



Christmas — AND — New Year 2018

SOLSTICE
Bar & Grill



Holiday Inn

Festive disco Nights

SET MENU

Starter

**Roasted Mediterranean vegetable
and feta cheese tartlet**

baby gem salad, herb oil, red pepper pesto

Main Course

Braised feather blade of beef

spring onion mashed potato, roasted root
vegetables, green beans, red wine jus

Vegetarian option

**Wild mushroom and tarragon
mascarpone risotto**

roasted beetroot, toasted pine nuts,
rocket salad

Dessert

Chocolate pavé

sweetened cream, dark chocolate shard

Freshly brewed coffee or tea

Get your best party
wear ready and join
us for an evening of
disco dancing, delicious
dining & drinks.

29th & 30th November

Only £28pp

21st December

Only £30pp

7-12 Midnight
Set Menu

To book, call us on 01980 677467 or
email: christmas@hisalisbury-stonehenge.co.uk

Why not
stay over and
take advantage of our
accommodation?

From £79
per room

DISCO & ENTERTAINMENT Party Nights

Disco Nights

1st & 8th December - £34
15th & 22nd December - £36
Includes video screens

Entertainment Nights

6th & 7th December
**Gary Barlow Tribute &
Christmas Party Hits**
6th - £41 7th - £42

13th December
Abba Girls Tribute
Show - £41

14th December
Dance Thro' the Decades
Tribute show - £42

20th December
**Motown Tribute &
Christmas Party Hits** - £42

7-12 Midnight

Starters

Cream of tomato and basil soup
herb oil, Parmesan cheese pastry twist

King prawn Caesar salad
baby gem lettuce, garlic herb croutons, shaved
Parmesan

Sautéed herbed field mushrooms
toasted focaccia bread, glazed brie,
rocket salad and balsamic syrup

**Homemade chicken, sun dried tomato and
chive terrine** wrapped in bacon, sweet onion
marmalade, toasted farmhouse bread

Main Courses

Traditional roast turkey
pork, apricot and thyme stuffing, roast potatoes,
bacon wrapped sausage, seasonal vegetables

Baked fillet of cod in Parma ham
crushed lemon infused new potatoes, buttered
long stem broccoli, tempura beans, dill butter
sauce

Braised feather blade of beef
spring onion mashed potato, roasted root
vegetables, green beans, red wine jus

Mediterranean bake
stuffed with peppers, aubergine, courgette, red
onion on a spicy tomato sauce, buttered spinach &
rocket salad

Desserts

Traditional Christmas pudding
rum & raisin ice cream, brandy custard

Speculaas biscuit cheesecake
warm caramel sauce

Chocolate and praline truffle
duo of sauces

Selection of British and continental cheeses
grapes, celery and biscuits

Freshly brewed coffee or tea

FESTIVE LUNCH

& dinner menu

Starters

Butternut squash, sweet potato and coconut soup toasted shaved coconut

Duo of smoked and marinated fish
smoked mackerel parfait, pickled herring, horseradish cream, beetroot dressing, toasted bread wafer

Fanned galia melon Italian cured ham, caramelised fig, spiced syrup

Main Courses

Traditional roast turkey
pork, apricot and thyme stuffing, roast potatoes, bacon wrapped sausage, seasonal vegetables

Baked salmon fillet with a black olive crust
parsley mashed potato, buttered curly kale & green beans, fine sauce vierge

Braised pork belly
creamed Savoy cabbage, rustic carrots, roasted potato cubes, sage jus

Tomato and roasted courgette risotto
glazed goat's cheese, dressed rocket salad, Parmesan cheese wafer

Desserts

Traditional Christmas pudding
rum & raisin ice cream, brandy custard

Apple tarte Bourdaloue
vanilla ice cream

Selection of British and continental cheeses
grapes, celery and biscuits

Freshly brewed coffee or tea

SUNDAY FESTIVE

carvery lunch

Starters

Hearty soup of the day
crusty farmhouse bread

Melon carousel with cured meats

Italian plum tomato and mozzarella platter
basil pesto and balsamic syrup

Main Courses

Garlic and thyme roast topside of English beef

Roast breast of turkey

Maple glazed loin of roast pork

Roasted butternut squash and spinach lasagne

Yorkshire puddings

Pigs in blankets

Herb roasted potatoes

Buttered new potatoes

Cauliflower & leek, with cheese sauce

Honey and thyme glazed carrots

Brussel sprouts with bacon

Buttered winter greens

Desserts

Selection of desserts from the buffet

Chocolate fountain with assorted fresh fruit, marshmallows, biscuits and dips

Freshly brewed coffee or tea

**Meet Father Christmas
& his Elves**
**2nd, 9th, 16th &
23rd December**

Adults £19.50, under 12's £9.50,
under 5's £5

All children receive a small gift

**On 2nd December local brass band
Brassed Toffs will be performing
seasonal music**

From 1st December
until 22nd December

£24 - 3 courses, £19.95 - 2 courses

CHRISTMAS DAY menu

Join us for a traditional Christmas lunch with all the trimmings.

