



voco Telford Ironbridge
Festive Brochure



Welcome

Celebrate the festive season at voco Telford Ironbridge.

Expect thoughtfully prepared menus, seasonal flavours and a warm voco welcome from our experienced hosts.

Throughout November and December enjoy a relaxed lunch or a leisurely dinner from our **Festive Dining** menu.

Or why not dance the night away with friends, family or colleagues at one of our famous **Party Nights**. They're the perfect opportunity to bring everyone together for an evening of great food, festive cheer and unforgettable moments.

New for 2026, is our '**Taste of Christmas**' menu, a thoughtfully curated five-course tasting experience with optional drinks package.

Plus with a showstopping **Christmas Day Lunch** and **New Year's Eve** dining, we've got everything you need to celebrate the festive season in style.

To book please telephone: 01952 527 346, email: christmas@southwatereventgroup.com or

[BOOK ONLINE](#)





Festive Dining

Take a seat, raise a glass and let the celebrations begin.

Our festive menus are thoughtfully prepared using seasonal flavours.

Two Courses: £27.50 per person

Three Courses: £30.00 per person

Available from 12:30pm-2:30pm and 6pm-9pm
Sunday-Thursday throughout November &
December

To book please email:

christmas@southwatereventgroup.com

Festive Lunch & Dinner Menu

STARTERS

Honeyed carrot soup [V] [GF] [VgnA]
Carrot crisps

Chicken liver parfait [GFA]
Kumquat chutney, warm ciabatta

Winter spiced pear and Stilton salad [V]
Dressed salad leaves

MAIN COURSES

Oven-roasted breast of turkey [GFA]
With streaky bacon and sausage, gently infused with cranberry and clementine,
roast potatoes, Savoy cabbage, Brussels sprouts, roasted parsnips, carrots, red wine gravy

Fillet of haddock [GF]
Chive mash, Tenderstem broccoli, green beans, roasted carrots, Applewood Cheddar sauce

Sweet potato and red onion marmalade seeded tart [GF] [Vgn]
Market vegetables, red pepper coulis

DESSERTS

Sticky toffee pudding [GFA] [VgnA]
Cheshire Farm Irish cream ice cream

Chocolate brownie
Black cherry compote, Kirsch Chantilly cream

Raspberry and gin cheesecake [GF] [Vgn]
Raspberry sorbet



A Taste of Christmas

Celebrate the magic of the season with a thoughtfully curated five-course tasting experience, designed to capture the comforting and indulgent flavours of Christmas.

Tasting Menu

£24.50 per person

with Drink Pairing Flight (alcoholic or non-alcoholic)

£55.00 per person

Available Monday – Thursday evenings throughout December, served within the Olive Tree Restaurant.

Pre-booking is essential, dietaries are to be specified at least 14 days prior to arrival.

To book please email:

christmas@southwatereventgroup.com

A Taste of Christmas

FIRST COURSE

Roasted butternut squash velouté [V]

Silky roasted butternut squash soup, finished with crème fraîche, toasted pumpkin seeds and fresh thyme

SECOND COURSE

Whipped goat's cheese and cranberry crostini [V]

Toasted focaccia topped with creamy goat's cheese, spiced cranberry chutney and micro herbs

INTERMEDIATE COURSE

Mulled pear and winter spice granita [Vgn]

Lightly poached pear with a refreshing mulled wine granita, scented with cinnamon, star anise and orange zest

MAIN COURSE

Pressed turkey and pig in blanket terrine

Served with glazed winter vegetables and a rich red wine jus

or

Chestnut, brie and cranberry parcel [V]

Served with glazed winter vegetables, and a rich red wine jus

DESSERT

Sticky toffee pudding [V]

Warm sponge with toffee sauce, served with Cheshire Farm gingerbread ice cream and candied pecans



Christmas Party Nights

Dress up, dance it out and celebrate the season in style with our Christmas Party Nights.

Enjoy an evening of fantastic food, festive cheer and unforgettable moments with friends, family or work colleagues this December.

From **£48.00** per person
Minimum booking 10 guests

Private Celebrations

Looking for something a little more personal?

Our private suites offer the perfect setting for exclusive festive celebrations, with tailored menus, dedicated service and space to celebrate your way.

Exclusive use for 100 – 120 guests with private bar facilities.

