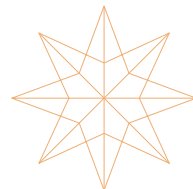




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Holiday Inn
AN IHG HOTEL
SOUTHAMPTON-EASTLEIGH

Capture
Christmas
Moments





Every Christmas tells a story...

We know what it takes to make Christmas truly special. From intimate family get togethers to extravagant Christmas party nights, we have something for everyone! We have the experience and most importantly, the people, to bring your celebration together. Our expert team of Memory Makers are on hand to ensure that it's not just another Christmas – it's your Christmas.



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newsletters





Festive

Celebrations

For the ultimate get together, we have a great range of festive packages.



✦ FESTIVE PARTIES

Book one of our relaxing festive parties with friends, family or colleagues throughout December and enjoy a welcome drink on arrival, followed by a three course meal and disco.

Dates

November the 21st, 22nd, 28th, 29th and 30th

December the 5th, 6th, 13th, 14th, 19th, 20th and 21st

Prices

From £40 per person

Timings

Welcome drinks from 6:45pm

Dinner served from 7:30pm

Disco until midnight

Dress code

Smart casual

✦ FESTIVE LUNCHESES

Book one of our relaxing festive lunches with friends, family or colleagues throughout December and enjoy a three course menu.

Dates

Throughout December.
Please check with the hotel.

Prices

From £31.50 per person

Timings

Lunch served from 12:30pm

✦ CHRISTMAS DAY

Bring your family together on Christmas Day for a special celebration with all the festive trimmings. Let us look after you while you enjoy a drink on arrival followed by a three course lunch. Why not relax in our lounge and supplement your Christmas lunch with a festive cheese board and port platter?

Prices

£79.00 per adult and child aged 11 years and over

£45 per child aged 6 to 10 years (half adult portion)

£20.00 per child under 6 years

Festive cheese board and glass of port £13.50 per person

Private dining supplement available on request

Timings

Welcome drinks from 12:00pm

Lunch served from 12:30pm

Dress code

Smart casual



Party Night Menu

✦ STARTER ✦

Chicken, redcurrant and brandy pâté
spiced fruit chutney and ciabatta toast

Leek, potato and pea soup (VE)
herb oil

Warm sun-blush tomato, mozzarella and basil tart (V)
dressed leaves

✦ MAIN ✦

Roast turkey breast
sage and onion stuffing, bacon wrapped chipolatas and cranberry sauce, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Beetroot wellington (VE)
sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Grilled salmon
lemon and herb crust, gratin potato, fine green beans, carrots and tarragon butter sauce

✦ DESSERT ✦

Traditional Christmas pudding (VE option available)
with brandy sauce

Chocolate and clementine torte (VE)
mango and passion fruit sauce

Baked vanilla cheesecake (V)
mulled berry compôte

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.

Christmas Day Menu

✦ STARTER ✦

Leek, potato and pea soup (VE)
herb oil

Duck liver and orange pâté
plum and apple chutney and ciabatta toast

Traditional smoked salmon
with prawns and mango

Garlic mushrooms (V)
served on a toasted ciabatta with garlic
cream sauce and shaved Italian cheese

✦ MAIN ✦

Roast turkey breast
sage and onion stuffing, bacon wrapped chipolatas and
cranberry sauce, sea salt and thyme roasties, roast parsnips,
carrots, Brussels sprouts and pan gravy

Roast sirloin of beef
Yorkshire pudding, sea salt and thyme roasties, roast
parsnips, carrots, Brussels sprouts and red wine gravy

Beetroot wellington (VE)
sea salt and thyme roasties, roast parsnips, carrots, Brussels
sprouts and pan gravy

Grilled salmon fillet
lemon and herb crust, gratin potato, fine green beans,
carrots and tarragon butter sauce

✦ DESSERT ✦

Traditional Christmas pudding (VE option available)
with brandy sauce

White chocolate and red velvet cheesecake
raspberry sauce

French lemon tart
clotted cream and mulled wine berries

✦ CHEESE ✦

Mature Cheddar, Blue Stilton and Brie (V) (supplement applies)
served with a red onion chutney, grapes and crackers

Coffee and tea served with warm mince pies

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.



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AN IHG HOTEL

SOUTHAMPTON—EASTLEIGH

Book now

LetsDoChristmas.com



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For full terms and conditions visit letsdochristmas.com