 PER COUPLE

£190.00 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

£345.00 PER COUPLE

£225.00 SINGLE

New Year's Residential Packages

Silver Package

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

One nights' accommodation

Full English and continental breakfast

Full use of the Revive Leisure Club

£285.00 PER COUPLE

£190.00 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

£345.00 PER COUPLE

£225.00 SINGLE



Christmas & New Year

2022

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