



Christmas 2025

H *Holiday Inn*
— BY IHG —
DOVER



Christmas

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
(starters and desserts to be pre ordered, Vegan and
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

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)

accompanied by a selection of fresh seasonal vegetables & potatoes

Dessert

Traditional Christmas Pudding with Brandy sauce & berry compote

Chocolate Delice with blueberry compote & almond tuile

Freshly cut Seasonal fruit with berry ice cream & mango coulis

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Freshly brewed coffee & mints

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.





Festive Fayre

Lunch & Dinner

£26.95 per person

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

* Excluding Christmas Day, Boxing Day, and New Years Eve

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Senior's Festive Lunch

£22.95
per person

includes live entertainment

Wednesday 10th December 2025, 12–3pm

individual bookings for the restaurant and Junction Bar & Lounge from 01.12.25 to 24.12.25



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

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Freshly brewed coffee & mints

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A photograph of a modern hotel room. In the foreground, a large bed is neatly made with a light blue duvet and a red blanket. The headboard is a large, tufted, dark red leather panel. To the left of the bed is a wooden bedside table with a lamp. To the right, there is a blue armchair with a red cushion, a small round wooden table, and a desk with a pink office chair. Large windows with dark blue curtains are in the background.

Room Deals

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

Mini Gym

Free parking for overnight guests

On-site restaurant

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!

with
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 Selection & Soup

Wild Mushroom Soup

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)

accompanied by a selection of fresh seasonal vegetables & potatoes

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 & tropical fruit platter

A selection of ice cream

Kentish cheese selection

Freshly brewed coffee & mints

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Christmas Day

Gala Dinner Buffet

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

Includes Live DJ & Disco

Cold Selection & Soup

Minestrone Soup

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

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

A selection of ice cream

Freshly brewed coffee & mints

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Children under 12 years - £29.95
£47.95
Per Person
Toddlers under 3 - free

Boxing Day

Gala Buffets

Lunch - Includes live entertainment - 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 Selection & Soup

Jersey Royal & watercress soup

A selection of breads

Smoked Salmon, chilled tiger prawns, cold meat platter, selection of pâtés, seafood terrine & a selection of 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

A selection of ice cream

Freshly brewed coffee & mints

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New Year's Eve Party

5 Course Dinner with live Band and DJ crossover Countdown
Doors open – 6.30 pm | Sit down from 7pm | ends 1am

£89.95 per person

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 mixed leaves & winter berry compôte

Refresher

Blackcurrant Sorbet

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

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New Year's Day Carvery Lunch



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

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|--------------------------------|---------------|
| Adults/children over 12 | £32.95 |
| Children under 12 | £18.95 |

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Festive Fizz Afternoon Tea

Pre bookings only.

From 29th Nov to 24th Dec 2025.

12-5pm.

Traditional
£21.95 per person.

With a glass of Prosecco
£24.95 per person.

Contact events@holidayinndover.co.uk
for more information

Festive Drinks Packages & Deals

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

Contact events@holidayinndover.co.uk for full drink deals and packages.





Terms & Conditions

All events are on pre-booking basis only.

We require a £10 per person non-refundable 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.

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

 @doverholidayinn

 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