

fresh dining...



Holiday Inn®

SIT DOWN TO THE PERFECT MEAL

STARTERS

Smoked salmon, dill crème fraîche and potato farl	£5.95
Crayfish cocktail, Marie Rose sauce and crisp lettuce	£5.95
Goats' cheese tart with marinated cherry tomatoes V	£4.25
Farmhouse pâté, apple chutney and toasted Ciabatta	£4.25
Grilled chicken, crispy bacon and tomato salad	£4.50
Duck confit, mixed leaf and orange salad	£6.95
Baby Mozzarella and tomato salad V	£3.95

SOUPS

Wild mushroom and tarragon soup V	£3.95
Tomato and basil soup V	£3.95
Vegetable and Stilton soup V	£3.95

SORBETS

Raspberry sorbet	£1.95
Lemon sorbet	£1.95
Mango sorbet	£1.95
With Champagne	£3.95
With sparkling wine	£2.95

MAINS

Moroccan spiced chicken with grilled vegetables and mint yoghurt	£10.95
Lemon and herb marinated chicken, rosemary potatoes and roast tomatoes	£10.95
Honey glazed pork loin with mustard mash and glazed carrots	£11.50
Lamb rump, mint crushed potatoes, green vegetables and red wine sauce	£12.95
Roast beef with Yorkshire pudding, roast potatoes and vegetables	£13.95
Cod wrapped in pancetta, wilted spinach and new potatoes	£12.25
Grilled salmon fillet, green beans and herb mashed potatoes	£11.95
Pan fried hake, tomato sauce, green cabbage and sautéed new potatoes	£11.50
Wild mushroom tart, sautéed potatoes and greens V	£8.95
Roast red peppers, couscous, goats' cheese and new potatoes V	£8.95
Spinach and Stilton gnocchi with toasted pine nuts V	£8.95

PUDDINGS

Caramel pecan cheesecake with toffee sauce and whipped cream	£3.50
Lemon tart with red berries	£3.50
Chocolate brownie with chocolate sauce and ice cream	£3.50
Custard tart with raspberry sauce	£3.50
Sticky toffee pudding with whipped cream	£3.50
Treacle tart with an orange marmalade sauce	£3.50
Profiteroles with warm chocolate sauce	£3.50
Fresh fruit salad	£3.50
British cheese board with organic fig chutney and biscuits	£4.50

COFFEE OR TEA

£1.95

SUGGESTIONS FOR THE PERFECT MEAL

THE VIP MENU

from £14.95

Tomato and basil soup

Moroccan spiced chicken with grilled vegetables and mint yoghurt

Custard tart with raspberry sauce

THE DELUXE MENU

from £17.50

Grilled chicken, crispy bacon and tomato salad

Grilled salmon fillet, green beans and herb mashed potatoes

Treacle tart with an orange marmalade sauce

THE GOURMET MENU

from £19.95

Smoked salmon, dill crème fraîche and potato farl

Lamb rump, mint crushed potatoes,
green vegetables and red wine sauce

Caramel pecan cheesecake with toffee sauce and whipped cream

If you fancy adding something a little extra to any of these menus please don't hesitate to ask our Events Co-ordinator.

EXTRA CHOICES INCLUDE:

Fruit sorbet	£1.95
Sorbet with sparkling wine	£2.95
Sorbet with Champagne	£3.95
Coffee and mints	£1.95



HELP YOURSELF TO THE FORK BUFFET MENU

THE OCCASION BUFFET

from £14.00

Somerset pork

Smoked haddock and spring onion fishcakes

Roasted vegetable lasagne ✓

Steamed rice ✓

Mixed salad, coleslaw, spicy rice salad and beetroot and onion salad ✓

Chocolate truffle cake

Baked cheesecake

THE FEAST BUFFET

from £16.00

Chicken á la king

Cajun butterfish with stir fried vegetables

Roasted red peppers with couscous and goats' cheese ✓

New potatoes and seasonal vegetables ✓

Mixed salad, spicy rice salad, potato salad, beetroot and onion salad and three bean salad

Chocolate torte with cherries

Fresh fruit salad

THE CELEBRATION BUFFET

from £18.00

Salmon fillet with white wine sauce and wilted baby spinach

Beef stroganoff

Mature cheddar tart ✓

Parsley new potatoes ✓

French beans ✓

Mixed salad, coleslaw, Mediterranean pasta salad, beetroot and onion salad, three bean salad and spicy rice salad ✓

Sicilian lemon cake

Fresh fruit salad with pouring cream

Chocolate caramel pecan cheesecake

HELP YOURSELF TO THE FINGER BUFFET FROM £12.00 per person (for six items)

BUILD YOUR OWN BUFFET

PLEASE CHOOSE SIX ITEMS, ADDITIONAL MENU ITEMS CAN BE ADDED. SEE INDIVIDUAL PRICING.

Rustic baguette melts	£2.50
Freshly cut sandwiches with crisps	£2.50
Onion bhaji, spinach pakora, vegetable samosas with mango chutney ✓	£2.50
Breaded butterfly king prawns with sweet chilli sauce	£2.50
Spicy chicken wings with sour cream dip	£2.50
Deep filled wraps	£2.50
Roasted Mediterranean vegetables with Halloumi cheese ✓	£2.50
Spicy crab cakes with chilli sauce	£2.50
Pigs in blankets with mustard mayo	£2.50
Spinach, feta and tomato bruschetta ✓	£2.50
Crudités with dips ✓	£2.50
Samosas, prawn crackers and spring rolls with hoisin dip ✓	£2.50
Tandoori chicken with yoghurt dip	£2.50
Humous, salsa and guacamole with corn chips ✓	£2.50
Thai ginger fish skewers	£2.50
Calamari with garlic aioli	£2.50
Sausage rolls with pickle	£2.50
Quiche Lorraine or vegetable quiche ✓	£2.50
BBQ baby ribs	£2.50
Teriyaki chicken	£2.50
Baby baked potatoes with cottage cheese ✓	£2.50
Margherita pizza ✓	£2.50

DESSERTS

Profiteroles with chocolate dip	£2.50
Sliced fruit platter	£2.50
Selection of cake slices and muffins	£2.50
British cheese and biscuits	£2.50
Coffee and Tea	£1.95

GREAT FOOD FOR ALL THE BIG MOMENTS IN YOUR LIFE

THE MEMORY MAKER'S WAY

At Holiday Inn we take great pride in providing delicious food, whatever your occasion. We have carefully crafted a number of sumptuous menus and service styles to suit you, from unique appetisers and finger food buffets to elegant, formal sit-down meals. So whichever menu you select for your next occasion, you know it's going to be something special.



SIT DOWN TO THE PERFECT MEAL

Nothing could be simpler or more delicious than our elegant sit-down meals. Just choose a starter, main course and dessert and we'll do the rest.

If you can't decide, our chefs have put together a few selections to tempt your taste buds.



HELP YOURSELF TO THE FORK BUFFET

Our fork buffets provide the perfect answer for those less formal occasions. Just take your pick from our three delicious fork buffet options.

STEP ONE

Choose the service style that suits you

- The sit down meal
- The fork buffet
- The finger buffet

STEP TWO

Choose the food to suit the occasion

- Pick one of our set menus
- Create your own menu from our build your own buffet range



HELP YOURSELF TO THE FINGER BUFFET

This is your chance to create your own spectacular buffet. Just choose six dishes from our build your own buffet menu. If you fancy more than six just include more dishes from the list for an additional cost.

(V) No meat or fish. All prices are inclusive of VAT. When ordering, please let us know if you have any food allergies. A discretionary service charge of 10% will be added to your bill.