



CHRISTMAS & New Year 2019



SOLSTICE
Bar & Grill

Festive disco Nights

SET MENU ONLY

Starter

Roasted red pepper and mozzarella bruschetta

black olive and tomato tapenade, dressed rocket salad

Main Course

Braised feather blade of beef

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

Vegetarian option

Wild mushroom and asparagus pudding

baby carrots and spinach topped with glazed brie, green bean, frissee and rocket salad

Dessert

Belgian chocolate brownie

sweetened cream and chocolate sauce

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

7-12 Midnight
Set Menu

Why not

stay over and take advantage of our accommodation?

From £69

per room

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

DISCO & ENTERTAINMENT Party Nights

Choice Menu

Disco Nights

5th & 7th December - £35

14th December - £38

20th & 21st December - £35
with video screens

Entertainment Nights

6th December

**Motown Tribute &
Christmas Party Hits** £42

12th & 13th December

Divas Tribute

Show - £42

19th December

Boy Band Tribute show
with Tyler Jon- £42

7-12 Midnight

Starters

Cream of sweet potato and leek soup

herb oil, poppy seed puff

Asian salmon tartare

cumin crème fraîche, thinly sliced cucumber, caper berries, coriander pesto

Chicory, blue cheese and poached pear salad

roasted walnuts, dressed rocket, herb croutons, sweet mustard dressing

Homemade chicken and bacon terrine

studded with pistachio nuts, sun blush tomatoes and green peppercorns, onion chutney, grilled country bread

Main Courses

Traditional roast turkey

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

Tandoori loin of cod

cassoulet of pulses and lentils, yoghurt, cucumber and mint dressing

Braised feather blade of beef

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

Puff pastry tartlet

roasted vine tomatoes, creamed leeks and asparagus, glazed with Taleggio cheese, bean and frisee lettuce salad

Desserts

Traditional Christmas pudding

served with rum and raisin ice cream and brandy custard

Strawberry and white chocolate cheesecake

strawberry coulis and fresh strawberry

Trio of chocolate mousse

chocolate and caramel sauce, dark chocolate shard

Selection of British and continental cheeses

grapes, celery and biscuits

Freshly brewed coffee or tea

FESTIVE LUNCH & dinner menu

Starters

Cream of white onion soup
chives and garlic croutons

Saffron and scallion risotto
pan fried king prawns, Parmesan wafer,
dill crème fraîche, rocket salad

**Forest mushrooms and creamed
rosemary**
in a baked brioche bun, rocket salad

Main Courses

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

Seared tuna steak
ratatouille, Anna potatoes, buttered curly
kale, butter sauce

Char grilled fillet of pork
sweet potato and goat's cheese mash,
buttered fine beans, onion relish &
thyme jus

**Gorgonzola, wilted spinach and
toasted pine nut gnocchi**
dressed rocket, Parmesan wafer

Desserts

Traditional plum pudding
rum & raisin ice cream, brandy custard

Apple tart tatin
warm caramel sauce, vanilla ice cream

**Selection of British and continental
cheeses** grapes, celery and biscuits

Freshly brewed coffee or tea

From 1st December

until 22nd December

£24 - 3 courses, £19.95 - 2 courses

SUNDAY FESTIVE carvery lunch

Starters

Hearty soup of the day
crusty farmhouse bread

Melon carousel with Parma ham

**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

**Mediterranean vegetable pasta bake,
crispy onion & cheese topping**

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**

**1st, 8th, 15th &
22nd December**

**Adults £19.95, under 12's £9.50,
under 5's £5**

All children receive a small gift

**Enjoy seasonal music on 8th
December with local Brass band
Brassed Toffs**

CHRISTMAS DAY

menu

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

Starters

Cullen Skink

smoked haddock, leek and potato chowder, breaded poached quail egg, chives

Spiced chicken tian with guacamole

tortilla crisps and tomato salsa

Cold poached pavé of salmon

char grilled asparagus, pickled radish & carrot, sweet soy dressing

Fig and fennel salad

glazed goat's cheese disc, roasted walnuts pomegranate molasses

Main Courses

Traditional roast turkey

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

Braised shoulder of English lamb

creamy rosemary mashed potato, confit shallots, roasted carrots, curly kale & red wine jus

Pan fried fillet of sea bass

caramelised squash, asparagus and smoked bacon, lemon crème fraiche, deep fried basil

Baby vegetable and lightly curried lentil vol au vent

aubergine purée, buttered spinach, steamed rice, coriander bon bons

Desserts

Traditional plum pudding

rum and raisin ice cream, brandy sauce anglaise

Hot chocolate fondant

sauce anglais, sweetened crème fraîche

Vanilla crème brûlée with blackberries

homemade almond 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 £64,
under 12's £32
under 5's £16

Why not stay over and take advantage of our accommodation?

From £69 per room

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

BOXING DAY

carvery buffet menu

Starters

Melon carousel with Parma ham
Assorted terrines and charcuterie
Seafood cocktail with Marie Rose sauce
Cream of tomato and red pepper soup

Salad Bar

Mixed lettuce leaves
Greek salad
Coleslaw
Potato and chive salad
Tomato, sweetcorn and balsamic onion salad
Caesar salad
Tuna pasta salad
Selection of dressings and pickles

Carvery Selection

Garlic and herb roast topside of English beef
Maple glazed Wiltshire gammon
Mint and honey marinated leg of lamb
Penne pasta, spinach, roasted squash, pomodoro sauce bake
Herb roast potatoes
Parsley roast new potatoes
Yorkshire puddings

Cauliflower and leek with cheese sauce

Honey roast carrots, celeriac 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

Why not

stay over and take advantage of our accommodation?

From £69
per room

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

NEW YEARS

eve

Starters

Cream of wild mushroom and potato soup

sautéed cèpe, pancetta puff pastry croûte

Crab gateau with king prawn and avocado

orange infused crème fraîche, pea shoot salad

Beef Carpaccio

trio of pepper crusted beef fillet, rocket and Parmesan salad, sweet mustard, focaccia wafer

Vegetable terrine set in vichyssoise

gazpacho dressing, petit salad, melba toast

Main Courses

Fillet of Angus beef

chicken, chive and onion boudin, fondant potato, roasted carrots, baby leeks, red wine jus

Roast breast of marinated duck

creamed spinach and kale, turned glazed carrots, dauphinoise potato, red currant jus

Grilled darne of salmon

saffron risotto with asparagus, spring onion, shrimps rocket salad

Roast butternut squash, courgette and pine nut tortellini

aubergine purée, confit shallots, butter sauce, rocket salad

Desserts

Raspberry tartlet

berry coulis, crème fraîche

Chocolate and orange fondant

Cointreau and orange purée, vanilla ice cream

Caramel brûlée cheesecake

dark chocolate pencil, tuile wafer

Selection of British and continental cheeses

grapes, celery, biscuits and chutney

Freshly brewed coffee or tea

Say goodbye to 2019 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

& video screens

Dress Code

Smart/Black Tie

Adults Only **£63pp**

Why not

stay over and take advantage of our accommodation?

From £69

per room

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

DRINKS packages

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

Luxury Selection £46.00

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

House Selection £34.00

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

Christmas Table Package £72.00

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 £18.00

1 litre jug

Why not
stay over and
take advantage of our
accommodation?

From £69
per room



Salisbury-Stonehenge
Solstice Park
Amesbury SP4 7SQ

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

www.hisalisbury-stonehenge.co.uk