



Sparkle & Fizz



Holiday Inn

AN IHG[®] HOTEL

HIGH WYCOMBE



Joyful & Triumphant

Christmas Party and Lunch and Nights in the Redgrave Suite

Come and enjoy this Christmas at one of our unforgettable parties in one of two Suites: the Redgrave Suite or the Carrington Suite. Whether it's a jolly lunch or an evening of festive fun from start to finish, enjoy a drinks reception, three-course meal and a disco until late.

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)

Desserts

Traditional Christmas pudding with brandy sauce (v) (gf)
Chocolate and clementine torte (gf)
Salted caramel cheesecake (ve) (gf)

Dates

Friday 3rd, 10th and 17th December
Saturday 4th, 11th and 18th December
Sunday 5th, 12th and 19th December

Timings

Lunch served from 12.30pm
Arrival from 7pm
Dinner served promptly at 8pm
Disco until 1am for Christmas Party Nights

Prices

£39.00 per person
Friday 3rd, 10th and 17th December
Saturday 4th, 11th and 18th December

£29.00 per person
Sunday 5th, 12th and 19th December

Over 18s only

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

Christmas Day Lunch Indulgence

Be prepared for a magical day and bring your family together for an extra special celebration with all the festive trimmings. Let us look after you while you enjoy a drink on arrival, followed by an elaborate traditional Christmas carvery lunch and a visit from Father Christmas to deliver a gift to the children.

Aperitivo

Glass of Prosecco on arrival

Starters from the Buffet

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

Chicken and duck terrine, golden beetroot chutney and spanata toast

Traditional smoked salmon, prawns and mango (gf)

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

Mains from the Carvery

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

Roast sirloin of beef served with a mushroom and tarragon sauce, sea salt and thyme roasties, roasted root vegetables, Brussels sprouts and pan gravy

Paupiette of sole stuffed with crayfish, roasted fondant potato and green veg served with a tomato, white wine and cream sauce

Sun dried tomato and olive polenta cake, roast sweet peppers and basil pesto (ve)

Desserts from the Buffet

Christmas pudding and rum butter sauce (v) (gf)

Strawberry and raspberry trifle torte

Citrus meringue tart with red berry coulis

Black forest torte

Freshly brewed coffee served with petit fours

After lunch, why not relax in our lounge and complete your Christmas lunch with a festive cheeseboard and port platter for £11.95 per person?

Cheese Board

Selection of traditional English cheeses, fruit chutney, celery and grapes

Timings

Bookings available from 12.30pm—2.30pm

Prices

£59.00 per person

£29.00 for children aged 6 to 12 years

£15.00 for children aged 5 years and under

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



*Comfort
& Joy*



New Year's Eve Gala Ball

For an extra special celebration, join us at our glamorous gala ball in the Redgrave Suite and greet the new year in style. Enjoy a glass of bubbly and canapés on arrival followed by a delicious six-course dinner and our resident DJ.

Starters

Prawn and crayfish salad served with a classic cocktail dressing

To Follow

Haggis beignet with cauliflower soup

Palate Cleanser

Champagne sorbet topped with pomegranate syrup and pearls

Mains

Fillet of beef, smoked potato rosti, baby vegetables with a wild mushroom sauce

Baked halibut with lobster bisque, parsley mash and baby vegetables

Wild mushroom and parsnip roulade with smoked cheese sauce

Desserts

Strawberry and vanilla dome with raspberry sorbet and brandy snap cup

Cheese Board

Selection of traditional English cheeses, fruit chutney, celery and grapes

To Finish

Coffee and petit fours

Timings

Arrival drinks reception at 7pm

Dinner served promptly at 8pm

Disco until 2am

Dress code: black tie

Over 18s only

Prices

£89.00 per person

£147.00 per person

Includes New Year's Eve gala ball, overnight accommodation and late breakfast on New Year's day
(£25.00 supplement for single occupancy)

Why not upgrade to one of our executive rooms for only £10.00?
(subject to availability)

Drink Packages for Christmas Parties and Private Drinks Receptions

Make the start of your party extra special by booking one of our private drink reception rooms for your guests. You will enjoy a private space for your guests to mingle and celebrate in style with a selection of pre-ordered drinks and nibbles. When the main event is ready your personal host will escort you to your event. Available for 10-20 guests.

Bucket of 6 beers

£20.00

(Beck's or Stella)

Bucket of 6 premium beers

£25.00

(Corona or Peroni)

Bucket of 6 ciders (500ml)

£30.00

Glass of Prosecco on arrival

£5.00 per glass

Jugs of orange juice

£5.95 per jug

Drinks Tokens

5 for £20

(Selection of house drinks)

Wine

Our wine list will be sent with deposit confirmations for pre-ordering.

We do advise to pre-order wine prior to the evening to eliminate queues at the bar. Once pre-ordered your beverages will be ready on your table on entrance to the event.

Dates

Available throughout the party season (subject to availability)

Timings

Drink packages for during the meal will be placed on your table for arrival. Private drinks receptions can be available from 6pm.





January 2022 Festive Party Nights

Christmas celebrations don't have to end in December! Keep the party going this January, celebrate with a three-course dinner before dancing the night away with our DJ.

Starters

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

Chicken and duck terrine, golden beetroot chutney and spianata toast

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

Mains

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

Slow braised forerib of beef, red wine sauce, sea salt and thyme roasties, root vegetables and buttered sprouts (gf)

Paupiette of sole stuffed with crayfish, roasted fondant potato and green veg served with a tomato, white wine and cream sauce

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

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

Salted caramel cheesecake (ve) (gf)

Lemon panna cotta tart served with raspberry sauce (v)

Dates

Various dates available

Timings

Arrival from 7pm

Dinner served promptly at 8pm

Prices

£29.00 per person

Over 18s only

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

Party Night and Christmas Accommodation

Friday, Saturday, and Sunday nights from £60.00 for room only.

Thursday nights from £65.00 for room only.

Upgrade to one of our executive rooms for the special price of £15.00 per night. Executive rooms include a larger bed, bathrobe, slippers, still and sparkling water and a chocolate bar.

Check-in from 2pm on the day of reservation.

Make the most of your evening and stay with us!

Terms and Conditions

Christmas Party Nights

£10.00 per person non-refundable deposit due within two weeks of the provisional booking.

Final balance due 30 days prior to the event along with menu pre-orders.

New Year's Eve

£15.00 per person non-refundable deposit for the dinner only and £50.00 per person non-refundable deposit for accommodation packages due within two weeks of the provisional bookings. Final balance due 30 days prior to the event along with menu pre-orders.

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 **01494 492 410** or email

events@hihighwycombe.com



HOLIDAY INN HIGH WYCOMBE

Handy Cross, High Wycombe HP11 1TL

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