





at the Holiday Inn, Dover

The team at Holiday Inn, Dover is delighted to present our exquisite collection of festive offerings designed to make your holiday season truly magical.

Christmas comes but once a year so make it a special & magical festive get-together occasion with friends, family, or colleagues.

We have a sleigh full of fun and delights for you that will make the Yuletide bright. Let us take care of the details, so you can focus on creating timeless memories with your loved ones.

We look forward to welcoming you to our hotel and sharing the magic of the holiday season with you.

Party Nights

Shared and private bookings available from 17th November to 30th December 2025

Doors open at 6.30pm, sit down dining from 7pm, ends midnight

Three course meal and live DJ/Disco included Sun-Thurs (starters and desserts to be pre ordered, Vegan and Fri & Sat Gluten Free menus available upon request)

November

Sun-Thurs £35.95 Fri & Sat £36.95

December

Sun-Thurs £36.95 Fri & Sat £44.95

Prices listed per person

Starter

Broccoli & Spinach Soup with sundried tomato & blue stilton

Thai marinated tiger prawns & smoked salmon with mango salsa, lemon & dill mayonnaise & rocket leaves

Duck & orange pâté with streaky bacon, sticky fig chutney & toasted Ciabatta bread

Main Course Buffet

accompanied by a selection of fresh seasonal vegetables & potatoes

 $\label{thm:constraint} \mbox{Traditional roast turkey with all the trimmings}$

Traditional roast beef with Yorkshire pudding & gravy

Oven roasted seabream with white wine sauce, caper berries & cherry tomatoes

Spinach & ricotta tortellini with four cheese sauce (v)

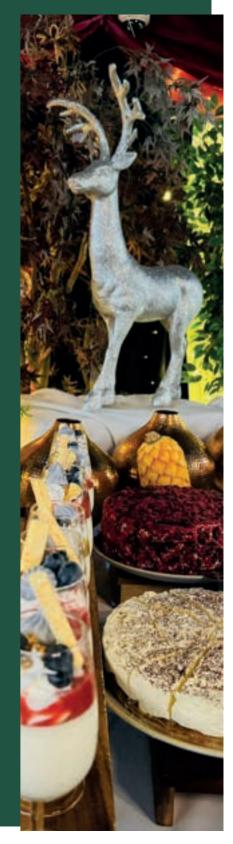
Dessert

Traditional Christmas Pudding with Brandy sauce & berry compote

Chocolate Delice with blueberry compote & almond tuile

Seasonal cut fruits with berry ice cream & mango coulis

Freshly brewed coffee & mints





Packages & Deals

Let's toast to good times, great company, and unforgettable holiday memories with these delightful Christmas drinks packages at the Holiday Inn Dover.

Our drinks packages are to be pre-ordered before your event booking and paid in full before the event date. Prices and availability may vary if ordered on the day of your booking

Wines & Prosecco

10% off on Bottled Wines, Prosecco, and Rosés if you pre order and pay before the party date, on or before 31st October 2025

Beer Buckets

Peroni bucket of 10	£38
Budweiser bucket of 10	£38
Corona bucket of 10	£42
Doom Bar bucket of 6	£35

Cider Bucket

10 mixed bottled ciders 500ml - a selection from: Magners, Kopparberg
Strawberry & Lime, Kopparberg Mixed Fruit, and Rekorderlig Wild Berries
£55

Festive Fayre Lunch & Dinner

Every day throughout December* 12–3pm & 7–9pm
Three course meal & festive decorations

Starters

Broccoli & Spinach Soup, with sundried tomato & Blue Stilton

Prawn & Melon Cocktail with buttered seeded bread & pickles

Duck & Orange Pâté with sticky fig chutney, & toasted Ciabatta bread

Main Course

Traditional Roast Turkey with all the trimmings

Traditional Roast Beef with Yorkshire pudding & traditional gravy

Oven Roasted Seabream with white wine sauce, caper berries & cherry tomatoes

Spinach & Ricotta Tortellini with four cheese sauce (v)

served with seasonal vegetables & potatoes

Desserts

Traditional Christmas Pudding with brandy sauce & berry compote

Chocolate Delice with blueberry compôte & almond tuile

Freshly cut Seasonal fruit, Rum & Raisin ice cream with strawberry sauce

Freshly brewed coffee & mints

 $\mbox{\ensuremath{^{\star}}}$ Excluding Christmas Day, Boxing Day, and New Years Eve



per person

Wednesday 10th December 2025, 12-3pm

individual bookings for the restaurant and Junction Bar & Lounge from 01.12.25 to 24.12.2025



