



2017

CHRISTMAS

& NEW YEAR



Holiday Inn

TELFORD - IRONBRIDGE

FESTIVE LUNCHESES

Served in the Olive Tree Restaurant, our Festive Lunches are perfect for celebrating with friends, family or colleagues. Available all week.

Served between 12pm and 2pm.

Available from

1st December to 23rd December

£15.95 PER PERSON

STARTERS

Roasted winter root vegetable soup (v)

herb ciabatta croutons

Goat's cheese tart (v)

tomato relish, fresh rocket leaves and pesto dressing

Pork and chicken liver pate with cranberries

toasted focaccia, cranberry and fig compote

MAIN COURSE

Oven roasted turkey with chestnut and cranberry stuffing

Roast pigs in blankets, herb roast potatoes and pan gravy

Roast Cherrington Farm beef

Herb roast potatoes and Bourguignon sauce

Roast fillet of salmon

Crushed new potato cake, roasted butternut and green beans, prawn cream velouté

Chestnut, cranberry and butternut squash Wellington (v)

Sweet pepper coulis

Served with a selection of

roasted root vegetables and Brussels sprouts

DESSERTS

Traditional Christmas pudding

brandy sauce

Dark chocolate mousse

Served with zesty jaffa orange drizzle, sprinkled with homemade honeycomb

Apple and mulled fruit crumble tart

granola topping and vanilla custard

Followed by Freshly brewed coffee and cocktail mince pies

Menus may change, subject to availability. (v) Vegetarian. (gf) Gluten Free.

CHRISTMAS PARTY NIGHTS

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

THURSDAY / SUNDAY NIGHTS

£25.50 PER PERSON

FRIDAY / SATURDAY NIGHTS

£27.95 PER PERSON

FESTIVE DINNER

Monday - Wednesday £23.00 per person

We provide all the trimmings (as per party nights) just without the disco

POST-CHRISTMAS PARTY NIGHT

£25.50 per person

Menus may change, subject to availability. (v) Vegetarian. (gf) Gluten Free.

STARTERS

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herb ciabatta croutons

Goat's cheese tart (v)

tomato relish, fresh rocket leaves and pesto dressing

Pork and chicken liver pate with cranberries

toasted focaccia, cranberry and fig compote

MAIN COURSE

Oven roasted turkey with chestnut and cranberry stuffing

Roast pigs in blankets, herb roast potatoes and pan gravy

Roast Cherrington Farm beef

Herb roast potatoes and Bourguignon sauce

Roast fillet of salmon

Crushed new potato cake, roasted butternut and green beans, prawn cream velouté

Chestnut, cranberry and butternut squash Wellington (v)

Sweet pepper coulis

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Traditional Christmas pudding

brandy sauce

Dark chocolate mousse

Served with zesty jaffa orange drizzle, sprinkled with homemade honeycomb

Apple and mulled fruit crumble tart

granola topping and vanilla custard

Followed by Freshly brewed coffee and cocktail mince pies

CHRISTMAS DAY LUNCH

Spend a relaxing Christmas Day with us and enjoy a lunch with friends, family and loved ones in the Olive Tree Restaurant. **Served 12pm – 2pm.**

£58.95 PER PERSON

Junior (7-12 years) **£23.00 each**

Child (4-6 years) **£12.50 each**

Infant (under 3 years) **£6.50 each**

Children aged 12 and under receive a present from Father Christmas

Menus may change, subject to availability. (v) Vegetarian. (gf) Gluten Free.

ARRIVALS

Mulled wine

Canapés

served to the table

STARTERS

Homemade cream of pumpkin and roast chestnut soup (v)

with toasted pumpkin seeds

Smoked cod, hot smoked salmon and smoked trout

horseradish crème fraiche, beetroot, pumpernickel bread

Duck, pheasant and pistachio terrine

cranberry jelly

Balsamic glazed red onion, goat's cheese and fig tart (v)

served with a toasted sesame seed dressing

FOLLOWED BY

Cheshire Farm Prosecco blush sorbet

topped with fruit caviar

MAIN COURSE

Oven roasted breast of turkey

Chestnut puree filling, wrapped in Buttercross farm prosciutto, served with a glazed carrot puree, duck fat roasted chateau potatoes and cranberry jus, garnished with crisp parsnips

Cherrington Farm roast sirloin of beef

served with a horseradish Yorkshire pudding, duck fat roasted chateau potatoes, wild mushroom jus

