

Christmas 2024





Festive FAYRE

25TH NOVEMBER - 24TH DECEMBER

EXCLUDING SUNDAYS WHEN IT WILL BE INCORPORATED INTO OUR SUNDAY MENU

12PM - 4PM | 2 COURSES £20 | 3 COURSES £24 4PM - CLOSE | 2 COURSES £25 | 3 COURSES £30

STARTFRS

SPICED PARSNIP & APPLE SOUP (VGA)
SALTED BUTTER, BREAD

HONEY GLAZED HAM & MUSTARD TERRINE (GFA)

BURNT APPLE GEL. TOASTED CIABATTA. MULLED PEAR CHUT

SMOKED SALMON, PRAWN & TOMATO FISHCAKE

DRESSED SPINACH, SAFFRON BEURRE BLANC

WILD MUSHROOMS (GFA)
SPINACH, TOASTED PINE NUTS, TOASTED SOURDOUGH, GARLIC SAUCE

MAIN COURSES

FREE RANGE ROAST TURKEY (GFA)
ROAST POTATOES, PIG IN BLANKET, TREACLE GLAZED ROOTS, APRICOT & CRANBERRY STUFFING

STEAK BURGER

CRISPY PANCETTA, FRENCH BRIE, CRANBERRY JAM, SKIN ON FRIES

OVEN BAKED TROUT (GF)
WHIPPED GOATS CHEESE, ENDIVE, PICKLED SHALLOT, DILL EMULSION

ROASTED CHICKPEA, MUSHROOM & WALNUT WELLINGTON (VE)

ROASTED ROOTS, TENDERSTEM BROCCOLI, ALMOND SAUCE

DESSERTS

STEAMED CHRISTMAS PUDDING (VGA)

BLACK CHERRY PURÉE, BRANDY CREA

CHOCOLATE & RASPBERRY TORTE (GF)

RASPBERRY SORBET, MINT GEL

APPLE, BLACKBERRY & ALMOND CRUMBLE (GFA)

CRÈME ANGLAISE

CHEESE PLATE

FIG & HONEY CHUTNEY, SELECTION OF ENGLISH CHEESES, CRACKERS (£5 SUPPLEMENT)

Booking Policy: All bookings will require a deposit of £10 per person to secure the booking when dining, 48 hours cancellation notice is required for a refund. Please note no booking is confirmed until the deposit has been received. All tips are directed to our team. *Not available in conjunction with any other offers. Please make the staff aware of any allergies or food intolerances. Menu will be available to walk-in customers subject to availabitiv.





SUNDAY 1ST. 8TH. 15TH DECEMBER

10.15AM ARRIVAL BREAKFAST SERVED AT 10.45AM

ADULTS £19.95 | CHILDREN 4-12 YEARS £15.50 CHILDREN 2-3 YEARS £10.50 | CHILDREN 0-1 YEARS £5.50

ALL CHILDREN MUST BE ACCOMPANIED AN ADULT



BETWEEN MAKING HIS LIST (AND CHECKING IT TWICE) AND READYING HIS SLEIGH, SANTA HAS ONE IMPORTANT STOP ON THE WAY, AND IT HAS DELIGHTFUL GARDEN VIEWS...

THIS CHRISTMAS, HE'LL BE VISITING OUR BEAUTIFUL GARDEN ROOM FOR A DELICIOUS BREAKFAST, AND WE WOULD LOVE FOR YOU AND YOUR LITTLE ELVES TO JOIN HIM.

YOU CAN SHARE A SPECIAL MORNING WITH THE MAIN MAN HIMSELF BEFORE HE GETS BACK TO WORK AND JUST BETWEEN US... HE'S MAKING SURE TO BRING A SPECIAL GIFT FOR THE LITTLE ONES, BUT DON'T TELL THEM - IT WOULD SPOIL THE SURPRISE!

INDULGE YOUR LITTLE ONES AND OF COURSE YOURSELF WITH AN UNLIMITED BREAKFAST BUFFET PACKED WITH YUMMY CHOICES.



