



Festive Cheer

Book your Christmas Party and Events
for 2018 with Holiday Inn® Fareham-Solent





**Add some sparkle
to your Christmas**



Celebrate with us

Make sure your Christmas celebration is just the way you want it. We have everything you need for the perfect festive get-together. From cocktails and cuisine to music and dancing, let Holiday Inn take care of every last detail. Whatever the size of your group, we have the ideal venue to make your event one to remember. You can spoil your family and friends, colleagues or clients at one of our party nights or even a seasonal lunch or dinner - it's up to you.

In this brochure you'll see a selection of our favourite ideas for sensational parties. We hope you'll find the perfect one for you. Remember, booking early will guarantee dates, rooms and save you money too.



Your ideal party venue

- Dedicated Christmas co-ordinators
- Experienced and friendly staff
- B&B available from £59.00 (Based on two people sharing)



November Party Nights

Join in the fun with one of our lively party nights. Enjoy a festive three-course meal and then dance the night away with our disco.

Dates:

November 23rd, 24th & 30th
7:00pm - 1:00am

£26.00
per person

Party Menu 2

Thursday All Inclusive Party Nights December

Join in the fun with one of our all inclusive party nights. Enjoy a festive three-course meal and then dance the night away with our disco. Enjoy unlimited house lager, bitter, selected wines and soft drinks

Dates:

December 6th, 13th & 20th
7:00pm - 1:00am

£50.00
per person

Party Menu 2

Friday Party Nights December

Join in the fun with one of our lively party nights. Enjoy a festive three-course meal and then dance the night away with our disco.

Dates:

December 7th, 14th & 21st

7:00pm - 1:00am

£35.00

per person

Party Menu 2

Saturday Party Nights December

Not available on Friday night? No problem. Book our Saturday Party Night and get all the same great food and entertainment. Includes three-courses and our disco!

Dates:

December 1st, 8th, 15th & 22nd

7:00pm - 1:00am

£40.00

per person

Party Menu 1



Festive Lunch

Enjoy a festive three-course meal. Whatever the size of your event we can provide the perfect venue for your festive celebrations.

Dates:

Available any day throughout November & December 2018

From 12:00pm

£25.00

per person

Party Menu 2



Party Menu 1

Starters

- Carrot and coriander soup (V)(Ve)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Grilled goat's cheese and roasted mixed beets with citrus drizzle (V)

Mains

- Turkey, stuffing ball, pigs in blankets and pan gravy
- Rump of lamb*, Yorkshire pudding and mint sauce
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Served with winter vegetables and rosemary roast potatoes

Desserts

- Traditional Christmas pudding with brandy sauce
- Belgian chocolate and raspberry torte with candied winter fruits (Ve)
- Christmas cheesecake with white chocolate shavings (V)

Party Menu 2

Starters

- Carrot and coriander soup (V) (Ve)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta

Mains

- Turkey, stuffing ball, pigs in blankets and pan gravy
- Roasted beetroot butternut squash and pumpkin seed tart (V) (O)

Served with winter vegetables and rosemary roast potatoes

Desserts

- Traditional Christmas pudding and brandy sauce
- Belgian chocolate and raspberry torte with candied winter fruits (Ve)

**cooked medium (Ve) Vegan (O) Vegan option available (V) No meat or fish. Gluten free gravy.*



Boxing Day Carvery

Continue the Christmas celebrations with us this Boxing Day at our delicious carvery lunch.

Dates:

December 26th

From 12:30pm

£16.00 per adult

£9.00 per child
(12yrs & under)

Festive Carvery

Starters

- Carrot and coriander soup (V) (Ve)

From the Chef's table

- Smoked mackerel with horseradish mayonnaise
- Duck and chicken terrine
- Fruit medley (V)
- Meat platter
- Goat's cheese salad, mixed leaf salad, wild rice and bean salad, potato salad, tomato and onion salad (V)
- Farmhouse pâté
- Rustic bread board (V)
- Marinated olives (V)
- Dips, dressings, chutney and pickle (V)

(Ve) Vegan

(O) Vegan option available

(V) No meat or fish

(GF) Gluten free

Gluten free gravy

Mains

From the carvery

- Turkey, stuffing ball, pigs in blankets and pan gravy
- Roast beef, Yorkshire pudding, horseradish sauce
- Honey and mustard glazed gammon
- Hearty fisherman's pie
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)
- Roast rosemary potatoes, creamy mash, winter vegetables, sautéed buttered sprouts, cauliflower cheese and gravy

Desserts

From the kitchen

- Traditional Christmas pudding and brandy sauce
- Chocolate fudge cake (V)
- Fresh fruit salad (V) (Ve) (GF)
- Christmas cheesecake with white chocolate shavings (V)



Christmas Day Lunch

Let us be your Christmas Day home from home this year. Join us for a five-course Christmas lunch and we'll take care of every detail to make your day special.

