




Amuse -Bouche wild mushroom consommé 

Starters

Scallops in a rich white wine cream sauce topped with a creamy mash and cheese crumb

Game terrine with a rocket salad, cranberry chutney and toasted ciabatta

Trio of chilled melon balls served with a basil syrup 

Intermediate

Raspberry sorbet laced with calvados

Mains

Chicken supreme marinated in pinot noir and slowly cooked with bacon lardons, baby onions and chestnut mushrooms served with a fondant potato and grilled asparagus, honey carrots and curly kale

Salmon fillet, Spinach and asparagus wrapped in puff pastry and serve with a tomato provencal sauce sauté new potatoes and stem broccoli

Baked aubergine filled with Mediterranean vegetables and served with a fondant potato 

Desserts

Chocolate and mint truffle torte served with cream

Homemade bakewell cheesecake served with praline and crème anglaise

Winter trifle with winter berries, whisky soak angel fingers, raspberry jelly and rich custard topped with fresh whipped cream


Holiday Inn
AN IHG® HOTEL