FULL PAYMENT UPON BOOKING
CALL 0121 745 6119 OR EMAIL EVENTS@REGENCYHOTELSOLIHULL.CO.UK

Shared FESTIVE PARTY Nights

FRIDAY 6TH & FRIDAY 13TH DECEMBER

JUST £24.95 PER PERSON | £220 FOR A TABLE OF 10

LOOKING TO JOIN OTHER GROUPS FOR YOUR CHRISTMAS PARTY? OUR SHARED CHRISTMAS PARTY NIGHTS ARE JUST THE TICKET SO GET THE GANG AND THE TEAM TOGETHER FOR A KNEES-UP TO CELEBRATE THE END OF THE YEAR AT ONE OF OUR FABULOUS PARTY NIGHTS.

AFTER A FESTIVE FEAST, KEEP THE GOOD TIMES FLOWING WITH OUR RESIDENT DJ YOU WILL RECEIVE A CHRISTMAS COCKTAIL ON ARRIVAL AT 7PM BEFORE TALKING YOUR SEAT IN OUR LAVISHLY DECORATED FOUR ASHES SUITE

A delicious festive buffet is served at 8pm

APRICOT, CRANBERRY, SAGE SAUSAGE ROLLS

TURKEY, BRIE AND CRANBERRY SLIDERS

BRIE AND CRANBERRY SLIDERS (V)

PULLED BEEF AND CARAMELISED ONION SLIDERS

HALLOUMI SLIDERS (V)

MOVING MOUNTAIN SLIDERS (VE)

ROASTED PICKLE AND SMOKED CHEESE PINWHEEL (V)

PIGS IN BLANKETS

BRIE, PORT JELLY TARTLETS (V)

GARLIC THYME ROAST POTATOES (V)

CRISPY BACON AND FETA ARANCINI

WILD MUSHROOM AND PARMESAN ARANCINI

DARK BROWNIES & RUM CHANTILLY (VE)

MINCE PIES (V)

DrinksPACKAGE Available 2 BOTTLES OF PROSECCO OR HOUSE WINE ICE BUCKET OF 8 BEERS

£80
IF PRE ORDERED BY
1ST DECEMBER



THERE'S NOTHING QUITE LIKE GETTING TOGETHER WITH COLLEAGUES AND FRIENDS IN CELEBRATION, AND OUR PARTY NIGHTS ARE SURE TO GET YOU FEELING FESTIVE! JOIN US FOR AN EVENING OF FUN AND LAUGHTER AND ENJOY A DELICIOUS CATERING OPTIONS FOLLOWED BY ENTERTAINMENT UNTIL LATE.

WE CAN OFFER ACCOMMODATION TO ALL YOUR GUESTS TO ENSURE EVERYONE CAN ENJOY
THE NIGHT IN FULL. WE HAVE AVAILABILITY THROUGHOUT NOVEMBER & DECEMBER PLEASE
CONTACT US FOR AVAILABILITY AND WE CAN PUT TOGETHER A NIGHT TO REMEMBER FOR YOU

CONTACT OUR ELVES IN THE EVENTS TEAMS WHO WILL PUT TOGETHER YOUR OWN PACKAGE





BETWEEN 12PM-5PM FVERYDAY FROM NOVEMBER 25TH £25 PER PERSON | SERVED WITH A SELECTION OF TEA & COFFEE £30 PER PERSON | SERVED WITH PROSECCO



OUR TALENTED PASTRY CHEF HAS CRAFTED A MOUTH-WATERING AFTERNOON TEA FULL OF FESTIVE THEMED SURPRISES.

TUCK INTO SCRUMPTIOUS SANDWICHES, FRESHLY BAKED SCONES AND A WONDERFUL SELECTION OF PATISSERIES THAT ARE FEAST FOR THE EYES AND THE TASTE BUDS.

A SELECTION OF FRESH SANDWICHES

ROAST TURKEY & CRANBERRY GEL PICKLED CUCUMBER & CHIVE CREAM CHEESE

SMOKED SALMON & DILL MAYONNAISE

CHEESE & SPICED PEAR CHUTNEY

HOMEMADE SCONES SOMETHING SWEET

FRUITED SCONES WITH CLOTTED CREAM AND HOMEMADE MULBERRY JAM

SELECTION OF MINI-CHRISTMAS TREATS AND SURPRISES



FOR Table BOOKINGS

SERVED UNTIL 9.30PM



JOIN FRIENDS & FAMILY AND ESCAPE THE MADNESS OF LAST-MINUTE SHOPPING AND ORDER FROM OUR FESTIVE BRUNCH & LUNCH & COCKTAIL MENU.