Starters

Lightly curried parsnip soup

toasted naan wafers and chopped mint

Homemade terrine of spiced duck & pork

red onion confit, grilled walnut bread

Salmon three ways

home cured, Asian tartar and smoked roulade, micro salad, granary crisp

Salad of charred asparagus,

grilled halloumi cheese, burnt cherry tomatoes, sweet corn salsa, herb oil

Main Courses

Traditional roast turkey

pork, apricot and thyme stuffing, roast potatoes, bacon wrapped sausage and seasonal vegetables

Roast rump of lamb

braised red cabbage, dauphinoise potato, roasted Chantenay carrots, redcurrant jus

Pan fried fillets of sea bass

saffron mashed potato, roasted fennel, creamed broad beans, hollandaise sauce, crisp leeks

Lentil, nut and squash pithivier

smoked red pepper purée, buttered long stem broccoli

Desserts

Traditional Christmas pudding

rum and raisin ice cream, brandy sauce Anglaise

Baked vanilla and Irish mead

cheesecake black cherry coulis

White chocolate and raspberry crème

brûlée, homemade hazelnut shortbreads

Selection of British and continental

cheeses, grapes, celery, biscuits and homemade chutney

Freshly brewed coffee or tea

Sugar dusted mince pies

Includes a glass of
Prosecco on arrival

Father Christmas will
be visiting with a small
gift for all children
under 12 years

Adults £63,
under 12's £32
under 5's £16

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BOXING DAY

carvery buffet menu

Starters

Melon carousel with Parma ham
Assorted terrines and charcuterie
Seafood cocktail with Marie Rose sauce
Cream of carrot and coriander soup

Salad Bar

Mixed lettuce leaves
Egg mayonnaise platter
Coleslaw
Potato and chive salad
Tomato, red onion and black olives
Caesar salad
Tuna pasta salad
Selection of dressings and pickles

Carvery Selection

Garlic and herb roast topside of English beef
Maple glazed gammon
Mint and honey marinated leg of lamb
Butternut squash, spinach and aubergine lasagne with mascarpone and Gruyère cheese
Herb roast potatoes
Parsley roast new potatoes
Yorkshire puddings

Cauliflower and leek, with cheese sauce

Honey roast carrots, parsnips and swede

Green beans and sugar snap peas

Freshly baked bread roll selection

Desserts

Selection of desserts from the buffet
Continental cheeses and fresh fruit
Chocolate fountain with marshmallows & fruits
Freshly brewed coffee or tea

Catch up with
family & friends
for a relaxing
Boxing Day Treat

Adults £26,
under 12's £13,
under 5's £5

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NEW YEARS eve

Starters

Cream of chicken and saffron soup
poppy seed puff pastry straw

**Home cured beetroot and orange
salmon gravlax**

apple, grape and celery tian, peashoot
salad

**Grilled walnut and herb crusted
Crottin**

goat's cheese, braised Belgian endive and
pink grapefruit salad, brioche croutons
and ruby chard

Terrine d'hiver

ham, foie gras, wild mushrooms, green
beans and cabbage, set on Madeira jelly
with petit salad and mini melba toasts

Main Courses

Angus fillet of beef

topped with a braised beef faggot
fondant potato and roast winter
vegetables, shiraz jus

Pan fried duck breast

celeriac and potato gratin, braised red
cabbage, French beans, baby onion jus

Grilled darne of salmon

with asparagus, cocotte new potatoes
sauce Choron

**Ricotta cheese, spinach and pine nut
tortellini**

aubergine purée, red pepper coulis and
rocket salad

Desserts

**Poached pear and cranberry crème
brûlée**

chocolate dipped homemade shortbread

Chocolate assiette

opera gâteau, dark chocolate mousse in a
brandy snap, chocolate chip ice cream

Florentine cheesecake tart,
strawberry coulis and cassis jelly

**Selection of British and continental
cheeses**

grapes, celery, biscuits and chutney

Freshly brewed coffee or tea

Say goodbye to 2018 and welcome in the New Year.

Enjoy a night to remember with
cocktails and canapés on arrival
followed by a delicious dinner.

Enjoy easy music through the
decades followed by dancing
until 1am with Disco Dion

Includes video screens

Dress Code
Smart/Black Tie
Adults Only **£62pp**

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DRINKS packages

SAVE on our usual prices by pre-ordering your drinks.

Luxury Selection £45.00

One bottle of Premium White Wine
One bottle of Premium Red Wine

House Selection £32.00

One bottle of House Select White Wine
One bottle of House Select Red Wine

Christmas Table Package £70.00

Two bottles of House Select White Wine
Two bottles of House Select Red Wine
Two bottles of Still or Sparkling Mineral Water

Bottled Beer Bucket £20.00

A bucket containing five beers.
Choose between Corona or Peroni

Draught Selection £15.00

Four pint jug of lager, beer or cider

Reception Drinks Selection £4.50

Choose from a Bucks Fizz or Sparkling wine. Price per glass

Water £8.50

Three bottles of Mineral Water
Still or Sparkling

Prosecco £22.00

Per bottle

Cocktail £16.00

1 litre jug

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Holiday Inn

Salisbury-Stonehenge

Solstice Park

Amesbury SP4 7SQ

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