

GREAT FOOD FOR ALL THE BIG MOMENTS IN YOUR LIFE

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.

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



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.



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.

fresh dining...



Holiday Inn

(V) No meat or fish. All prices are inclusive of VAT. When ordering, please let us know if you have any food allergies.

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SIT DOWN TO THE PERFECT MEAL

STARTERS

Farmhouse pâté, apple chutney and toasted ciabatta	£5.34
Grilled chicken, crispy bacon and tomato salad	£5.60
Duck confit, mixed leaf and orange salad	£8.09
Smoked salmon, dill crème fraiche and rocket leaves	£7.08
Crayfish cocktail, Marie Rose sauce and crisp lettuce	£7.08
Goats' cheese tart with marinated cherry tomatoes V	£5.34
Baby mozzarella and tomato salad V	£5.04

SOUPS

Wild mushroom and tarragon soup V	£5.04
Tomato and basil soup V	£5.04
Vegetable and Stilton soup V	£5.04

SORBETS

Raspberry sorbet	£3.00
Lemon sorbet	£3.00
Mango sorbet	£3.00
With Champagne	£5.04
With sparkling wine	£4.02

MAINS

Moroccan spiced chicken with grilled vegetables and mint yoghurt	£12.16
Lemon and herb marinated chicken, rosemary potatoes and roast tomatoes	£12.16
Honey glazed pork loin with mustard mash and glazed carrots	£12.72
Lamb rump, mint crushed potatoes, green vegetables and red wine sauce	£14.20
Roast beef with Yorkshire pudding, roast potatoes and vegetables	£15.22
Cod wrapped in pancetta, wilted spinach and new potatoes	£13.48
Grilled salmon fillet, green beans and herb mashed potatoes	£13.18
Pan fried hake, tomato sauce, green cabbage and sautéed new potatoes	£11.70

Wild mushroom tart, sautéed potatoes and greens V	£10.13
Roasted red peppers, couscous, goats' cheese and new potatoes V	£10.13
Spinach and Stilton gnocchi with toasted pine nuts V	£10.13

PUDDINGS

Caramel pecan cheesecake with toffee sauce and whipped cream	£4.58
Lemon tart with red berries	£4.58
Chocolate brownie with chocolate sauce and ice cream	£4.58
Custard tart with raspberry sauce	£4.58
Sticky toffee pudding with whipped cream	£4.58
Treacle tart with an orange marmalade sauce	£4.58
Profiteroles with warm chocolate sauce	£4.58
Fresh fruit salad	£4.58
British cheese board with organic fig chutney and biscuits	£5.60

COFFEE OR TEA **£3.00**

SUGGESTIONS FOR THE PERFECT MEAL

THE VIP MENU

from **£18.27**

Tomato and basil soup V
Moroccan spiced chicken with grilled vegetables and mint yoghurt
Custard tart with raspberry sauce

THE DELUXE MENU

from **£20.30**

Farmhouse pâté, apple chutney and toasted ciabatta
Pan fried hake, tomato sauce, green cabbage and sautéed new potatoes
Treacle tart with an orange marmalade sauce

THE GOURMET MENU

from **£23.36**

Smoked salmon, dill crème fraiche and rocket leaves
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	£3.00
Sorbet with sparkling wine	£4.02
Sorbet with Champagne	£5.04
Coffee and mints	£3.00



HELP YOURSELF TO THE FORK BUFFET MENU

THE OCCASION BUFFET

from **£16.28**

Somerset pork
Smoked haddock and spring onion fishcakes
Roasted vegetable lasagne V
Steamed rice V
Mixed salad, coleslaw, spicy rice salad and beetroot and onion salad V
Chocolate truffle cake
Baked cheesecake

THE FEAST BUFFET

from **£18.32**

Chicken à la king
Cajun butterfish with stir fried vegetables
Roasted red peppers with couscous and goats' cheese V
New potatoes and seasonal vegetables V
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 **£20.35**

Salmon fillet with white wine sauce and wilted baby spinach
Beef stroganoff
Mature Cheddar tart V
Parsley new potatoes V
French beans V
Mixed salad, coleslaw, Mediterranean pasta salad, beetroot and onion salad, three bean salad and spicy rice salad V
Sicilian lemon cake
Fresh fruit salad with pouring cream
Chocolate caramel pecan cheesecake

HELP YOURSELF TO THE FINGER BUFFET FROM **£14.25** 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	£3.56
Freshly cut sandwiches with crisps	£3.56
Onion bhaji, spinach pakora, vegetable samosas and mango chutney V	£3.56
Breaded butterfly king prawns with sweet chilli sauce	£3.56
Spicy chicken wings with sour cream dip	£3.56
Deep filled wraps	£3.56
Roasted Mediterranean vegetables with Halloumi cheese V	£3.56
Spicy crab cakes with chilli sauce	£3.56
Pigs in blankets with mustard mayo	£3.56
Spinach, feta and tomato bruschetta V	£3.56
Crudités with dips V	£3.56
Samosas, prawn crackers and spring rolls with hoisin dip V	£3.56
Tandoori chicken with yoghurt dip	£3.56
Houmous, salsa and guacamole with corn chips V	£3.56
Thai ginger fish skewers	£3.56
Calamari with garlic aioli	£3.56
Sausage rolls with pickle	£3.56
Quiche Lorraine or vegetable quiche V	£3.56
BBQ baby ribs	£3.56
Teriyaki chicken	£3.56
Baby baked potatoes with cottage cheese V	£3.56
Margherita pizza V	£3.56

DESSERTS

Profiteroles with chocolate dip	£3.56
Sliced fruit platter	£3.56
Selection of cake slices and muffins	£3.56
British cheese and biscuits	£3.56
Coffee or Tea	£3.00