

Party Nights

£55.00 per person

Joiner Party Nights

Friday 5th December 2025

Saturday 6th December 2025

Friday 12th December 2025

Saturday 13th December 2025

Friday 19th December 2025

Saturday 20th December 2025

7:00pm: Arrival Drinks

7:30pm: Dinner

Midnight: Last Dance

00:30am: Last Bar orders, for non-residential guests

Arrival Drink
3 Course Festive Plated Dinner
Christmas Novelties
DJ Entertainment

Please speak to a member of staff regarding dietary requirements
GF - Gluten Free | DF - Dairy Free | VEG - Vegetarian | VGN - Vegan

Celebrate the festive season with our Joiner Parties
Speak to our events team for your very own private function

Starters

Wild Mushroom Soup with Truffle Oil
Sourdough Bread and Butter
(VGN | GF on request)

Chicken Liver Parfait
Fig Jam, Tarragon, Port and Warm Brioche
(GF on request)

Beetroot Cured Salmon
Lime Creme Fraiche, Gin Caviar and Caper Berries
(GF | DF on request)

Early Bird Offer available

Mains

Roast Crown of Turkey Breast
With all the trimmings and Cranberry Gravy
(GF | DF on request)

Blade of Beef
Slow Cooked Beef Feather Blade, Colcannon Mash, Glazed Root Vegetables and Red Wine Jus
(GF)

Pan Fried Sea Bream
Creamy Polenta, Tender Stem Broccoli and Crispy Kale
(GF | DF on request)

Butternut Squash, Red Pepper and Sage Wellington
Parmesan, Roasted Red Pepper and Crispy Kale
(VGN on request)

Desserts

Traditional Christmas Pudding
Brandy Sauce
(GF | VGN)

Fruity Bread & Butter Pudding
Vanilla Custard

Cheese Board
Pear & Saffron Chutney, Celery and Crackers

Drinks Packages

Beer Buckets £45.00
10 x 330ml Bottles
Budweiser | Peroni | Stella Artois | Corona | Tiger

Prosecco Package £95.00
3 x Bottles

Non-Alcoholic Sparkling Wine £66.00
3 x Bottles
Bottega

Non-Alcoholic Beer Bucket £35.00
10 x 330ml Bottles
Becks Blue

J20 Package £23.00
6 x 275ml Bottles
Apple & Raspberry | Apple & Mango | Orange & Passion fruit

Drinks Packages must be pre-ordered as they may not be available on the night.

Festive Themed Drinks & Standard Drinks Menu will be available

Terms and Conditions

- Arrival drink will be a choice of Prosecco, Bucks Fizz or a Soft Drink
- Prices include VAT at the current rate
- Bespoke Party Nights can be arranged, subject to availability
- £15.00** per person deposit required. Non-refundable & non-transferable. Payable within 7 days of booking
- Final numbers, pre-orders, dietary requirements and balance(s) are required 4 weeks prior to the event
- We will always seat your party at the same table(s) where possible
- Any changes or cancellations to your booking need to be emailed 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
- Bedrooms are booked on an advanced purchase basis and are **non-refundable** and **non-transferable**

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

☎ 024 7623 8110
✉ Sales@ramadacoventry.co.uk
www.ramadacoventry.co.uk

📍 Ramada Hotel & Suites Coventry
📧 ramada_coventry

Stay with us
Rooms available
from £85.00

Christmas

at

Queens Road
RESTAURANT

RAMADA
HOTEL & SUITES BY WYNDHAM
COVENTRY

Festive Lunch & Dinner

£24.95 per person

Starters

Wild Mushroom Soup with Truffle Oil
Warm Petit Pain
(GF|VGN on request)

Chicken Liver Parfait
Fig Jam, Port and Warm Brioche
(GF on request)

Beetroot Cured Salmon
Lime Creme Fraiche and Caper Berries
(GF|DF on request)

Mains

Roast Crown of Turkey Breast
With all the Trimmings and Cranberry Gravy
(GF|DF on request)

Pan Fried Sea Bream
Creamy Polenta, Tender Stem Broccoli
and Crispy Kale
(GF|DF on request)