Starters

Broccoli & Spinach Soup with sundried tomato & blue stilton

Prawn & Melon Cocktail with buttered seeded bread & pickles

Duck & Orange Pâté with sticky fig chutney & toasted ciabatta bread

Main Course

Traditional Roast Turkey with all the trimmings Traditional Roast Beef with Yorkshire pudding & traditional gravy

Oven Roasted Seabream with white wine sauce, caper berries & cherry tomatoes Spinach & Ricotta Tortellini with four cheese sauce (v) served with seasonal vegetables & potatoes

Desserts

Traditional Christmas Pudding with Brandy sauce & berry compôte Chocolate Delice with blueberry compôte & almond tuile Freshly cut seasonal fruit, Rum & Raisin ice cream with strawberry sauce

Freshly brewed coffee & mints



Party Nights Overnight Stay

Don't worry about travelling home after partying!

Why not book one of our very comfortable rooms when attending our Christmas Party Nights. Whether you're planning a festive get-together with friends, family, or colleagues, our overnight stay package offers everything you need for a magical experience. (Prices not inclusive of event cost)

Double room only - £79.99 per night

Double room with breakfast -£94.99 per night

Christmas Full Board

Join us for a full board Christmas Overnight Stay Package on the 24th, 25th and 26th December from just £399 per person sharing in a double or twin room.

New Year Overnight Stay

Enjoy an overnight stay with access to our International Buffet Gala Dinner & Disco in our Grand Marquee from just £169 per person per night
Special Couple Deal - £ 289 per couple

sharing in a double or twin room.

Hotel Amenities

EV chargers

Fitness Centre

Free parking for overnight guests

On-site restaurant

Beautiful outdoor areas

Free Wi-Fi

Sunday Lunch & Festive & Singalong

14th December 2025

12 -4pm

Join us, and Santa, for our live festive singalong and lush Sunday lunch buffet spread!

Adults/children over 12 £29.95 Children under 12 £15.95 Children under 3 FREE

All children will receive a gift from Santa!



Christmas Day Gala Lunch Buffet

Doors open and sit down from 12pm - 3pm

Live entertainment & a visit from Santa with gifts for children.

Cold Section & Soup

Wild Mushroom Soup served with a selection of breads

Smoked Salmon, chilled tiger prawns, charcuterie platter, selection of pâtés, seafood terrine, ham hock terrine & a selection of compound salads, dressings, pickles & sauces

Main Course Buffet

Traditional Roast Turkey with all the trimmings

Traditional Roast Sirloin of Beef with Yorkshire Pudding & traditional gravy

Roast Leg of Lamb seasoned with Cabernet Shiraz & fresh mint

Honey Glazed Belly of Pork with apple sauce

Pan Fried Trout with Hollandaise sauce

Roasted Vegetable Wellington (V)

Dessert Counter

Traditional Christmas Pudding with Brandy sauce

A selection of gateaux & cakes

Yule log, mince pies & Christmas cake

Fresh fruit salad & tropical fruit platter

Freshly brewed coffee & mints

accompanied by a selection of fresh seasonal vegetables & potatoes

All our food is prepared, in a kitchen where cross contamination may occur, and our menu descriptions do not include all ingredients. Full allergen information is available on request. If you've a question, food allergy or food intolerance, please let us know before placing your order. Some of our dishes contain alcohol please ask a team member for further details.

Mousse, panna cotta & jelly

Kentish cheese selection

Christmas Day Gala Dinner Buffet

Doors open 6.30pm | sit down from 7pm - midnight

Includes Live DJ & Disco

Cold Section & Soup

Minestrone Soup served with a selection of breads

Smoked Salmon, prawn cocktail, charcuterie platter, selection of pâtés, & a selection of compound salads, dressings, pickles & sauces

Main Course Buffet

Traditional Roast Turkey with all the trimmings

Traditional Roast Sirloin of Beef with Yorkshire Pudding & traditional gravy

Roast Loin of Pork seasoned with cabernet shiraz & fresh mint

> Herb Roasted Chicken with pan roasting jus

Herb Crusted Seabass Fillet

Spinach & Ricotta Cannelloni (V)

accompanied by a selection of fresh seasonal vegetables & potatoes

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Dessert Counter

Traditional Christmas Pudding with Brandy sauce

A selection of gateaux & cakes

Yule log, mince pies & christmas cake

Mousse, panna cotta & jelly

Fresh fruit salad

Freshly brewed coffee & mints



Boxing Day

Gala Buffets

Lunch - Doors open and sit down from 12 pm - 3pm Dinner - Doors open 6.30pm | sit down from 7pm - midnight

