

FESTIVE SPARKLES

2017 Festive Brochure



Holiday Inn

AN IHG[®] HOTEL



Celebrate This Christmas With Us

Make sure your Christmas celebration is just the way you want it.

We have everything you need for the perfect festive get-together. From cocktails and cuisine to music and dancing, let Holiday Inn take care of every last detail. Whatever the size of your group, we have the ideal venue to make your event one to remember. You can spoil your family and friends, colleagues or clients at one of our Party Nights or even a seasonal lunch or dinner – it's up to you.

In this brochure you'll see a selection of our favourite ideas for sensational parties.

We hope you'll find the perfect one for you. Remember, booking early will guarantee dates, rooms and save you money too.



Holiday Inn High Wycombe

Whatever the size of your group, we have the ideal venue to make your Christmas event one to remember.

You can spoil your family and friends, colleagues or clients at one of our Christmas Party Nights or even a seasonal lunch – it's up to you.

Gagan Kumar
General Manager



Welcome to the ideal party venue

- Dedicated Christmas co-ordinators
- Experienced and friendly staff
- B&B available from £69.00 per room

Join-A-Party Nights

Join in the fun with one of our lively party nights, suitable for groups of friends and colleagues looking to enjoy a festive three course meal and dance the night away with our disco!

Thursdays:

30th November; 7th, 14th and 21st December

Sundays:

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

Set Menu:
£25.00

Fridays:

24th November; 1st, 8th and 15th December

Saturdays:

25th November; 2nd, 9th and 16th December

Set Menu:
£35.00



***WE ARE ALSO ABLE TO CATER FOR PRIVATE COMPANY PARTIES,
PLEASE CALL DIRECT TO ENQUIRE.**



Christmas Day Lunch

It's the most important day of the year for many, so join us for fun and merriment with family and friends. Sit back, relax, and leave us to do the washing up!

You never know, Santa himself may even stop by!

Monday 25th December

Adults - £60.00

**Children - £30.00
(Aged 6 to 12)**

**Children - Eat free
(Aged 5 and under)**

New Year's Eve Dinner Dance

Adults-only Black Tie & Cocktail Dress Party.

Join us for a sumptuous dinner and lots of dancing to ring in the New Year in style!

Sunday 31st December

**£55.00
per person
(Over 18s only)**

Set Menu

Starters

- **Tomato and basil soup**
with crème fraiche (v)
- **Chicken liver and cognac pâté**
with caramelised onion chutney
and toasted sourdough
- **Melon medley, crème fraiche
and honey dressing (v)**

Main Courses

- **Roast turkey crown,**
sage and onion stuffing, pigs in
blankets, roast potatoes and
winter vegetables
- **Salmon fillet,** with creamy white
wine and dill sauce, roast rosemary
potatoes and winter vegetables
- **Mushroom, Brie, hazelnut and
cranberry Wellington (v)**
Puff pastry casing with a creamy
mushroom, Brie and cranberry
filling, topped with toasted
hazelnuts

Desserts

- **Traditional Christmas pudding**
with brandy sauce
- **Strawberry trifle cake**
with strawberry coulis
- **Sticky toffee cheesecake**
with caramel sauce

Christmas Day Lunch (Carvery)

From The Chef's Table

- **Tomato and basil soup**
with crème fraiche (v)
- **Smoked mackerel**
with horseradish mayonnaise
- **Mini prawn cocktails**
- **Medley of melon**
and Greek yoghurt (v)
- **Cold meat platter**
- **Caesar salad,** mixed leaf salad,
wild rice & bean salad (v)
- **Farmhouse pâté**
- **Rustic breads, marinated
olives, dips and dressings (v)**

Main Courses From The Carvery

- **Roast turkey crown**
- **Carved roast beef**
with Yorkshire puddings
- **Honey and mustard glazed
gammon**
- **Supreme of salmon,**
cream and dill sauce

- **Mushroom, Brie,
hazelnut and
cranberry Wellington (v)**
Puff pastry casing with a creamy
mushroom, Brie and cranberry
filling, topped with toasted
hazelnuts
- **Roast potatoes, carrots, sautéed
buttered sprouts, cauliflower
cheese, sage & onion stuffing,
pigs in blankets, gravy
and all the condiments**

Desserts

From the Chef's Table

- **Traditional Christmas pudding**
with brandy sauce
- **Chocolate fudge cake**
- **Fresh fruit salad**
and pouring cream
- **Strawberry trifle cake**
with strawberry coulis
- **Sticky toffee cheesecake**
with caramel sauce

Glass of
Prosecco
on arrival



New Year's Eve Dinner Dance

Glass of
Prosecco
on arrival

Soup Course

- **Tomato and basil soup**
with crème fraiche (v)

Starters (Plated)

- **Smoked salmon**,
with rocket leaves lemon and
horseradish crème fraiche
- **Pork, duck liver and port pâté**
with caramelised onion chutney
- **Pan-fried garlic mushrooms,**
toasted rustic bread and
Parmesan shavings (v)

Main Courses (Buffet)

- **Medallions of beef with
port jus, fondant potatoes**
and winter vegetables
- **Pesto and herb crusted
salmon fillet** in white wine sauce,
winter vegetables and roasted
rosemary new potatoes
- **Garlic and mushroom stuffed
chicken supreme** with creamy
mushroom sauce, roasted rosemary
new potatoes and winter vegetables
- **Mushroom, Brie, hazelnut and
cranberry Wellington (v)**
Puff pastry casing with a creamy
mushroom, Brie and cranberry
filling, topped with toasted hazelnuts

Desserts (Plated)

- **Sticky toffee
cheesecake**
with caramel sauce
- **Profiteroles**
with warm chocolate sauce
- **Cheeseboard and biscuits**
with celery and grapes

Followed By

- Freshly brewed coffee or tea
with chocolate mints

Terms and Conditions

All information and menus are correct at time of brochure print. Hotels reserve the right to make changes to the events and menus, subject to notice.

- All dates subject to availability
- £10 per person deposit is required to confirm booking
- Balance of payment due 28 days before function date
- Deposits and payments are non-transferable and non-refundable
- Room locations and seating will be determined by the venue
On occasion it may be necessary to split larger groups or join together smaller groups
- For further information regarding Vegan, Gluten and Dairy Free options
Please contact us directly and we will be happy to help.

For the set menu a menu pre-order selection form will be sent with the booking confirmation. Menu pre-orders are required by the hotel one month in advance of the party night per table booked. For parties with more than one table a menu form will be required per table.

All additional terms and conditions can be found on our website
www.hihighwycombhotel.co.uk



The background features a warm, orange-toned aesthetic. It consists of a horizontal wood grain pattern overlaid with a string of glowing, warm-white lights. The lights are out of focus, creating a bokeh effect with soft, circular glows. The overall mood is cozy and inviting.

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