**Roast Butternut Squash,
Red Pepper and Sage Wellington**
Parmesan, Roasted Red Pepper
Puree and Crispy Sage
(VGN on request)

Desserts

Traditional Christmas Pudding
Brandy Sauce
(GF|VGN)

Fruity Bread & Butter Pudding
Vanilla Custard

Silky Chocolate & Raspberry Tart
Warm Chocolate Sauce and
Fresh Raspberries
(GF|VGN)

Tea & Coffee
Classic Mince Pies

Add an Arrival Drink £5.00 per person

3 Course Lunch or Dinner
Christmas Novelties
Tea & Coffee
Classic Mince Pies

Served Monday 1st - Wednesday 31st December 2025

Speak to our events team for your very own private function

Please speak to a member of staff regarding dietary requirements
GF - Gluten Free| DF - Dairy Free| VEG - Vegetarian| VGN - Vegan

Christmas Day

£79.00 per person

Arrival Drink
4 Course Festive Dinner
Christmas Novelties
Tea & Coffee
Classic Mince Pies
Luxury Chocolate Truffles

Starters

Creamy Roasted Cauliflower Soup
Truffle Croutons and Chilli Oil
(GF|VGN on request)

Beetroot Cured Salmon
Lime Crème Fraiche, Gin Caviar and Caper Berries
(GF|DF on request)

Pressed Ham Hock & Pea Terrine
Vegetable Piccalilli, Ciabatta and Sage Oil
(DF|GF on request)

Pan Seared Scallops
Celeriac, Granny Smith Apple and
Hazelnut Beurre Noisette
(GF)

£39.50 per child (5 - 11 years old)
Under 5 Years dine FREE
Indulge in a stress-free Christmas Day!

Early
Bird Offer
available

Sorbet

Blood Orange
(GF|VGN|VEG)

Passion Fruit
(GF|VGN|VEG)

Mains

Roast Crown of Turkey Breast
With all the Trimmings and Cranberry Gravy
(GF|DF on request)

Rump of Lamb
Potato Dauphinoise, Charred Baby Courgette
and Lamb Jus
(GF)

Fillet of Turbot
Confit Potato Cylinder, Green Peas, Warm Tartare
& Crispy Batter Scraps

Nut Roast
Herb Mash, Roast Root and Tangy Tomato Sauce
(VGN|VEG)

Desserts

Traditional Christmas Pudding
Brandy Sauce
(GF|VGN)

Vanilla & Raspberry Swirl Cheesecake
Raspberry Granita and Yoghurt Tuile

Dark Chocolate & Truffle Mousse Cake
Chantilly Cream, Orange and Fresh Mint

Cheese Board
Pear & Saffron Chutney, Celery and Crackers

Tea & Coffee
Classic Mince Pies
Luxury Chocolate Truffle

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Party Nights Buffet

£35.00 per person

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Arrival Drink
3 Course Festive Buffet Dinner
Christmas Novelties
DJ Entertainment

Fed up with organising your Works Christmas Party?
No need to collect pre-orders with our 3 Course Buffet
Arrive, Dine & Dance the night away!
Speak to our events team for your very own private function

Early
Bird Offer
available

Starters

Wild Mushroom Soup with Truffle Oil
Warm Petit Pain
(VGN|GF on request)

Beetroot & Goat's Cheese Salad
Orange Segment and Balsamic Dressing
(GF)

Mains

Roast Crown of Turkey Breast
(GF|DF on request)

**Atlantic Haddock with White Wine
and Dill Sauce**
(GF|DF on request)

Green Lentil Ragu
(VEG|VGN|DF)

Sides

Roasted Root Vegetables
(GF|DF|VGN|VEG)

Roast Potatoes
(GF|DF|VGN|VEG)

Brussels Sprouts
(GF|DF|VGN|VEG)

Cranberry Gravy
(GF|DF|VEG)

Desserts

Christmas Pudding
Brandy Sauce
(GF|VGN)

Fresh Fruit Salad
with Pouring Cream
(GF|DF|VGN on request)

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