Dates:

December 25th

From 12:30pm

£68.00 per adult

£20.00 per child

(12yrs & under)

Christmas Day Menu

Glass of bubbly on arrival.
Fruit Shoot for children.

New Year's Eve Family Party

Join in the fun and countdown to New Year's Eve with us. Enjoy a three-course meal and then dance the night away at our disco.

Dates:

December 31st

7:00pm - 1:00am

£45.00 per adult

£15.00 per child

(12yrs & under)

NYE Family Menu

Glass of bubbly on arrival.
Fruit Shoot for children.

New Year's Eve Adult Party

Join in the fun and countdown to New Year's Eve with us. Enjoy a five-course meal and then dance the night away at our disco.

Dates:

December 31st

7:00pm - 1:00am

£65.00

per person

NYE Adult Menu

Glass of bubbly on arrival.



Christmas Day Menu

Starters

- Roasted salmon and dill tart with lemon and black pepper pastry
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Grilled goat's cheese and roasted mixed beets with citrus drizzle (V)

Soup Course

- Butternut squash and sweet potato soup (V) (Ve)

NYE Family Menu

Starters

- Buffalo mozzarella, roasted Mediterranean vegetable tower and tomato salsa (V)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Wild mushroom and Madeira cream bruschetta (V) (O)

Main Courses

- Turkey, pigs in blankets, chestnut stuffing, rosemary potatoes and winter vegetables
- Rump of lamb*, Yorkshire pudding and mint sauce, rosemary potatoes and winter vegetables
- Pan-fried swordfish with prawn and lemon caper butter, crushed chive potatoes and winter vegetables
- Roasted beetroot, butternut squash and pumpkin seed tart with rosemary potatoes and winter vegetables (V) (O)

Main Courses

- Lamb rump, dauphinoise potatoes, redcurrant and rosemary jus with winter vegetables
- Salmon en croute, spinach and white wine cream, crushed chive potatoes and winter vegetable
- Corn-fed chicken, wild mushrooms, roasted new potatoes, winter vegetables, crispy kale and Madeira jus
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Desserts

- Traditional Christmas pudding and brandy sauce
- Belgian chocolate and raspberry torte with candied winter fruits (Ve) (V)

Cheeseboard

- Cheeseboard and biscuits with celery and grapes

Followed by

- Freshly brewed coffee or tea with mince pies

Desserts

- Belgian chocolate and raspberry torte with candied winter fruits (Ve) (V)
- Lemon meringue and berry compote

NYE Adult Menu

Starters

- Buffalo mozzarella, roasted Mediterranean vegetable tower and tomato salsa (V)
- Duck and chicken terrine, plum and ginger chutney, toasted ciabatta
- Wild mushroom and Madeira cream bruschetta (V) (O)

Soup Course

- Butternut squash and sweet potato soup (V) (Ve)

Main Courses

- Lamb rump, dauphinoise potatoes, redcurrant and rosemary jus with winter vegetables
- Salmon en croute, spinach and white wine cream, crushed chive potatoes and winter vegetable
- Corn-fed chicken, wild mushrooms, roasted new potatoes, winter vegetables, crispy kale and Madeira jus
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Desserts

- Belgian chocolate and raspberry torte with candied winter fruits (Ve) (V)
- Lemon meringue and berry compote

Cheeseboard

- Cheeseboard and biscuits with celery and grapes

Followed by

- Freshly brewed coffee or tea with chocolate mints

Terms and Conditions

All information and menus are correct at time of brochure print. Hotels reserve the right to make changes to the events and menus, subject to notice.

£10pp non-refundable deposit required to secure your spaces. Final balance due one month prior to the function.

A menu pre-order selection form will be sent with the booking confirmation. Menu pre-orders are required by the hotel one month in advance of the party night per table booked.

Inclusive beverage events

Terms and conditions apply. The unlimited drinks are served from the start of the meal until midnight. The package consists of house lager, house bitter, selected wines and soft drinks.

www.hifarehamhotel.co.uk/christmas

**cooked medium (Ve) Vegan (O) Vegan option available (V) No meat or fish. Gluten free gravy.*

Find us

Holiday Inn Fareham-Solent

Cartwright Drive, Titchfield,
Fareham PO15 5RJ

☎ +44 (0)1329 443008

✉ www.hifarehamhotel.co.uk

Contact our Christmas Co-ordinator

☎ +44 (0)1329 443008

✉ events@hifareham.com

