



Christmas Day

Experience the Magic of Christmas at The Heart of England Conference & Events Centre and Quicken Tree Restaurant

Christmas Day is finally here, and there's no better place to celebrate. Leave the stress of hosting behind and join us for a day of indulgence, family, and festive cheer.

There are 2 Christmas Day options to choose between:

OPTION A Luxury VIP 6 Course
Christmas Day Banquet
in The Quicken Tree
Restaurant





OPTION

A LUXURY VIP 6 COURSE CHRISTMAS DAY BANQUET IN THE QUICKEN TREE RESTAURANT

Celebrate Christmas in the tranquil and festive setting of our restaurant, where you'll enjoy a sumptuous 6-course banquet that will make your Christmas Day unforgettable.

- Warm Welcome: Start in our cosy bar, complete with crackling log burner. Adults will enjoy a complimentary glass of Prosecco or orange juice alongside an amuse-bouche, while children have fun making hot chocolate with Santa's Elf.
- ▼ For the Little Ones: Every child will receive a Christmas activity pack at the table and a small gift from Santa's Elf as they leave.
- ▼ The Feast: Amuse-bouche to start, Starter, Main Course, Decadent Dessert, Artisan Cheese Board for the table, Finished with Tea, Coffee and Petit Fours
- ✔ Pricing: £135 per adult, £45 per child (Under 2's dine for free)

IMPORTANT INFORMATION:

- ✔ Pre-booking is essential, with limited slots available between 12.30 3pm.
- **▼** Last drink orders will be at 5pm with departures by 5.45pm.
- We cater for all dietary requirements, please inform us when booking.

OPTION

BIRCHLEY BONANZA WITH 3 COURSE CARVERY IN THE BIRCHLEY SUITE

A lively and festive celebration in our Birchley Suite with a 3 course menu

- ▼ A cracking Christmas Carvery in our beautifully decorated Birchley Suite
- **♥ Party atmosphere with music**, dancing and entertainment.
- **▼ Fun activities** in our festive marquee & special visit from Santa for the little ones.
- **▼ The Feast:** Soup Station, Carvery & Dessert Station.
- ✔ Pricing: £75 per adult, £35 per child (under 2's free)

IMPORTANT INFORMATION:

- ◆ Pre-booking is essential by calling 01676 540333
- ✔ Doors open at noon with last food orders at 3pm and bar until 5.30pm
- We cater for all dietary requirements, please inform us when booking.

TO BOOK AND PRE-ORDER, PLEASE CALL: 01676 540333



MENU

LUXURY VIP 6 COURSE BANQUET IN THE QUICKEN TREE

AMUSE-BOUCHE

Lemon blinis topped with smoked salmon/dill Philadelphia and red Caviar. Contains gluten, fish, dairy.

Blinis with smoked duck breast tartare and pickled cornichon. Contains gluten.

Spinach blinis with wild mushrooms, Philadelphia and cucumber. Contains gluten, dairy.

STARTER OPTIONS

- 1. Duo of baby prawns and crayfish cocktail, classic Marie-Rose sauce, avocado and sourdough bread. Contains: crustacean, gluten, dairy.
- 2. Home-made chicken liver pâté with red onion chutney and sourdough bread. Contains: gluten, sulphur dioxide.
- 3. Mini Camembert in crispy panko paired with fig chutney, celery, apple and honey walnuts. Contains: gluten, dairy, nuts.
- 4. Ham hock terrine with crispy egg, pea purée and pickled pearl onion. Contains: egg, mustard, sulphur dioxide.
- 5. Tomato and red pepper soup with warm bread. (V, VG) Contains gluten.

MAIN OPTIONS

All roast dinners are accompanied by traditional vegetables, roast potatoes, creamy mashed potatoes, Yorkshire pudding, pigs in blankets & rich gravy.

