

Holiday inn M4J4 Private dining menus

Canapes

£ 10 per person

Scottish smoked salmon, horseradish cream

Chicken liver mousse on artisan croutes, chipotle jam

Goats' cheese & chive beignets, red pepper dip

Mini Falafel bagel, tzatziki

Vegetarian & allergy menu

Starter

Creamy White bean & celeriac soup, tomato seeds (VE GF N)

Plum tomato, mozzarella & baby basil salad, balsamic glaze and toasted pine nuts (VE GF)

Portobello mushroom, spinach & brie, pepper coulis (VE GF N)

Main Course

Butternut squash, sage & grated Italian hard cheese risotto cake, chargrilled courgettes & roasted red pepper dressing (VE GF N)

Goats cheese, onion and courgette tart, salad leaves & pesto dressing

Pasta ribbons, shitake mushrooms & roasted shallot & cream sauce, tomato fondue and chives (N)

Falafel with grilled pepper, courgette, aubergine & cherry tomato, chilli salsa & tabbouleh (VE GF N)

Mushroom & leek wellington, kale, onion sauce & parsley oil (VE N)

Soup

£ 5 per person

Leek & potato soup with garlic & herb dumplings

Butternut squash soup, toasted chilli pumpkin seeds

Plum tomato & basil soup, chive & paprika cream

Carrot & coriander soup, crispy carrot & spring onion

Mushroom & spinach soup, sour cream

Roasted red pepper & plum tomato soup, basil & roasted garlic oil

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Please select one menu for your guests

Menu A £30 per person

Prawn salad, baby gem & Caesar dressing

Roast breast of chicken, oyster mushroom and chive sauce, herb mash and tender stem broccoli

White chocolate crème brulee, shortbread biscuit, raspberries

Menu B £30 per person

Rosary goat's cheese & pepper tart, micro leaves & herb cream

Fillet of seabass, wilted greens and crushed new potatoes with a lemon & thyme cream sauce

Eton mess

Menu C £30 per person

Smoked mackerel & horseradish mousse, rocket, honey & lemon dressing

Slow roasted pork belly, mustard & tarragon mash, apple jus & buttered carrots

Lemon tart & raspberries

Menu D £30 per person

Ham hock & pea terrine, roasted shallots & garlic dressing

Pan roasted fillet of North Sea cod, rosemary, olives & cherry tomatoes with rocket & parmesan

Sticky toffee pudding, toffee sauce & vanilla ice cream

Menu E £30 per person

Chilled galia melon, lemon sorbet and berry compote

Breast of chicken marinated with cumin & chilli, garlic and spring onion mash & ratatouille

Dark chocolate tart, caramel tuille

Served with coffee & chocolate truffles

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Please select one menu for your guests

Menu F £35 per person

Prawn & avocado salad, crab & celeriac remoulade, lemon oil
Confit of duck leg, white bean & chorizo casserole, green beans
Baked vanilla cheesecake, butterscotch sauce & berry compote

Menu G £35 per person

Pork & bacon terrine, red onion chutney and micro leaves
Grilled salmon, parmesan & pea risotto, baby spinach, tomatoes and crispy onions
Chocolate torte, peppered strawberries, Mikado chocolate pencils

Menu H £35 per person

Home cured beetroot salmon, dill & lemon, caper dressing, coriander
Roast breast of Barbary duck, dauphinoise potatoes, braised sweet red cabbage, parsnips and
Masala sauce
Caramel cheesecake, raspberry dust, tuille & vanilla cream

Menu I £40 person

Cherry tomato tart, olive tapenade, guacamole dressing
Roast sirloin of beef, confit of shallots, rosemary roast potatoes & root vegetables with pan gravy
Strawberry & champagne torte, macerated strawberries

Menu J £45 per person

Caramelised scallops, garden pea fondue, lemon cream & crisp leeks
Roast rack of Welsh lamb, garlic mash, ratatouille, buttered spinach & port jus
Dark chocolate tart, white chocolate brulee & milk chocolate mousse

