

Holiday Inn
AN IHG HOTEL
LONDON-BEXLEY



# **Christmas Party Nights and Festive Lunches**

Come and enjoy this Christmas at one of our unforgettable parties in our Academy. An evening of festive fun from start to finish with a three-course dinner and a disco until late.

#### **Starters**

- \*Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toast
- \*Homemade roast tomato and red pepper soup (ve) (gf)

#### Mains

\*Roast turkey breast parcel stuffed with sage and onion stuffing, sea salt and thyme roasties, roasted root vegetables, Brussels sprouts, and pan gravy (gf option is available on request)

Salmon in a white wine and herb cream sauce, crushed new potatoes, roasted root vegetables and Brussels sprouts

\*Cauliflower en croûte, cauliflower florets cooked in a tasty spiced lentil dhal, wrapped in a rich flaky puff pastry, sea salt and thyme roasties, roast root vegetables, Brussels sprouts (ve)

#### Dessert

\*Traditional Christmas pudding with brandy sauce (v) (gf)

Chocolate and clementine torte (gf)

\*Salted caramel cheesecake (ve) (gf)

#### **Dates**

Saturday 27th November and Saturday 4th, 11th and 18th December

Friday 3rd, 10th and 17th December

## **Timings**

Arrival from 7.30pm Dinner served at 8pm Disco until midnight

#### **Prices**

£39.95 per person Saturday 27th November and Saturday 18th December

£42.00 per person Friday 3rd, 10th and 17th December Saturday 4th and 11th December

£27.00 per person
Festive Lunches \* menu options are
available throughout December

# Christmas Day Lunch

Be prepared for a magical day and bring your family together for an extra special celebration with all the festive trimmings. You will join us in our Academy and enjoy a drink on arrival, followed by a three-course traditional Christmas lunch.

#### Starters

Homemade roast tomato and red pepper soup (ve) (gf)

Whole Scottish salmon, beetroot, smoked salmon and lemon crème fraîche

Prawn and crayfish salad, classic cocktail dressing

Chicken and brandy pâté, caramelised onion chutney, olive oil and sea salt toast

Ham hock and pea terrine, golden beetroot chutney, olive oil and sea salt toast

Baked bloomer breads, salad and chutney

## From the Carvery

Roast turkey breast parcel stuffed with sage and onion stuffing, sea salt and thyme roasties, roasted root vegetables, Brussels sprouts, and pan gravy (gf option is available on request)

Salmon in a white wine and herb cream sauce, crushed new potatoes, roasted root vegetables and Brussels sprouts

Cauliflower en croûte, cauliflower florets cooked in a tasty spiced lentil dhal, wrapped in a rich flaky puff pastry, sea salt and thyme roasties, roast root vegetables, Brussels sprouts (ve)

All served with sea salt and thyme roasties, roasted root vegetables, buttered sprouts and herb potatoes

#### Desserts

Chocolate and clementine torte (gf)

Traditional Christmas pudding with brandy sauce (v) (gf)

Salted caramel cheesecake (ve) (gf)

Cheeseboard of Somerset brie, mature Cheddar, aged blue cheese with biscuits and chutney

### **Timings**

Served from 1pm or 2pm

#### **Prices**

£69.00 per person £32.00 for children aged 3 to 12 years Free for children under 3 years

(v) Vegetarian (ve) Vegan (gf) Gluten Free





## New Year's Eve

Join us and celebrate the new year in style. Enjoy a delicious meal with friends and family on this unforgettable night in the Academy.

As midnight approaches, our resident DJ will keep the dance floor full, ready for the chimes of Big Ben to welcome 2022.

#### Starters

Chicken and duck terrine with golden beetroot chutney and spianata toast

Butternut squash and sweet potato soup (ve) (gf)

Roast fig, carpaccio of beetroot, mulled wine syrup and pomegranate pearls (ve) (gf)

#### Mains

Rib of beef, Yorkshire puddings, roasted potatoes, roasted root vegetables and pan gravy (gf option is available on request)

Salmon in a white wine and herb cream sauce, crushed new potatoes, roasted root vegetables and Brussels sprouts.

Cauliflower en croûte, cauliflower florets cooked in a tasty spiced lentil dhal, wrapped in a rich flaky puff pastry, sea salt and thyme roasties, roast root vegetables, Brussels sprouts (ve)

#### Desserts

White chocolate and raspberry torte with candied raspberries

Salted caramel cheesecake (ve) (qf)

Cheeseboard of smoked Applewood, mature Cheddar, Somerset brie and aged blue cheese with biscuits and chutney

#### To Finish

Tea, coffee, and chocolates

## **Timings**

Arrival from 7.30pm Dinner is served at 8pm Bar to close at 12.30am Carriages at 1am

#### **Prices**

£65.00 per person Party package

£115.00 per person Residential package Includes dinner, overnight accommodation in a standard double room with breakfast (single supplement of £50.00 per room applies)

Upgrades are available

### Notes

Please note that seating is on large round tables of 8, 10 or 12 - smaller parties may be joined together

## **Party Night and Christmas Accommodation**

Friday nights from £69.00 per room and Saturday nights from £89.00 per room.

All rates include a full English breakfast for the following day.

Upgrades are available. The party night rate is not available on New Year's Eve.

## **January Party Night Offer**

If you would prefer to party in January, our Academy private parties are available on selected Friday and Saturday nights from £35.00 per person.

#### **Terms and Conditions**

Deposit of £50.00 per person for New Year's Eve residential package within 14 days of booking.

The deposit is non-refundable and non-transferable.

Provisional bookings must be confirmed within 7 days of booking by paying the non-refundable, non-transferable deposit of £10.00 per person.

The menu choices and balance of the event cost is payable 28 days prior to the date of the event. Seating is on round tables of 8, 10 or 12.

For New Year's Eve a deposit of £50.00 per person is required when booking the residential package.

All cars need to be registered with Parking Eye at reception on arrival.

## LETSDOCHRISTMAS.COM

Please note that while we aim to deliver our Christmas menu as planned, this is subject to change depending on the availability of ingredients and supplies.

## TO BOOK

For more information or to speak to one of our Christmas Co-ordinators call **01322 625 577** or email

events@hilondonbexley.com



#### HOLIDAY INN LONDON BEXLEY

Southwold Road, Bexley, Kent DA5 1ND

For full terms and conditions visit letsdochristmas.com