- 1. Luxury Trio of Roast Prime roast sirloin, roast turkey, & honey glazed gammon with stuffing, crackling, & pigs in blankets. Contains: gluten, egg.
- 2. Roasted corn fed chicken supreme with wild mushroom gravy. Contains: gluten, egg.
- 3. A delicious nut roast with earthy mushrooms and seasonal vegetables, bound together with herbs and breadcrumbs, baked to perfection. Contains: gluten, egg, nuts, sulphur dioxide.
- **4.** Salmon Wellington with spinach pancake, lemon and dill velouté and blanched asparagus. Contains: gluten, egg, fish.
- **5.** Moroccan stuffed peppers with tofu cheese and roast tomato sauce (V, VG). Contains: dairy.
- 6. 6oz fillet steak with hand cut chips, onion rings, black garlic butter & peppercorn or stilton sauce. Contains: dairy.

DESSERT OPTIONS

 Chocolate mousse with Morello cherry and chocolate biscuit.

Contains: gluten, dairy.

2. Traditional Christmas pudding with brandy sauce.

Contains: gluten.

Homemade sticky toffee pudding with custard or cream.

Contains: gluten, egg, dairy.

4. Trio of strawberry, chocolate and vanilla ice cream.

Contains: dairy.

5. Honeycomb cheesecake served with toffee sauce & Chantilly cream.

Contains: gluten, dairy, soya.

CHEESE PLATTER

Cheese platter featuring three types of cheeses, grapes, celery, onion chutney and apple. Contains: gluten, dairy.

TEA & COFFEE

Tea & Coffee with homemade Millies mince pies. Contains: gluten, dairy.

We can cater for all dietary requirements, please let us know at the time of booking.





KIDS MENU

(suitable for ages 2 - 12)

Starter Options

- Mozzarella sticks and cucumber with ketchup. Contains: gluten, dairy.
- 2. Garlic bread. Contains: gluten.
- 3. Tomato and red pepper soup with warm bread. Contains: gluten.

Main Course Options

- 1. Roast dinner (choice of pork, turkey, beef, or trio). Contains: gluten.
- Penne pasta with creamy tomato sauce and broccoli. Contains: gluten, dairy.
- Chicken nuggets with fries and baked beans or peas. Contains: gluten.
- **4.** Cheeseburger with salad and fries. Contains: gluten, dairy.

Dessert Options

- Trio of ice-cream with chocolate sauce and strawberries. Contains dairy.
- Chocolate brownie with vanilla ice-cream. Contains gluten, dairy.
- Waffle with maple syrup, vanilla ice-cream and strawberry. Contains gluten, dairy.



MENU BIRCHLEY SUITE BONANZA WITH CARVERY

SOUP STATION

Once seated, feel free to help yourself to our Christmas soup station at your leisure with a choice between:

- Homemade roasted tomato soup with a selection of Artisan breads.
- ✔ Broccoli & Stilton soup with a selection of Artisan breads.

THE CARVERY

After your soup plate is cleared by our staff, wander over to our Carvery where our chef will carve your meats for you. You can help yourself to our selection of fresh vegetables.

- ✓ Meats: Roast turkey & honey mustard baked gammon, pigs in blankets with stuffing.
- ▼ Vegetables: Roast potatoes & a selection of traditional Christmas vegetables, Yorkshire puddings, & roast gravy.

VEGETARIAN OPTION

- ▼ Butternut, kale & apricot vegan roast (Gluten Free)
- ▼ Squash, Brie & beetroot truffle tart.

AVAILABLE FOR CHILDREN

Chicken nuggets, fries & peas (if required).

DESSERT STATION

Once your main course is cleared, head over to our dessert station where you can enjoy a lovely selection of desserts:

- A selection of desserts, including traditional Christmas Pudding & Brandy Sauce
- ✓ Pudding suitable for children available

Your Notes

Feel free to use this to write your own notes before filling in a pre-order form.

We will need to know on that form, the names of people dining, whether they are an adult or a child, their menu selection and any dietary requirements.

Once you have booked, we will send you the pre-order form via email to complete and return.



THE HEART OF ENGLAND CONFERENCE & EVENTS CENTRE AND QUICKEN TREE BAR, GRILL & RESTAURANT

Meriden Road, Near Fillongley, Coventry, CV7 8DX

To book and for your pre-order form, please call: 01676 540333 www.heartofengland.uk