Served with coffee & chocolate truffles

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Barbeque

£25 per person

BBQ

Prime Burger -6oz

Emmental cheese & caramelised onions

Relishes and dips

Cumberland sausage marinated in honey & mustard

Cajun spiced chicken

Caramelised corn on the cob, chilli & lime

Portobello mushrooms, garlic & herbs

Haloumi & red pepper kebabs

Tossed salad, sliced tomatoes, cheese & coleslaw

Minted new potatoes

Desserts

Fresh fruit salad

Profiteroles and chocolate sauce

Summer drinks

Glass of Prosecco or Pimms upon arrival £5.95

De Luca Prosecco, Italy £33

Peroni, Becks, Corona bottled beers £4.75

Vidal Sauvignon Blanc, Marlborough, New Zealand (crisp fruity white) £34

Kleine Zalze Cellar Selection Pinotage, South Africa (Rich juicy red) £29

Jägermeister £4.25

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Barbeque

£35 per person

BBQ - deluxe

Prime steak burger 5oz

Emmental cheese, chilli beef, caramelised onions

Relishes and dips

Salmon en papillote

Butterfly chicken breast, sweet chilli sauce

Maple & mustard bacon chop, apple sauce, chipotle mayonnaise

Gloucestershire Old Spot pork sausage

Haloumi & red pepper kebabs

Falafel & spinach burger

Caramelised corn on the cob, chilli & lime

Portobello mushrooms, garlic & herbs

Jacket potatoes

Potato salad, Coleslaw, Sliced beef tomatoes

Desserts

White chocolate & mango pot

Passion fruit cheesecake

Summer drinks

Glass of Prosecco or Pimms upon arrival £5.95

Montaudon Brut NV, Champagne, France £48

Peroni, Becks, Corona bottled beers £4.75

Vidal Sauvignon Blanc, Marlborough, New Zealand (crisp fruity white) £34

Kleine Zalze Cellar Selection Pinotage, South Africa (Rich juicy red) £29

Jägermeister £4.25

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Fork buffet

£35.00 per person

Starters

Sliced beef tomatoes, marinated olives and diced feta platter

Caesar salad, sour dough croutons & parmesan

Mixed salads leaves

Coleslaw

Cucumber, mint and yogurt salad

Continental meat platter

Smoked fish & prawn platter

Freshly baked breads, olive oil, balsamic and dressing

Main courses

Field mushroom, pepper & leek goulash

Thai green salmon curry finished coconut milk & coriander

Sautéed chicken, garlic, thyme and shitake mushrooms, citrus cream sauce

Coriander & chilli marinated lamb Rogan Josh, Greek yogurt

Roasted rosemary new potatoes

Braised onion & garlic rice

Honey and thyme glazed carrots

Dessert

Pear & frangipane tart

Chocolate opera cake

Fresh fruit salad

Coffee & chocolate truffles

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Conference delegate lunch

Included in your daily delegate package

or can be added to your package at the price shown

Conference Restaurant buffet Lunch – 3 course

£21.00

Soup of the day & selection of seasonal salads

Meat, fish & vegetarian main course dishes

Rice or new potatoes

Vegetables of the day

Fresh fruit salad & gateaux

Working lunch - served in or outside your meeting room

£19.00

Selection of 4 sandwiches or wraps (to include meat, fish & vegetarian)

Meat, fish & vegetarian hot dishes of the day

Selection of 3 salads, breads & olives

Continental meat or cold fish platter

Fresh fruit & mini desserts

Soup, sandwich, salad & fries – served in your meeting room

£15.00

Soup of the day

Selection of 4 sandwiches or wraps (to include meat, fish & vegetarian)

Selection of 3 salads

Skin on Fries

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Delegate refreshment breaks

Your daily delegate rate includes unlimited tea, coffee & Danish, cookies, cake throughout the day

