Boxing Day £27.00 per person

Starters

Soup of The Day Petit pains and butter

Caesar Salad Romaine Lettuce, Anchovies, Crouton, Parmesan Shavings

Bacon and Potato Salad Dressing Petit pains and butter

Mains

Roast Beef Horseradish sauce

Roast Gammon Honey Mustard glaze

Baked Tilapia Caper butter sauce

Baked Quiche Lorraine Warm tomato sauce

> Sides Roast Potatoes **Seasonal Vegetables**

Children's Menu (3 - 12 years) £13.50

Under 3 years dine FREE If you have any allergies, please ask a member of staff & we will be happy to assist.

Desserts

Warm Sticky Toffee Pudding Toffee sauce

> Pavlova Whipped cream and fresh fruits

> > Stav with us Rooms available from £80.00

Drinks Packages

Beer Buckets £40.00 10 x 330ml Bottles Budweiser, Peroni, Corona, Tiger

Soft Drink Buckets £18.00 6 x 330ml cans

Coca-Cola, Diet Coke, Fanta, Sprite

Prosecco Package £80.00 3 Bottles

House Wine £19.00 per bottle Red. White. Rosé

*Bespoke Drink Packages can be created, subject to availability

Terms and Conditions

- Prices include VAT at the current rate
- Bespoke Party Nights can be arranged, subject to availability
- £10.00 per person deposit required, payable within 7 days of booking
- Deposits are non-refundable and non-transferable
- Final numbers, pre-orders, dietary requirements and balance are required 4 weeks prior to arrival
- We will always seat your party at the same table(s) where possible
- Any changes or cancellations to your booking need to be advised by email to: sales@ramadacoventry.co.uk
- In the unlikely event the hotel needs to cancel a shared Party Night, you will be given the option to move your booking to another date, subject to availability
- Only food and drink supplied by the hotel can be consumed

Queens Road Restaurant located at The Ramada Hotel and Suites by Wyndham Coventry City Centre The Butts, Earlsdon, Coventry CV1 3GG

> **6** 024 7623 8110 ■ Sales@ramadacoventry.co.uk www.ramadacoventry.co.uk

@ Ramada Hotel & Suites Coventry ramada_coventry







Festive Lunch & Dinner

£24.95 per person

Starters

Roast Root Vegetable Soup Warm bread roll

Pressed Chicken and Apricot Terrine Pear and saffron chutney, sourdough bread

lasmine Cured Salmon Cardamom yogurt and pickled fennel

Mains

Roast Crown of Turkey Roast potatoes, maple glazed carrots and parsnips, sage and onion stuffing with cranberry gravy

> **Pan Seared Seabass** Puy lentil and chorizo

Butternut Squash and Passion fruit Risotto Mascarpone and green salad

Desserts

Warm Christmas Pudding Brandy sauce

Bramley Apple Crumble Warm cinnamon custard

> Fresh Fruit Salad Pouring cream

Available Monday - Sunday from Monday 2nd December 2024 Subject to availability If you have any allergies, please ask a member of staff & we will be happy to assist.

Party Night

£55.00 per person

Arrival Drink. 3 Course Festive Dinner. **Christmas Novelties and Resident DJ!**



Dates

Friday 29th November 2024 Saturday 30th November 2024 Friday 6th December 2024 Saturday 7th December 2024 Friday 13th December 2024 Saturday 14th December 2024

Arrival Drink

Prosecco, Bucks Fizz, Lager or a Soft Drink

Starters

Roast Root Vegetable Soup Warm bread roll

Pressed Chicken and Apricot Terrine Pear and saffron chutney, sourdough bread

Jasmine Cured Salmon Cardamom yogurt and pickled fennel

Mains

Roast Crown of Turkey Roast potatoes, maple glazed carrots and parsnips, sage and onion stuffing with cranberry gravy

Slow Cooked Beef Ribs Champ potatoes, roast root vegetables. red wine jus and bone marrow crumb

> Pan Seared Seabass Puv lentil and chorizo

Butternut Squash and Passion fruit Risotto Mascarpone and green salad

Desserts

Warm Christmas Pudding Warm brandy sauce

Cheeseboard Caramelized onion, crackers, and celery sticks

Finished with a Serving of Tea or Coffee & Mini Mince Pies

Bramley Apple Crumble Cinnamon custard

Christmas Day £80.00 per person



Arrival Drink

Prosecco, Bucks Fizz, Lager or a Soft Drink

The Appetisers

Roasted Butternut Squash and Sage Soup Truffle croutons & artisan bread rolls

Pan Seared Scallops

To cleanse the palette

Raspberry Sorbet

Smoked Atlantic Salmon

Beetroot carpaccio, capers, and cranberry sauce

Chicken Liver and Brandy Parfait

Caramelized onion, pickled mushroom, and sourdough loaf

Bacon jam, pak choi, onion puree and rich onion gravy and passion fruit dressing

The Main Event

Roast Crown of Turkey

Roast potatoes, maple glazed carrots and parsnips, sage and onion stuffing with cranberry gravy

Duck Leg

Braised cabbage confit, potatoes, pak choi and zesty Mandarin dressing

Pan Fried Halibut

Potato terrine, charred pineapple, champagne sauce with green oil

Chestnut and Mushroom Wellington

Roast potatoes, maple glazed carrots, parsnips,

The Sweet Finale

Warm Christmas Pudding Warm brandy sauce

Belgian Chocolate and Caramel Pyramid

Chantilly cream and caramel popcorn

White Chocolate and Passion fruit Cheesecake Passion fruit coulis and cream

Cheeseboard

Caramelized onion, crackers and celery sticks

The Encore

Serving of Tea and Coffee, Mince Pies & Chocolate Truffles

Children's Menu (3 - 12 years) £40.00 **Under 3 years dine FREE** Menu Available on request

If you have any allergies, please ask a member of staff & we will be happy to assist.

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