



Sparkle & Fizz



Holiday Inn

AN IHG® HOTEL

SOUTHAMPTON—EASTLEIGH



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 in a private function room for larger groups.

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 (ve) (gf)

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 (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)

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)

Salted caramel cheesecake (ve) (gf)

Lemon panna cotta tart served with raspberry sauce (v)

Dates

Throughout December

Timings

Available from 12 noon–2pm

Prices

£23.00 per person

Winter Wonderland Party Nights

Join us for the coolest Christmas Party in town! Let us transport you to a magical Winter Wonderland Party. Our Festive Party Nights include a three-course choice dinner followed by entertainment from our resident DJ until midnight.

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 (ve) (gf)

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 (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)

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)

Salted caramel cheesecake (ve) (gf)

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

Friday 26th November and
Friday 3rd, 10th and 17th December

Saturday 27th November and
Saturday 4th, 11th and 18th December

Off Peak Nights
Thursday 2nd, 9th, 16th and
23rd December

Timings

Arrival from 7pm

Dinner served promptly at 8pm

Prices

£39.00 per person
Friday 26th November and
Friday 3rd, 10th and 17th December
Saturday 27th November and
Saturday 4th, 11th and 18th December

£30.00 per person
Thursday 2nd, 9th, 16th and
23rd December

Over 18s only

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



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 a three-course traditional Christmas lunch.

Aperitivo

Glass of Prosecco on arrival with canapés

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 (ve) (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)

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 for £11.95 per person?

Timings

Bookings available from 12:30pm—2pm

Prices

£59.00 per person

£29.50 for children aged 6 to 12 years

£14.50 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 to greet the new year in style. Enjoy a glass of fizz and canapés on arrival followed by a delicious six-course dinner followed by our resident DJ until 1am.

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 1am

Dress code: black tie

Over 18s only

Prices

£75.00 per person

£130.00 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 £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 resident DJ.

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 (ve) (gf)

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 (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)

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 6pm

Dinner served promptly at 7.30pm

Prices

£29.95 per person

Over 18s only



*Holly
&
Ivy*

Party Night and Christmas Accommodation

From £69.00 bed and breakfast for sole occupancy when attending a Christmas party here at Holiday Inn Southampton Eastleigh M3 Jct 13.

Upgrade to one of our executive rooms for the special price of £20.00 per night.

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

Make the most of your evening and stay with us.

Enjoy the use of our 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

£10.00 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 **02380 626 000** or email

events@hieastleigh.com



HOLIDAY INN SOUTHAMPTON EASTLEIGH M3 JCT 13
Leigh Road, Eastleigh SO50 9PG

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