



*Banqueting & Events
at the
Holiday Inn
Milton Keynes Central*



***Holiday Inn**
Milton Keynes - Central*

500 Saxon Gate West
Central Milton Keynes
MK9 2HQ
01908 698500
reservations@himiltonkeynes.co.uk

Our dedicated team will guide you through your arrangements from the very first time you contact us to the moment you are enjoying the memories of your perfect event at the Holiday Inn Milton Keynes Central.

Our different choice of private dining options can cater up to 80 guests with smaller rooms available for more intimate occasions.

Our team of chefs have created a choice of delicious menus for you to choose from which cater for all tastes and dietary requirements.

To find out everything you need to know about our events please do not hesitate to contact us and will do our best to help.



Conference & Events Team
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SAMPLE COPIES

Finger Buffet menus

Traditional Buffet

Sausage rolls
Garlic bread with mozzarella cheese
Potato skins with mozzarella & bacon
Chicken drumsticks,
Pizza (V)
Crudities & dips to include:
carrots, peppers, cucumber, celery & humous dip (V)

Asian Buffet

Onion bhajis (V)
Vegetable pakora (V)
Falafel bites (V)
Lamb samosas
Tandoori chicken drumsticks
King prawn in filo pastry
Poppadum's & mango chutney (V)

New York Italian Buffet

Crispy chicken crunch - carrot julienne, herb mayo
Crispy calamari - sauce tartare, fresh lemon
Avocado caesar salad (V)
Margherita pizza - mozzarella, tomato, fresh basil (V)
Mini burgers - iceberg lettuce, beef tomato and served in a brioche bun
Macaroni cheese (V)
Baked nachos - jalapeños, sour cream, cheese sauce, chilli, guacamole (V)

Fork Buffet menu

Menu Option 1

Chilli con carne served with basmati rice

Herbed crusted cod loin in a white wine sauce served with new potatoes

Vegetable lasagne served with garlic bread (V)

A bowl of mixed salad, coleslaw, beetroot & onion salad (V)

Baked vanilla cheesecake (V)

Chocolate fudge cake

Menu Option 2

Chicken Jalfrezi served with basmati rice & poppadum's

Salmon fillet in a white wine sauce served with wilted baby spinach and new potatoes

Vegetable chilli served with basmati rice (V)

A bowl of mixed salad, coleslaw, beetroot & onion salad and Mediterranean salad (V)

Lemon tart with red berries (V)

Profiteroles with warm chocolate sauce (V)

Choose your perfect menu for your celebration

Menu One

Starters

Leek, potato & spinach soup (V)

Chicken & cognac pate, plum & apple chutney, olive oil & sea salt toasts

Roast cherry tomato & mozzarella salad, sun blush tomatoes, toasted pine nuts, rocket & basil (V)

Mains

Roast chicken breast, sage & onion stuffing, roast potatoes & pan gravy

Thyme roasted loin of pork, baked apples & cider gravy

Cod loin, lemon & herb crust, gratin potato, tarragon hollandaise

Stilton & spinach pasta (V)

Desserts

Warm apple crumble tart with vanilla ice cream (V)

Creamed filled profiteroles with warm chocolate sauce (V)

Baked vanilla cheesecake, raspberry coulis (V)

Coffee and after dinner mints £1.00 supplement

Choose one option from each course

Menu Two

Starters

Roast tomato & red pepper soup, basil oil (V)

Prawn & crayfish salad, Bloody Mary cocktail dressing

Ham hock & pea terrine,
red onion chutney & olive oil & sea salt toasts

Mains

Slow cooked pork belly, gratin potato and red wine & thyme gravy

Roast chicken breast, button mushrooms, smoked bacon lardons & red wine
sauce, roast potatoes

Baked salmon fillet, gratin potato, tomato & basil sauce

Wild mushroom risotto with parmesan and rocket (V)

Desserts

Chocolate & orange ingot, blood orange coulis (V)

Lemon tart, raspberry wafer & coulis (V)

Banoffee tort, toffee sauce (V)

Coffee and after dinner mints £1.00 supplement

Choose one option from each course

Kids Menu

Starter

Tomato soup (V)

Melon and orange cocktail (V)

Cheesy garlic bread (V)

Mains

All served with fries, jacket potato or chips

with peas or baked beans

4oz Beef burger

Chicken nuggets

Breaded fish

Pasta Neapolitan (V)

Dessert

Ice cream (V)

Fruit salad (V)

Chocolate brownie (V)

children 3-12 years old

Children under 3 years old eat free

Please inform a member of staff before dining if you have a food allergy or intolerance.

All food is prepared in an area where allergens are present.

(v) these dishes are suitable for vegetarian diet.

All prices are inclusive of VAT at the current rate. All items are subject to availability.

A 10% discretionary service charge will be added to your bill. The service charge is distributed fully between the team members.



Drink Packages

Option One

Half bottle of house wine – Pinot Grigio or Berri Estates Merlot
Glass of Prosecco

Option Two

Half bottle of house wine - Pinot Grigio or Berri Estates Merlot
Glass of Laurent-Perrier Champagne

Option Three

Half bottle of premium wine – Bolla Soave or Vinuva organic nero D'Avola
Glass of Laurent-Perrier Champagne

House wine available

De Luca Pinot Grigio
Berri Estates Merlot

Soft Drinks

Jugs of Orange Juice
Jugs of Cordial
Still or Sparkling water