

Sparkle & Fizz

Festive Lunch and Dinner in The Terrace Restaurant

Our lakeside Terrace restaurant is the perfect place to enjoy some festive cheer and a three-course lunch and dinner.

Monday 23rd November until Thursday 24th December 2020
Saturday 26th December 2020 and Sunday 27th December 2020

Lunch- 12 noon until 2.00pm

Dinner- 6.00pm until 8.00pm

£20.95 per person

£10.50 for children aged 12 years and under

Free for children aged 3 years and under

Starters

Chicken and brandy pâté with caramelised onion chutney and olive oil toast

Prawn and crayfish salad with classic cocktail dressing

Roasted tomato and red pepper soup  

Mains

Roast turkey breast served with sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roast potatoes, roasted root vegetables, Brussels sprouts and pan juices.

ChalkStream[®] Trout* served with salsa verde, gratin potato, roasted vegetables and Brussels sprouts. 

Cauliflower En Crouete, cauliflower florets cooked in a tasty spiced lentil dhal, wrapped in a rich flaky puff pastry served with sea salt and thyme roasties, roasted root vegetables and Brussels sprouts. 

Desserts

Traditional Christmas pudding with brandy sauce. 

Citrus meringue tart with red berry coulis. 

Salted caramel cheesecake  

Payment in full is required to confirm the booking.

conferences@cpsolihull.valoreurope.com

0121 623 9988

 vegetarian  vegan  gluten free

Book with peace of mind

Rest assured that our hotel is a Covid Safe venue, operating according to local and UK Government legislation. Should the current regulations change, we will review your booking and will be in touch if we need to make any changes. In the unfortunate event that we need to cancel your booking, we will return your deposit and any monies paid in full. However, please note that while we aim to deliver our Christmas menu as planned, this is subject to change depending on the availability of ingredients and supplies. Your Christmas is in safe hands!

*ChalkStream[®] Trout is responsibly reared in Hampshire and is recommended by Quality Trout UK, Freedom Foods and is Certified by Best Aquaculture Practices.

All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuities will be distributed in full to our team members. Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.