Adults/over 12s - £36.95, Children under 12 - £22.95, under 3 - FREE

Cold Section & Soup

Jersey Royal & watercress soup served with a selction of breads

Smoked Salmon, chilled tiger prawns, cold meat platter, selection of pâtés, seafood terrine & a selection of breads, compound salads, dressings, pickles & sauces

Main Course Buffet

Traditional Roast Turkey with all the trimmings

Traditional Roast Beef with Yorkshire Pudding & traditional gravy

Pan fried Barbary duck with plum sauce

Maple roasted gammon with balsamic sauce

Aubergine parmigiana with tomato & basil confit (V)

accompanied by a selection of fresh seasonal vegetables & potatoes

Desserts

Traditional Christmas Pudding with Brandy sauce

A selection of gateaux & cakes

Yule log, mince pies & Christmas cake

Fresh fruit salad

Freshly brewed coffee & mints

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New Years Eve Party

5 Course Dinner with live Band and DJ crossover Countdown Doors open – 06.30 pm | Sit down from 7pm | ends 1am

> £89.95 per person or £ 169.90 per couple Children under 12 £49.95, children under 3 -FREE

Canapés & Welcome Drink

Starter

Cappuccino of Tomato & Roasted Red Pepper soup with Crostini, aubergine caviar

Tandoori Tiger Prawns & Onion Seeds with wild mushroom, black garlic spring roll, chilli garlic mayonnaise & shallots

Chicken, Apricot & Pancetta Terrine with parma ham, blackberry chutney, baby mix leaves & winter berry compôte

Refresher Main Course

Olive Crusted Kentish Lamb Rump with herb roasted vegetables, port wine sauce, tian of potato with bacon & leeks

Pan-Seared Fillet of Salmon & Steamed Mussels with saffron sauce, truffle mash potato with capers & baby vegetables

Spinach, Aged Gruyère & Roasted Mediterranean Vegetable Wellington with dressed leaves and herb aioli

Dessert

Chocolate Opera Slice with Italian meringue & white chocolate sauce

Tropical Fresh Fruit Platter with Crème Anglaise, banana & butterscotch ice cream

British & Continental Cheese Selection with fig chutney, crackers, celery, candied walnuts & grapes

Petit Fours & Coffee





Join us on New Years Day and welcome 2026 with our traditional plated carvery lunch - 12-3pm

£32.95

£18.95

FRFF

Adults/children over 12 Children under 12 Children under 3

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Festive Fizz Afternoon Tea

Pre bookings only | From 29th Nov to 24th Dec 2025 | 12 – 5 pm Traditional - £21.95 per person | With a glass of Prosecco £24.95 per person

Served with a selection of Teas

Homemade Sandwiches

Roast Turkey & Cranberry on white bread

Egg & Mustard Cress on malted wheat grain loaf

Smoked Salmon, Cream Cheese Rocket on buttermilk brown soda bread

Classic Cucumber on malted wholemeal bread

Honey roasted ham & tomato on ciabatta bread

Homemade Sultana Scones

Devonshire Plain Scone

Clotted Cream & Strawberry Preserve

Selection of Homemade Mini Cakes & Desserts

Mince Pies

Selection of teas & coffees



Terms & Conditions

All events are on pre-booking basis only.

We require a £10 per person nonrefundable deposit to confirm your event.

The hotel will not refund any of the deposits if the numbers are reduced from the size of the party.

Should you wish to cancel your booking, your paid deposits are non-refundable & non-transferable.

Prices and details of this brochure are correct at the time of printing (July 2025) but are subject to change without prior notice.

Terms and conditions apply to all events listed in our festive brochure.

Customers are liable for any of the damages caused to the events spaces, restaurants, equipment and the hotel property.

Food and beverage from outside is strictly prohibited at any of the events listed in this festive brochure, and the event organiser will be charged hotel prices if any beverage from outside of the hotel is discovered. All our food is prepared, in a kitchen where cross contamination may occur, and our menu descriptions do not include all ingredients.

If you've a question, food allergy or food intolerance, please let us know along with your pre-orders.

Full allergen information is available on request.

Some of our dishes contain alcohol please ask a team member for

further details.

All the food & beverage pre-orders must be provided at least two weeks prior to the date of the booking.

Get in Touch

Holiday Inn Dover, Singledge Lane, Whitfield, CT16 3EL

Call: 01304 821230

Email: events@holidayinndover.co.uk www.holidayinndover.co.uk

Follow us on Social Media

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facebook.com/holidayinndover

New Year Offers

valid on presentation of this voucher

January – March 2026

10% off at our Sunday Carvery

Senior's Afternoon Tea for £12.95 per person, Mon-Fri, 12-4pm.

Afternoon Tea for 2 - £29.95 Mon-Sun, 12-5pm