A LIVE SINGER ADDS TO THE FESTIVE SPIRIT

10AM-6PM | FREE ENTRY



Christmas DAY

SITTING TIMES 12PM & ADULTS £89.50 | CHILDREN UNDER 11 £54.50

STARTERS

ROASTED CELERIAC & TRUFFLE SOUP (VGA)

SMOKED DUCK LIVER PARFAIT (GFA)

PICKLED CARROT, REDCURRANT GEL. TOASTED BRIOCH

WHIPPED GOATS CHEESE (GF) POACHED STAR ANISE PEAR, CANDIED WALNU

FENNEL & DILL CURED CHALKSTREAM TROUT

BEETROOT, BASIL & WHOTE ASPARAGUS SAUCE

MAIN COURSES

ROASTED TURKEY CROWN (GFA)
DUCK FAT ROAST POTATOES, PANCETTA WRAPPED CHIPOTLE SAUSAGE, MAPLE GLAZED CARROTS, PISTACHIO & APRICOT STUFFING, GRAVY

ROLLED RIB-EYE OF BEEF (GFA)

DUCK FAT ROAST POTATOES. MAPLE GLAZED CARROTS. ROSEMARY YORKSHIRE PUDDING. GRAVY

BUTTERED HALIBUT,

WILD MUSHROOM, CHARRED TENDERSTEM BROCCOLI, PAN FRIED GNOCCHI, MORNAY CREAM

WILD MUSHROOM. TRUFFLE & SPINACH SUET (VE) MAPLE GLAZED CARROTS. ROCK SALTED ROAST POTATOES. MOREL GI

ALL SERVED WITH VEGETABLES FOR THE TABLE TO SHARE, LEMON & THYME BROCCOLI, BRAISED RED CABBAGE & BRUSSELS SPROUTS WITH TOASTED PUMPKIN SEEDS

DFSSFRTS

STEAMED CHRISTMAS PUDDING (VE)

CHERRY GEL, BRANDY SAUCE

CARAMEL CHEESECAKE (VGA) CHOCOLATE SNOW, HONEY & WHITE CHOCOLATE ICE CREAM, SALTED CARAMEL PRETZEL

CHOCOLATE & ORANGE TORTE (GF)

BOURBON-SOAKED CLEMENTINE, RASPBERRY SORBE

SELECTION OF ENGLISH CHEESES

SOURDOUGH CRACKERS, GRAPES, CELERY, PEAR CHUTNEY

CALL 0121 745 6119 OR EMAIL EVENTS@REGENCYHOTELSOLIHULL.CO.UK

£10 deposit non refundable deposit required per person. Full balance (with menu selections) payable by December 1st.





HARRY'S BRASSERIE

BRUNCH & FESTIVE LUNCH MENU SERVED FROM 11AM





S P O R T S B A R LIVE PREMIER LEAGUE FOOTBALL FROM 3PM





FOLLOWED CHRISTMAS SPORTS QUIZ

SUPPORTING SOLIHULL MOORS FOUNDATION

£5 PER PERSON TO ENTER

INCLUDING TURKEY SANDWICHES & PIGS IN BLANKETS (MAXIMUM 6 PER TEAM)
PRIZES TO BE WON & AUCTION | LIMITED SPACES SO PLEASE BOOK YOUR TEAM IN!









CELEBRATE NEW YEAR EVE WITH ALL THE FAMILY AND YOUR FRIENDS

11AM - 7PM



LIVE PERFORMANCE FROM "THE TOVEY BROTHERS"

SUPPORTED BY OUR DJ TO ENSURE YOUR NEW YEAR GETS OFF TO THE BEST START NEW YEAR

BRUNCH AND LUNCH MENUS AVAILABLE

FREE ENTRY | FREE PARKING





BAR | BRASSERIE | TERRACE | SPORTS BAR













25% OFF WHEN YOU SPEND £40 OR MORE IN January 2025*

REGENCY HOTEL STRATFORD ROAD SHIRLEY B90 4EB

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