Home smoked fillet of cod topped with a crab tortellini

Served on wilted spinach and red chard with a warm anchovy butter

Beetroot Bourguignon (v)

Braised Candy Beet, Golden Beet and Baby Beet

Served with horseradish mash, griddled carrots and parsnip crisps

Served with a selection of

roasted root vegetables, Brussels sprouts and braised red cabbage and apple

DESSERTS

Board of local farmhouse cheeses

Hereford Hop, Shropshire Blue and Belton Farm White Fox
Served with bacon breadsticks, quince chutney and walnut bread

Handmade Christmas plum pudding

marmalade and Cointreau cream

Lemon Trio

Lemon drizzle cake and a tangy lemon posset

Served with Cheshire Farm lemon meringue ice cream and a chilled vodka shot

White chocolate, cranberry and orange bread and butter pudding

Served with Cheshire Farm Ferrero Rocher ice cream

TO FINISH

Homemade Christmas cake

served in the lounge with freshly brewed coffee or speciality tea



CHRISTMAS RESIDENTIAL PACKAGES

SILVER PACKAGE

Christmas Day lunch in Olive Tree restaurant.
One night's accommodation.
Full English and continental breakfast.
Full use of Revive Leisure Club.

£225 per couple
£125 per single person

GOLD PACKAGE

Christmas Day lunch in Olive Tree restaurant.
Two night's accommodation.
Full English and continental breakfast each morning.
Full use of Revive Leisure Club.

£280 per couple
£175 per single person

NEW YEAR'S EVE GALA DINNER

Intro Text?
Over 18s only.

£49.95 PER
PERSON

Menus may change, subject to availability. (v) Vegetarian. (gf) Gluten Free.

ARRIVALS

Bubbly

Canapés

served to the table

STARTERS

Cream of butternut squash soup (v)

topped with sage and apple croutons

Goat's cheese mousse (v)

served on a salad of chicory, pear and beetroot topped with candied walnuts

Braised pork cheek

served on a smoked bacon bubble and squeak potato cake, celeriac velouté

Leek and smoked haddock fishcake

topped with a poached egg, butter sauce

MAIN COURSE

Cherrington Farm beef fillet Wellington

dauphinoise potato and Madeira jus

Braised lamb shank

Served on colcannon mash, redcurrant and rosemary jus

Pan fried fillets of sea trout

Served with Thai noodles, lemongrass cream, topped with a battered monkfish cheek

Curly kale, chestnut mushroom and smoked

Applewood risotto (v)

toasted olive and rosemary bread

Served with a selection of

seasonal farm vegetables

DESSERTS

Dark chocolate marquise

Topped with a banana fritter, served with Cheshire Farm peanut butter ice cream and salted popcorn

Board of local farmhouse cheeses

Hereford Hop, Shropshire Blue and Belton Farm White Fox
Served with bacon breadsticks, quince chutney and walnut bread

White chocolate and pistachio parfait

Served with pistachio sponge and Cheshire Farm pistachio ice cream

TO FINISH

Freshly brewed coffee or speciality tea

with chocolate confectionary



NEW YEAR'S RESIDENTIAL PACKAGES

SILVER PACKAGE

New Year's Eve Gala dinner in the Olive Tree restaurant (over 18s only).
One night's accommodation.
Full English and continental breakfast.
Full use of Revive Leisure Club.

£220 per couple
£135 per single person

GOLD PACKAGE

New Year's Eve Gala dinner in the Olive Tree restaurant (over 18s only).
Two night's accommodation.
Full English and continental breakfast each morning.
Full use of Revive Leisure Club.

£260 per couple
£150 per single person

HOW TO BOOK

STEP 1

Please contact our Christmas Coordinator on: **01952 527375** or email us at **christmas@southwatereventgroup.com**

STEP 2

Tell us what date you are interested in and for **how many people**. Make sure you leave us your contact details (telephone and email) so that we can get a confirmation to you.

STEP 3

Let us know **your menu choices and special requirements**. We have a children's menu and wine list available to view on request.

STEP 4

Have a Great Christmas!



Holiday Inn

TELFORD - IRONBRIDGE

☎ **01952 527 375**

📍 **Holiday Inn Telford - Ironbridge**
St Quentin Gate, Telford, Shropshire, TF3 4EH

✉ christmas@southwatereventgroup.com

🌐 www.hitelfordhotel.com/Christmas