



SOLSTICE
Bar & Grill



Christmas

& New Year



2022



Holiday Inn

AN IHG® HOTEL

EARLY DISCO

Set menu from only
£28

Starters

Roasted Mediterranean vegetable soup

Parmesan cheese and basil puff pastry wafer

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

Triple chocolate calypso mousse

sweetened cream, dark chocolate shard

Coffee or tea

Saturday 26th
November **£28**

Friday 2nd
December **£30**



Get your best party
wear ready and join
us for an evening of
disco dancing, delicious
dining & drinks
7pm - Midnight

Why not **stay over** and take advantage of our **accommodation?** From **£79**

Disco &
Entertainment

PARTY NIGHTS

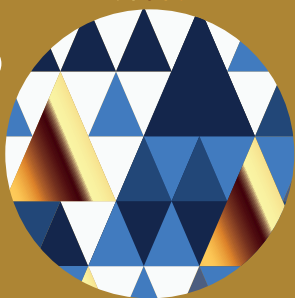
DISCO NIGHTS

3rd, 10th, 17th
December **£40**

ENTERTAINMENT NIGHTS

Friday 9th December
Abba Girls **£44**

Friday 16th December
70's 80's Duo **£44**



Why not **stay over** and take
advantage of our **accommodation?**
From **£79** per room

Starters

Cream of sweet potato and leek soup
herb oil and a poppy seed puff

Medley of smoked and marinated fish
smoked trout, mackerel mousse and pickled her-
ring, horseradish cream dressing

**Poached pear, Parma ham and glazed
goats cheese**
salad, balsamic syrup

Pork, duck liver and port pâté
red onion chutney, toasted farmhouse bread,
mixed leaf salad

Main Courses

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

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

**Roast loin of cod wrapped in potato
spaghetti**
Moroccan spiced carrots, couscous
and chermoula

Puff pastry vol au vent
roasted Mediterranean vegetables, onion
marmalade and glazed Somerset brie, rocket salad

Desserts

Traditional Christmas pudding
rum and raisin ice cream, brandy custard

Warm apple tart tatin
caramel sauce and vanilla ice cream

Chocolate truffle torte
with a golden shimmering profiterole

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

Freshly brewed coffee or tea

Festive lunches and Dinners

Starters

Cream of sweet potato and leek soup

herb oil and a poppy seed puff

Medley of smoked and marinated fish

smoked trout, mackerel mousse and pickled herring, horseradish cream dressing

Pork, duck liver and port pâté

red onion chutney, toasted farmhouse bread, mixed leaf salad

Main Courses

Traditional roast turkey

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

Braised feather blade of beef

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

Roast loin of cod wrapped in leek

Moroccan spiced carrots, couscous and chermoula

Puff pastry vol au vent

roasted Mediterranean vegetables, onion marmalade and glazed Somerset brie, rocket salad

Desserts

Traditional Christmas pudding

rum and raisin ice cream, brandy custard

Warm apple tart tatin

caramel sauce and vanilla ice cream

Selection of British and continental cheeses

grapes, celery and biscuits

Freshly brewed coffee or tea

3 courses £26, 2 courses £22

**From
1st - 22nd
December**

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

Yorkshire puddings, Pigs in blankets

Herb roast potatoes, Buttered new potatoes, Cauliflower and leek mornay, Honey and thyme glazed carrots, Brussel sprouts with bacon, Buttered winter greens

Mediterranean vegetable pasta bake, crispy onion & cheese topping

Desserts

Selection of desserts from the buffet

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

Freshly brewed coffee or tea

**Sunday 4th, 11th and 18th
December**

**Adults £22, under 12's £11
under 5's £5**

Father Christmas will visit with a small gift for all children under 12

**Sunday
25th December**

Christmas Day Menu

Starters

Cream of white onion soup

chopped chives, Emmental cheese croûte

Smoked salmon and trout tian

avocado cream, bread wafer, chervil and chilli oils

Braised belly of Wiltshire pork

apple purée, deep fried sage and hoi sin jus

Red onion marmalade and goat's cheese tartlet

tomato and mustard seed chutney, rocket salad

Father Christmas will visit
with a small **gift** for all
children under 12

Join us for a traditional
Christmas
lunch

Main Courses

Traditional roast turkey

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

Pan fried duck breast

celeriac and potato gratin, braised red cabbage, buttered green beans

Pan fried fillet of sea bass

dauphine potatoes, roasted fennel, aubergine purée confit tomato and salsa verde

Individual vegetable Wellington

consisting of goat's cheese, spinach, roasted red peppers on buttered curly kale with cocotte new potatoes and chive butter sauce

Desserts

Traditional plum pudding

rum and raisin ice cream, brandy sauce anglaise

Warm chocolate fondant

chocolate sauce and vanilla ice cream

Raspberry crème brûlée

homemade chocolate dipped shortbread

Selection of British and continental cheeses

grapes, celery and biscuits

Freshly brewed coffee or tea

and mini mince pies

Includes a glass of Prosecco
on arrival

**Adults £68,
under 12's £34
under 5's £16**

Starters

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

Salads

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

Carvery Selection

Garlic and herb roast topside of
British 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,
leek and cheese sauce bake, honey roast
carrots, celeriac and swede, green beans
and sugar snap peas

Monday
26th December

Boxing Day

Catch up with
family and friends
for a relaxing
Boxing day treat

Adults £27,
under 12's £13
under 5's £5

Dessert

Selection of desserts

Continental cheese platter with
grapes and celery

Chocolate fountain with
marshmallows & fruits

Freshly brewed coffee or tea

Starters

Chicken consommé

straw vegetables, chicken and tarragon dumplings

Salmon and shrimp terrine

wrapped in leeks with lightly pickled cucumber, petit salad and caper dressing

Jerusalem artichoke and roast celeriac risotto

Parmesan wafer, vegetable crisps

Ham hock and pea terrine

toasted brioche, pea shoots and Cumberland sauce

Main Courses

Roast fillet of Aberdeenshire beef

with a braised ox cheek ragout braised potato, roasted carrots, green beans

Honey and thyme roast breast of duck

braised Savoy cabbage with cream and bacon, dauphinoise potato and Madeira jus

Duo of grilled salmon and tuna

rosace of grilled courgette and plum tomato saffron cocotte potatoes and sauce vierge

Tofu and shitake mushroom spring rolls

with spiced vegetable couscous, charred pak choi and warm teriyaki dressing



Desserts

Trio of chocolate mousse

sweetened cream, chocolate sauce and a tuile wafer

Black cherry crème brûlée

chocolate dipped shortbread

Raspberry and white chocolate tartlet

strawberry and vanilla sauce

Selection of British and continental cheeses

grapes, celery, biscuits, chutney

Freshly brewed coffee or tea

Why not
stay over and take
advantage of our
accommodation?
From **£79** per room

Say goodbye to 2022 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 with
Disco Dion and video screens.
Dress code smart/black tie

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



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 £36.00

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

Christmas Table Package £75.00

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

Bottled Beer/Cider Bucket £20.00

Corona or Peroni (5 bottles)
or Rekordling Cider (4 bottles)

Draught Selection £16.50

Four pint jug of lager, beer or cider

Reception Drinks Selection £4.80

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

Water £8.75

Three bottles of Mineral Water
Still or Sparkling

Prosecco £22.00

Per bottle

Christmas Cocktail Jug £18.00

**DRINKS
Packages**

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www.hisalisbury-stonehenge.co.uk
Salisbury - Stonehenge, Solstice Park, Amesbury, SP4 7SQ