Unlimited throughout the day £12

Unlimited tea, coffee & Danish, cookies, cake throughout the day

Mid-morning energiser £5

Tea & coffee served with Danish pastries, cookies & one of the following

Banana, apple & cranberry smoothie

Lemon drizzle cake

Mango & Greek yogurt smoothie

Banana, walnut slice

Raspberry, banana & orange smoothie

Afternoon pick me up £5

Tea & coffee served with one of the following

Chocolate & walnut brownie

Mini doughnuts

Flapjack

Caramel digestive bites

Carrot cake

Additional choices- per person

Bacon baps £6

Fried Egg baps £6

Bacon & sausage in sour dough bap £6

Orange juice (1 litre) £7.50

Fresh cut fruit & berry plate £6.00

Mini smoked salmon & chive cream cheese bagel £6

Scones with strawberry jam & clotted cream £6

Glass of Prosecco £5.95

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Indian Buffet Menu

£35.00 per person

Starter

Poppadum's lime pickle, Raita, cucumber, tomato, red onion

Onion bhaji

Lamb samosa

Chicken Satay

Main course

Peshwari Lamb chops

Pork curry with chillies & tamarind

Chicken Tikka Masala

Potato and cauliflower Sabji

Vegetable Biryani

Chickpea Marsala

Spicy basmati rice

Mixed Raita

Carrot, cabbage, red onion, green chili, lemon juice slaw

Naan

Dessert

Carrot halva

Kheer

Tea, Coffee & chocolate truffles

Suggested drinks

Bombay Sapphire & classic Fever Tree tonic £8

Meantime IPA bottled beer – original style that sustained the British Raj £6

Berri Estates Unoaked Chardonnay, SE Australia (Aromatic & lemons) £26

Short Mile Bay Shiraz, SE Australia (Robust & blackcurrant) £26

Macallan Gold £5

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Chinese buffet menu

£35.00 per person

Starter platter

Steamed chicken dumplings, teriyaki dipping sauce

Vegetable spring roll, sweet chilli dipping sauce

Sesame Prawn toast

Salt & pepper squid

Main course

Stir fried chicken, cashew nuts, tender stem broccoli, red pepper & soft noodles

Okra & fried tofu curry (v)

Pork belly char Sui with spring onions

Steamed seabass, chillies & ginger and crispy kale

Egg fried rice, noodles, greens and chilli sauce

Dessert

Banana spring roll & toffee sauce

Sweet Mango & cream pot

Tea, coffee & chocolate truffles

Suggested wines

Chablis, Domaine Marguerite Carillon, France (crisp & fresh) £39

Granfort Cabernet Sauvignon, Pays D'Oc, France (Vibrant blackcurrant) £28

Johnnie Walker Black £5

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Mexican buffet menu

£35.00 per person

Starter

Fried Calamari and tiger prawn sweet & hot sauce

Glazed baby back pork ribs, scallions and fried leeks

Frijoles & tortilla chips

Creamy twice-cooked black beans

Main course

Belly Pork belly, corn tortillas, salsa Verde with coriander and onion salsa

Beef chilli, diced brisket, roasted onions, black beans and dark chocolate, sour cream, salsa

Tempura mushroom, corn tortillas with grilled sweetcorn and chilli

Mexican style corn & spelt green risotto with coriander, tarragon, feta

Mexican pepper rice

Dessert

Chocolate, pecan and walnut brownie, vanilla ice cream

Coconut cheesecake with mango compote

Coffee & chocolate truffles

Suggested drinks

Corona bottled beer £4.75

Luis Felipe Edwards Gran reserve Chardonnay, Leyda Valley, Chile (rich & aromatic) £30

Callia selected Malbec, San Juan, Argentina (rich & robust) £33

Tequila – Olmeca £4.25

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Italian buffet menu

£35.00 per person

Anti-pasta platter

To include, sun blushed tomatoes, marinated artichokes, salamis, prosciutto

Beef tomato & buffalo mozzarella salad

Breads, olives, Bread sticks, dips, balsamic & olive oil

Arancini lollipop with tomato & basil dip

Main Course

Meat balls, slow roasted tomato & basil sauce, toasted pine nuts and cheese

Mushroom & baby spinach Garganelli in a creamy sauce

Baked cod loin with cherry tomatoes & roasted garlic aubergines

Crispy skin chicken, pesto risotto & tapenade dressing

Roasted garlic new potatoes, olives & peppers

Courgette fries

Balsamic & garlic green beans

Dessert

Crème catalana with amaretti biscuits

Tiramisu

Suggested drinks

Peroni bottled beer £4.75

Da Luca Prosecco (pear & peach fruit) £33

Solstice Pinot Grigio, Delle Venezie, Italy (crisp & citrus) £25

Montepulciano D'abruzzo, Parini, Italy (Rich, robust plum & cherry) £32

Luxardo Sambuca £4.25

Children's menu

Kids up to 13 eating with full paying adults staying at the hotel dine free in the restaurant

For your private dining events, weddings & family parties please select from the below

Children up to 13 £7.50

Children up to 5 go free

Pasta spirals with tomato sauce, cheese & garlic bread

Breaded chicken breast goujons, chips & beans

Pork sausage serve with mash potatoes & peas

Cod Fish fingers, chips & peas

Beef burger, soft white bap, chips & beans

or alternatively with

Baby gem lettuce, tomatoes and cucumber salad

Batons of raw carrots & cucumber

Pots of cherry tomatoes

Puddings

Strawberry jelly

Chocolate brownie bites

Vanilla ice cream