



# Sparkle & Fizz



**Holiday Inn**

AN IHG<sup>®</sup> HOTEL

PETERBOROUGH—WEST

# Winter Wonderland Party Nights in the Buckingham Suite

Join us for the coolest Christmas Party in town! Let us transport you to a magical Winter Wonderland Party. Our festive evening will begin with a jolly welcome from our breakfast show presenter Kev Lawrence. Followed by a three course dinner, entertainment from our performing artist Cecil Farayi and back by popular demand our resident DJ Strobe Disco Roadshow until 1am.

Fancy a private drinks reception before dinner? We have rooms suitable for 10–40 guests available for a small room hire charge. See our drinks packages for more information.

Want to stay with us? Check out our great discounted bedroom rates on the reverse of the brochure.

## Starters

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

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

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

## Mains

Roast turkey breast parcel stuffed with sage and onion stuffing bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy

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

Spiced butternut squash, chestnut and red onion Wellington, sea salt and thyme roasties, roast root vegetables and Brussels sprouts (ve)

## Dessert

Traditional Christmas pudding with brandy sauce (v)

Salted caramel cheesecake (v)

Lemon panna cotta tart served with raspberry sauce (v)

Tea and coffee station available in foyer area

Need some Midnight Munchies?

Cheese platters £45.00 per table of ten served at midnight for Christmas parties

## Dates

Fridays

26th November

3rd, 10th and 17th December

Saturdays

27th November

4th, 11th and 18th December

Off Peak Nights

Thursdays

2nd, 9th, 16th and 23rd December

## Timings

Arrival from 7pm

Dinner served promptly at 8pm

## Prices

Friday and Saturday party nights  
£46.00 per person

Thursday party night  
£37.00 per person

Over 18s Only

# Festive Cheese & Wine

Looking for something different to do with your close ones instead of a Christmas dinner?

Relax and enjoy a selection of cheeses and accompaniments with half a bottle of wine per person, served in our Restaurant.

## Selection of cheeses

Stilton cheese

Brie

Mature Cheddar

### Accompanied by

Cheese biscuits

Celery, walnuts and grapes

Chutney

Fruit loaf

## Wine

Half a bottle of wine per person included

### White

Ayrum Airen Blanco Albali  
Spain (gf) (ve)

Between Thornes Chardonnay  
South eastern Australia (gf)

### Red

Ayrum Tempranillo Tinto Albali  
Spain (gf) (ve)

Tekena Merlot  
Chile (gf) (ve)

Additional wines available with an upgrade charge of £5.00 per person

## Dates

Available Thursday, Friday and Saturday evening throughout December

## Timings

From 5pm

## Prices

£19.95 per person

Max number of 6 guests per table

Over 18s only

Private rooms are available for an additional £50.00

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



# Festive Christmas Party Nights in our Norfolk & Essex Suite

Enjoy a night of festive fun with a delicious three course meal before hitting the dancefloor to party to all your favourite disco tunes. Also available to book as a private party.

Fancy a private drinks reception before dinner? We have rooms suitable for 10-40 guests available for a small room hire charge. See our drinks packages for more information.

Want to stay with us? Check out our great discounted bedroom rates on the reverse of the brochure.

## Starters

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

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

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

## Mains

Roast turkey breast parcel stuffed with sage and onion stuffing bacon wrapped chipolatas, sea salt and thyme roasties, roast root vegetables, buttered sprouts and pan gravy

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

Spiced butternut squash, chestnut and red onion wellington, sea salt and thyme roasties, roast root vegetables and Brussels sprouts (ve)

## Dessert

Traditional Christmas pudding with brandy sauce (v)

Salted caramel cheesecake (v)

Lemon panna cotta tart served with raspberry sauce (v)

Tea and coffee station available in foyer area

Need some Midnight Munchies?

Cheese platters £45.00 per table of ten served at midnight for Christmas parties

## Dates

Fridays

26th November

3rd, 10th, and 17th December

Saturdays

27th November

4th, 11th and 18th December

Sundays

5th, 12th and 19th December

(room subject to change depending on numbers)

## Timings

Arrival from 6.30pm

Dinner served promptly at 7.30pm

## Prices

Norfolk & Essex Suite

Thursday, Friday and Saturday

£39.00 per person

Sunday Parties

£32.00 per person

Over 18s Only



# Joyful & Triumphant

## Festive Christmas Lunches in the Restaurant

Book a relaxing three course Christmas lunch with friends, family or colleagues during December in our restaurant or for larger groups in a private function room.

