

2025

 **Holiday Inn**
AN IHG HOTEL

FESTIVE PARTY NIGHT

MENU

STARTERS

Roasted parsnip & celeriac soup (VE)

Pressed ham hock terrine, spiced pear chutney, toasted sourdough

Caprese Salad - Mozzarella, plum tomatoes, basil & balsamic glaze (V)

Prawn & crayfish cocktail, baby gem lettuce, Marie Rose sauce & toasted brioche

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MAIN DISHES

Roast turkey, sage & onion stuffing, roast potatoes, seasonal veg, pigs in blankets

Slow roast pork belly, caramelized apple & cinnamon puree, mustard & sage jus

Carrot, orange & ginger spiced wellington, vegan mushroom gravy (VE)

Fillet of Salmon, leek cream sauce, roast potatoes, carrots & spouts

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DESSERTS

Traditional Christmas pudding & brandy sauce (V)

Eton mess, chantilly, winter berries & fruit coulis (V)

Biscoff Cheesecake (VE)

Chocolate cheesecake with fruit compote

Glazed Lemon tart, cherry chantilly cream & cherry coulis



Tea, coffee & mince
pies will be served
in the bar area at
leisure

FOOD ALLERGIES & INTOLERANCES: BEFORE YOU ORDER YOUR
FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF, IF YOU WOULD
LIKE TO KNOW ABOUT OUR INGREDIENTS; WE CANNOT GUARANTEE
THAT ANY FOOD OR BEVERAGE ITEM SOLD IS FREE FROM TRACES
OF ALLERGENS. MENU DESCRIPTIONS MAY NOT INCLUDE ALL
INGREDIENTS AND ALCOHOL MAY BE PRESENT IN SOME DISHES.

(V) VEGETARIAN (VE) VEGAN