



# Sparkle & Fizz



**Holiday Inn**

AN IHG HOTEL

COVENTRY



# Joyful & Triumphant

## Private Christmas Parties and Lunches

Looking for a venue to hold your private festive celebrations, lunch time, evening, midweek, or weekends? Look no more, at Holiday Inn Coventry, we have various function rooms available to hold party sizes from 10 to 160 that meet your requirements. Enjoy a drink on arrival and a delicious three-course menu with Christmas decorations on the table. Please see below for sample menu.

### Starters

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toast

Homemade roast tomato and red pepper soup (ve) (gf)

### Mains

Roast turkey breast parcel stuffed with sage and onion stuffing, sea salt and thyme roasties, roasted root vegetables, Brussels sprouts, and pan gravy (gf option is available on request)

\*ChalkStream® trout, salsa verde, gratin potatoes, roasted carrots and green beans (gf)

Cauliflower en croûte, cauliflower florets cooked in a tasty spiced lentil dhal, wrapped in a rich flaky puff pastry, sea salt and thyme roasties, roast root vegetables, Brussels sprouts (ve)

### Dessert

Traditional Christmas pudding with brandy sauce (v) (gf)

Chocolate and clementine torte (gf)

Salted caramel cheesecake (ve) (gf)

### Dates

Available throughout December and January  
(subject to availability)

### Prices

From £22.95 per person for Private Lunch

From £25.00 per person for Private Parties

DJ, dancefloor and entertainment  
(additional charges apply)

Bespoke menu options available

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

(v) Vegetarian (ve) Vegan (gf) Gluten Free

# Christmas Day Lunch

Christmas Day is a time for family, friends, great food, and a good deal of merriment. Arrive, relax and enjoy a drink in our lounge before we welcome you into the restaurant for your festive celebration.

## Soup

Homemade roast tomato and red pepper soup (ve) (gf)

## From the Chef's Table

Whole Scottish salmon, beetroot, smoked salmon and lemon crème fraîche

Prawn and crayfish salad, classic cocktail dressing

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toast

Ham hock and pea terrine, golden beetroot chutney, olive oil and sea salt toast

Baked bloomer breads, salad and chutney

## From the Carvery

Roast turkey breast parcel stuffed with sage and onion stuffing, sea salt and thyme roasties, roasted root vegetables, Brussels sprouts, and pan gravy (gf option is available on request)

\*ChalkStream® trout, salsa verde, gratin potatoes, roasted carrots and green beans (gf)

Cauliflower en croûte, cauliflower florets cooked in a tasty spiced lentil dhal, wrapped in a rich flaky puff pastry, sea salt and thyme roasties, roast root vegetables, Brussels sprouts (ve)

## To Finish

Chocolate and clementine torte (gf)

Traditional Christmas pudding with brandy sauce (v) (gf)

Salted caramel cheesecake (ve) (gf)

Cheeseboard of Somerset brie, mature Cheddar, aged blue cheese with biscuits and chutney

## Timings

Welcome drinks from 12 noon

Various sittings between 12–3pm

## Prices

£59.00 per person

£29.50 for children aged 5 to 12 years

Children under 5 years eat free (one per full paying adults)

Includes complimentary car park

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(v) Vegetarian (ve) Vegan (gf) Gluten Free



*Comfort  
& Joy*



# New Year's Eve

Welcome the new year in style and plan the perfect party with friends and family. Enjoy a welcome drink upon arrival and canapés at 7pm, followed by a spectacular three-course Gala Dinner from 7.30pm in our Century Suite. Dance into the new year with live music, followed by our resident DJ who will keep the dance floor full, ready for the chimes of Big Ben to welcome 2022.

## Starters

Chicken and duck terrine with golden beetroot chutney and spianata toast

Butternut squash and sweet potato soup (ve) (gf)

Roast fig, carpaccio of beetroot, mulled wine syrup and pomegranate pearls (ve) (gf)

## Mains

Chimichurri strip loin of beef, red wine sauce, potato gratin, roasted root vegetables and Brussels sprouts (gf)

Cauliflower en croûte, cauliflower florets cooked in a tasty spiced lentil dhal, wrapped in a rich flaky puff pastry, sea salt and thyme roasties, roast root vegetables, Brussels sprouts (ve)

## Desserts

White chocolate and raspberry torte with candied raspberries

Salted caramel cheesecake (ve) (gf)

Cheeseboard of smoked Applewood, mature Cheddar, Somerset brie and aged blue cheese with biscuits and chutney

## To Finish

Tea, coffee, and chocolates

## Timings

Welcome drinks from 7pm

Dinner is served at 7.30pm

Bar to close at 1.30am

Carriages at 2am

## Prices

£70.00 per person  
Party package

£105.00 per person  
Residential package  
Includes dinner, overnight accommodation in a standard double room with breakfast (single supplement of £50.00 per room applies)

Upgrades are available

## Party Night and Christmas Accommodation

From £65.00 for a single room or £75.00 for a double room.  
All rates include a full English breakfast for the following day.  
Upgrades are available.

### Terms and Conditions

Please visit our website for the full terms and conditions.

**LETSDOCHRISTMAS.COM**

**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.**

### TO BOOK

For more information or to speak to one of our  
Christmas Co-ordinators call **02476 587 472** or email

**events@hicoventry.com**



### HOLIDAY INN COVENTRY

Hinckley Road, Walsgrave, Coventry, Warwickshire, CV2 2HP

For full terms and conditions visit **letsdochristmas.com**