To book, please telephone: 01952 527 346
or email: christmas@southwatereventgroup.com

Christmas Party Nights Menu

STARTERS

Honeyed carrot soup [V] [GF] [VgnA]
Carrot crisps

Chicken liver parfait [GFA]
Kumquat chutney, warm ciabatta

Winter spiced pear and Stilton salad [V]
Dressed salad leaves

MAIN COURSES

Oven-roasted breast of turkey [GFA]
With streaky bacon and sausage, gently infused with cranberry and clementine roast potatoes, Savoy cabbage, Brussels sprouts, roasted parsnips, carrots, red wine gravy

Slow-cooked pork belly [GF]
Apple mash, Savoy cabbage, Brussels sprouts, roasted parsnips, carrots, wholegrain mustard jus

Fillet of haddock [GF]
Chive mash, Tenderstem broccoli, green beans, roasted carrots, Applewood Cheddar sauce

Sweet potato and red onion marmalade seeded tart [GF] [Vgn]
Market vegetables, red pepper coulis

DESSERTS

Sticky toffee pudding [GFA] [VgnA]
Cheshire Farm Irish cream ice cream

Chocolate brownie
Black cherry compote, Kirsch Chantilly cream

Raspberry and gin cheesecake [GF] [Vgn]
Raspberry sorbet



Christmas Day

Sit back, relax and enjoy Christmas Day exactly as it should be. Seasonal dishes, carefully prepared and served with a warm voco welcome.

Enjoy a Welcome Reception with arrival cocktail and amouse bouche, a three course dining experience and post-dinner tea, coffee and petit fours.

£84.00 per person

Under 3s **£15.00** | 3-6 yrs **£27.50** | 7-12 yrs **£45.00**

Children's menus available

Pre-booking is essential, dietaries to be specified at least 14 days prior to arrival.



Christmas Day Lunch Menu

STARTERS

Atlantic prawn and Devon crab cocktail [GFA]

North Atlantic prawns and Devon crab. Thermidor-style dressing, baby gem lettuce, pickled cucumber ribbons and toasted sourdough

Pressed pig in blanket terrine [GFA]

Layers of smoked sausage and streaky bacon served with sage focaccia, cranberry and orange chutney and baby herb salad

Whipped honeyed feta and fig salad [V] [GF]

Whipped feta infused with festive spices, roasted figs, pomegranate seeds, chicory leaves and pea shoots with honey and candied chestnuts

Roasted Brussels sprout and aged Cheddar velouté [VgnA] [GFA]

Maple-smoked bacon crumb, crispy shallots. Served with a warm artisan roll and smoked Maldon salt butter

MAIN COURSES

Traditional roast bronze turkey [GFA]

Oven-roasted turkey breast, butternut purée, streaky bacon and sausage infused with cranberry and clementine, duck-fat roast potatoes, rich turkey gravy

Dry-aged roast sirloin of Buttercross Farm beef [GFA]

Served medium-rare. Yorkshire pudding, truffle potato purée, duck-fat roast potatoes, rich porcini and red wine jus

Gressingham duck breast [GF]

Pan-roasted duck breast, dauphinoise potatoes, port and bramble jus

Luxury Fisherman's pie [GF]

Lobster, smoked haddock, salmon and king prawns in a Champagne and smoked cheese velouté, mashed potato. Served with Tenderstem broccoli and green beans

Winter vegetable and pearl barley cobbler [Vgn]

Roasted root vegetables, wild mushrooms and pearl barley in a rich herb gravy, smoked Applewood dumplings, warm rosemary focaccia

All dishes served with glazed carrots and parsnips, buttered sprouts, braised red cabbage

DESSERTS

Traditional Christmas pudding [V] [GFA]

Homemade Christmas plum pudding, cranberry and clementine compôte, Marmalade Anglaise

Christmas Limoncello snow dome [V] [GF]

A hand-crafted white chocolate snow dome filled with Limoncello cream, sharp Amalfi lemon curd, crushed meringue

Salted caramel and gingerbread tiramisu [V]

Mascarpone cream layered with gingerbread sponge, salted caramel and festive spices, caramelised biscuit crumb

Local artisan cheeseboard [V] [GFA]

A selection of regional cheeses served with spiced fruit chutney, artisan crackers and walnut bread



New Year's Eve

Join us for a Gala Dinner celebration this New Year's Eve.

Enjoy a Welcome Reception with arrival cocktail and amouse bouche, a four course dining experience and a Midnight Celebration with coffee, petit fours and a countdown toast.

£50.00 per person

with Drink Pairing Flight (alcoholic or non-alcoholic) **£85.00 per person**

Pre-booking is essential, dietaries are to be specified at least 14 days prior to arrival.
Children aged 14+ only.