### Starters

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

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

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

### Mains

Roast turkey breast parcel stuffed with sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roasted root vegetables, buttered sprouts and pan gravy

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

Spiced butternut squash, chestnut and red onion wellington, sea salt and thyme roasties, roasted root vegetables and Brussels sprouts (ve)

### Dessert

Traditional Christmas pudding with brandy sauce (v)

Salted caramel cheesecake (v)

Lemon panna cotta tart served with raspberry sauce (v)

### Dates

Throughout December

### Timings

Available from 12 noon-2pm

### Prices

From £19.95 per person

# 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 10–40 guests.

## Bucket of 6 beers

(Beck's or Stella)

£20.00

## Bucket of 6 premium beers

(Corona or Peroni)

£25.00

## Bucket of 6 ciders (500ml)

£30.00

## Glass of Prosecco on arrival

£5.00 per glass

## Jugs of orange juice

£5.95 per jug

## 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.

## Selection of 5 festive canapés

£5.50 per person

## Dips and tortilla chips

£4.25 per person

## Antipasti board

£5.95 per person

## 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

## Private hire charges:

10-15 guests £25.00 per hour

16-25 guests £35.00 per hour

26-40 guests £50.00 per hour





## Family Festive Lunch with Father Christmas

Take some time out from the stresses of Christmas shopping and present wrapping and bring your family together before the big day. Relax with a three course carvery lunch, plus a visit from Father Christmas with a gift for the children.

### Starters

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

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

### Mains

Choose from roast turkey or roast ham with a selection of potatoes and seasonal vegetables

### Dessert

Traditional Christmas pudding with brandy sauce (v)

Salted caramel cheesecake (v)

Ice cream sundae for the children

### Dates

Sunday 19th December

### Timings

Available from 12 noon-2pm

### Prices

£19.95 per person

£12.95 for children aged 12 years and under

Includes a gift for the children

# Indulgence Christmas Day Lunch

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 a three course traditional Christmas lunch and a visit from Father Christmas to deliver a gift to all the children.

## Aperitivo

Glass of Prosecco on arrival

## Starters

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

Chicken and duck terrine, golden beetroot chutney and spianata toast

Traditional smoked salmon, prawns and mango (gf)

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

## 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

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

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

## Timings

Bookings available from 12.30pm - 2pm

## Prices

£69.00 per person

£30.00 for children aged 6 to 12 years

£15.00 for children aged 5 years and under

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





# New Year's Eve Gala Ball

For an extra special celebration, join us at our glamorous gala ball in the Buckingham Suite and see the new year in style. You will enjoy a glass of Champagne and canapés on arrival followed by a delicious six course dinner and enjoy entertainment from our performing artist Peter Jay, followed by our resident DJ from the Strobe Disco Roadshow.

## 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 7.30pm

Disco until 2am

Dress code: Black tie

Over 18s only

## Prices

£89.00 per person

£147.00 per person including 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 £20.00? (subject to availability)

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



Mistletoe  
& Wine

# 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 from the Strobe Disco Roadshow.

## Starters

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

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

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

## Mains

Roast turkey breast parcel stuffed with sage and onion stuffing bacon wrapped chipolatas, sea salt and thyme roasties, roasted root vegetables, buttered sprouts and pan gravy

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

Spiced butternut squash, chestnut and red onion Wellington, sea salt and thyme roasties, roasted root vegetables and Brussels sprouts (ve)

## Desserts

Traditional Christmas pudding with brandy sauce (v)

Salted caramel cheesecake (v)

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



*Holly  
&  
Ivy*

## Party Night and Christmas Accommodation

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

£65.00 room only, for Thursday.

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

Check-in from 3pm on the day.

Make the most of your evening and stay with us!

Enjoy use of the leisure facilities and get ready for your big evening.

### 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**

### TO BOOK

For more information or to speak to one of our  
Christmas Co-ordinators call **01733 289933**

**[conferences@hipeterborough.valoreurope.com](mailto:conferences@hipeterborough.valoreurope.com)**



**HOLIDAY INN PETERBOROUGH-WEST**

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For full terms and conditions visit **[letsdochristmas.com](https://letsdochristmas.com)**