



Festive Cheer

Book your Christmas Party and Events
for 2018 with Holiday Inn High Wycombe



A festive dining table set for a meal. The table is covered with a light-colored tablecloth and features several place settings. Each setting includes a blue-rimmed plate, a white plate with a silver pattern, and a green card with a white hashtag symbol. Silverware (knife, spoon, and fork) is neatly arranged on a wooden placemat. The table is decorated with small pumpkins, berries, and a lit candle in a black holder. In the background, a person is pouring sparkling wine into a glass. The overall atmosphere is warm and celebratory.

**Add some sparkle
to your Christmas**



Celebrate 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.



Your ideal party venue

- Dedicated Christmas co-ordinators
- Experienced and friendly staff
- Bed & Breakfast available from £70.00 (Based on two people sharing)



Join-A-Party Nights

Join in the fun with one of our lively party nights, suitable for groups of friends and colleagues! Enjoy our festive three-course meal then dance the night away with our disco!

Dates:

Thursdays:

November 29th
December 6th, 13th & 20th

Sundays:

November 25th
December 2nd, 9th & 16th

7:30pm - 1:00am

£28.00

per person

Party Menu 1

Dates:

Fridays:

November 30th
December 7th & 14th

Saturdays:

November 24th
December 1st, 8th & 15th

7:30pm - 1:00am

£38.00

per person

Party Menu 1

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!

Dates:

Tuesday 25th December
12:30pm - 3:00pm

£60.00 per adult

£30.00 per child
(Aged 6 to 12)

Children - Eat free
(Aged 5 and under)

Christmas Day Menu

Glass of Prosecco on Arrival

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!

Dates:

Monday 31st December
7:30pm - 1:00am

£60.00 per person
(Over 18s only)

New Year's Eve Menu

Glass of Prosecco on Arrival



Party Menu 1

Pre-order required

Starters

- Leek and Potato Soup (V) (Ve) (GF)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Grilled goat's cheese and roasted mixed beets with citrus drizzle (V) (GF)

Mains

- Turkey crown, stuffing ball, pigs in blankets and pan gravy
- Salmon fillet, creamy white wine and dill sauce
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Served with winter vegetables and rosemary roast potatoes

Desserts

- Traditional Christmas pudding with brandy sauce
- Belgian chocolate and raspberry torte with candied winter fruits (Ve)
- Christmas cheesecake with white chocolate shavings (V)

(Ve) Vegan (O) Vegan option available
(V) No meat or fish. Gluten free gravy.

Christmas Day Menu

All served buffet style

Starters

- Leek and Potato Soup (V) (Ve) (GF)

From the Chef's table

- Smoked mackerel with horseradish mayonnaise (GF)
- Duck and chicken terrine
- Fruit medley (V) (Ve) (GF)
- Meat platter
- Goat's cheese salad, mixed leaf salad, wild rice and bean salad, potato salad, tomato and onion salad (V)
- Farmhouse pâté
- Rustic bread board (V)
- Marinated olives (V) (Ve) (GF)
- Dips, dressings, chutney and pickle (V)

Mains

From the carvery

- Turkey crown, stuffing ball, pigs in blankets and pan gravy
- Roast beef, Yorkshire pudding, horseradish sauce
- Honey and mustard glazed gammon (GF)
- Hearty fisherman's pie
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Served with roast rosemary potatoes, creamy mash, winter vegetables, sautéed buttered sprouts, cauliflower cheese and gravy

Desserts

From the Chef's table

- Traditional Christmas pudding and brandy sauce
- Chocolate fudge cake (V)
- Fresh fruit salad (V) (Ve) (GF)
- Christmas cheesecake with white chocolate shavings (V)

(Ve) Vegan (O) Vegan option available (V) No meat or fish. Gluten free gravy.

New Year's Eve Menu

Starters

- Buffalo mozzarella, roasted Mediterranean vegetable tower and tomato salsa (V) (GF)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Wild mushroom and Madeira cream bruschetta (V) (O)

Soup Course

- Butternut squash and sweet potato soup (V) (Ve) (GF)

Main Courses

- Peppered roast sirloin of beef*, Yorkshire puddings, horseradish sauce
- Salmon en croute, spinach and white wine cream, crushed chive potatoes and winter vegetables
- Corn-fed chicken, wild mushrooms, roasted new potatoes, winter vegetables, crispy kale and Madeira jus (GF)
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Desserts

- Belgian chocolate and raspberry torte with candied winter fruits (Ve) (V)
- Lemon meringue and berry compote
- Cheeseboard and biscuits with celery and grapes
- Fresh fruit (V) (Ve) (GF)

Followed by

- Freshly brewed coffee or tea with chocolate mints

**cooked medium (Ve) Vegan
(O) Vegan option available
(V) No meat or fish. Gluten free gravy.*

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 Party 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

www.hihighwycombehotel.co.uk/christmas

Find us

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Contact our Christmas Co-ordinators

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