To book please email:

christmas@southwatereventgroup.com

New Year's Eve Gala Dinner

FIRST COURSE

Buttercross Farm beef carpaccio [GF]

Hand-sliced Buttercross Farm beef, served with black garlic emulsion, caperberries, aged Parmesan shards, rocket and truffle oil

or

Heritage beetroot carpaccio [V] [GF]

Hand-sliced Shropshire beetroot carpaccio, served with black garlic emulsion, caperberries, mature Cheddar crisp, rocket and truffle oil

INTERMEDIATE COURSE

Gin and elderflower granita [Vgn] [GF]

A refreshing palate cleanser of elderflower and gin granita, compressed cucumber ribbon, lime foam and crystallised mint

MAIN COURSE

Pan-seared Gressingham duck breast [GF]

Served pink with potato dauphinoise, tart cherry and port reduction, honey-glazed heritage carrots, torched Tenderstem broccoli and duck jus

or

Caramelised red onion and lion's mane tarte tartin [V]

Puff pastry layered with confit red onions and roasted lion's mane mushroom, served with potato dauphinoise, tart cherry and port reduction, honey-glazed heritage carrots, torched Tenderstem broccoli and red wine jus

DESSERT

Balfour Rosé sparkling wine and raspberry celebration [V] [GF]

English Balfour rosé infused mousse with raspberry compôte centre, white chocolate, popping candy



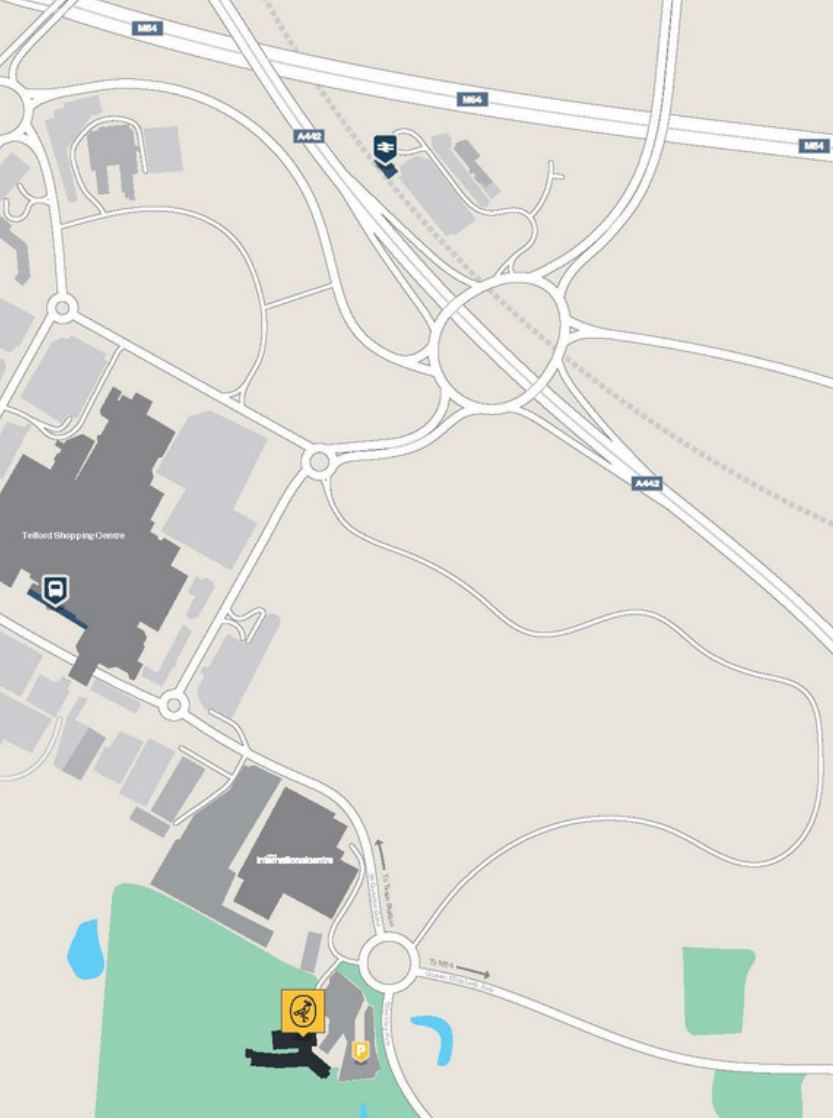
Festive Stays

Make the most of the season with a festive getaway.

Stay with us over Christmas or New Year and enjoy comfortable accommodation, seasonal dining and time to unwind.

£99.00 Bed and Breakfast for up to 2 people





VOCO[®]
— BY IHG —
Telford Ironbridge

Finding Us

TRAVEL BY ROAD

1 mile to / from M54 J4 | Shrewsbury, 15 miles
Wolverhampton, 18 miles | Birmingham, 45 miles
Chester, 50 miles

TRAVEL BY RAIL

Telford Central Station, 1 mile

TRAVEL BY AIR

Birmingham Airport, 45 miles
Manchester Airport, 65 miles

St Quentin Gate, Telford, TF3 4EH
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