



Menus



TIME TO *Dine*

Whether you're planning an intimate gathering or a larger celebration, our bright, versatile function spaces can accommodate anywhere between 10 and 100 guests.

With outdoor areas and a dedicated events team on hand every step of the way, we take pride in creating unforgettable experiences tailored to you.

Whatever the occasion, from birthdays and anniversaries to family celebrations and special milestones, we're here to make it truly memorable.

Whether you'd prefer a relaxed finger buffet or an elegant sit-down meal, our range of menus offers something for everyone, with options to suit all tastes, budgets and dietary requirements.

Minimum numbers of 20 apply to all menus unless otherwise agreed at the time of booking.



PLATED LUNCH OR DINNER

Choose one dish for your starter, main course and dessert. Alternatively, pick three dishes for each course for your guests to choose from. For a choice menu we will need a full pre-order and seating plan no later than 14 days before. Want a lighter option for your group? No problem, we also offer the option of two courses.

For our plated menus, minimum numbers and pricing is subject to change in relation to the menu selected

TO START

Tomato and roasted pepper soup with croutons and basil oil (VG,GF)

Leek and potato soup with chives and croutons (V, GFA)

Homemade cream of chicken soup

Brussels paté served with bread crisps, onion chutney and micro herbs (GFA)

Oak smoked salmon paté with toasted walnut bread

Chicken liver parfait, with French bread & apple chutney

Sticky cauliflower bao buns with honey, soy, ginger and coriander dipping sauce (VG)

Creamed garlic mushrooms with toasted garlic ciabatta (V, GFA)

Parisienne melon with red berries and a mango and lime syrup (VG,GF)

MAIN EVENT

Chicken fillet with herb mash with roasted chateau potato, vegetable parcel, baby onion and chive velouté (GF)

Bacon wrapped, sage and onion stuffed chicken breast with honey, thyme roast root vegetables, roasted duck fat potatoes and a rich pan gravy

Slow roasted pork belly with crispy crackling, steamed vegetables, potato galette, thyme and apple gravy (GF)

Roast beef with Yorkshire pudding, honey, thyme roast root vegetables, roasted duck fat potatoes and a rich pan gravy

Grilled salmon with crushed potato cake, tender-stem broccoli, seasonal vegetables and a lemon and parsley velouté (GF)

Cod, prawn and cheddar fishcake served with dill cream, buttered potatoes and a sun-blushed tomato and mozzarella salad (GF)

Potato gnocchi with rustic ratatouille sauce, salsa verde and vegan Italian style hard cheese (VG)

Seasonal tortellini with a vegan parmesan foam, tomato and spring onion salsa (VG)

Sweet potato and chestnut wellington served with thyme roast root vegetables and garlic, thyme potatoes (VG)

JUST DESSERTS

Baked vanilla cheesecake with strawberry coulis, Chantilly and raspberry dust (V, GF)
Chocolate brownie with chocolate soil, ice-cream and chocolate shard (V, GFA, VGA)
Lemon tart with lime mascarpone and citrus syrup (V)

Profiteroles with chocolate sauce, chocolate soil and shavings (V)

Sticky date pudding with vanilla infused ice-cream and a butterscotch and

honeycomb sauce (V)

Chocolate marquise with crème fraîche and raspberry compote (GF) (V)

Baked New York cheesecake with a white chocolate shard (V)

Cherry frangipane tart with crème anglaise (V)

Spiced orange poached pear with rhubarb and ginger sorbet (VG)

Holiday Inn
BY IHG
ASHFORD-NORTH A20

If any of your guests have any allergies or special dietary requirements just let us know when booking and our team will happily cater accordingly.



HOT FORK BUFFET

Enjoy a delicious two course buffet meal with a selection of starters and choice of two hot dishes for your main course.

STARTERS

Selection of fresh salads (V, VGA)
Hand-cut cold meat platter
Assorted vegetarian mini quiches (V)
White and wholegrain bread rolls (VG, GFA)

MAIN COURSE

Pick any two of the following dishes

Sweet and sour chicken strips served with steamed rice (GFA)
Creamed chicken korma with rice, naan bread & mango chutney (Mild. GFA)
Minced beef chilli with boiled rice and garlic bread (GFA)
Grilled salmon fillet in a mushroom, leek and chive cream sauce (GF)
Braised beef bourguignon with potato wedges and savoury herb scone (GFA)
Chicken fillets wrapped in bacon with mushroom and chive cream sauce (GF)
Roasted vegetable lasagne glazed with melted mozzarella cheese (V, GF)
Beer battered cod fillet with thick-cut chips and mushy peas
Mushroom and red onion stroganoff with steamed rice (V, GF)

Sweet tooth? See our dessert menu for a range of tasty sweet options

STREET FOOD BUFFET

A modern twist on classic dishes. Choose 4 options from the below menu.

Thai chicken coconut curry with jasmine rice (GF)
Greek pork souvlaki with pitta, tzatziki & salad
Smokey low & slow beef chilli with rice and cornbread
New York hot dog with fries and all the classic toppings
Buttermilk dill chicken tenders with fries and honey mustard sauce Classic
Fish and chips with tartare sauce
Falafel with pitta and smokey red pepper hummus (V)
Aloo gobi with zesty chopped salad and onion bhajis (V)
Slow roast Kentish pork leg with crackling, crusty bread and apple cider sauce

FINGER BUFFET

Our finger buffet includes a selection of crowd-pleasing favourites that everyone at the party will enjoy.

Selection of meat and vegetarian sandwiches
Cajun potato wedges
Home-made vegetable quiche
Sausage rolls
BBQ chicken wings
Selection of meat & vegetarian pizzas

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COLD FORK BUFFET

Noone will go hungry with our tasty, two course cold fork buffet

MAIN COURSE

- Whole honey mustard glazed gammon
 - Pear and stilton quiche (V)
 - Ham hock and cheddar quiche
 - Red onion and goats cheese tart (V)
 - Dill buttered potatoes (V)(GF)
 - Greek salad (V)(GF)
 - Tomato and onion salad (VG)(GF)
 - Roasted red pepper hummus and pitta (VG)
 - Tuna Niçoise (GF)
 - Coleslaw (V)(GF)
 - Bread rolls & butter
- ## DESSERTS
- Raspberry and lemon posset (V)(GF)
 - Dark chocolate mousse (V)(GF)
 - Bite-sized cream cakes (V)



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AFTERNOON TEA BUFFET

With two options, our classic 'tea' buffets are perfect for an afternoon get-together

MENU 01

- Selection of homemade rolls with a variety of meat and vegetarian filling
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- Homemade buttermilk scones with whipped cream and jam

OPTIONAL EXTRAS

- Unlimited, freshly brewed tea and coffee
- Selection of homemade cream cakes

MENU 02

- Selection of homemade rolls with a variety of meat and vegetarian fillings
- Cajun potato wedges
- Homemade vegetable quiche
- Homemade quiche lorraine
- Cocktail sausage rolls
- BBQ chicken wings
- ***
- Homemade bite-size cream cakes
- Unlimited freshly brewed tea and coffee

CANAPE MENU

Why not add some bite-sized deliciousness for your guests to enjoy on arrival. Pick any 3 from the following options

THE HOT ONES

Ham and cheese croque monsieur (GFA)
Mini fish and chips with minted peas (GFA)
Chorizo and chive croquette (GF)
Brie and cranberry spring rolls (V)
Mini salmon and smoked haddock fish balls (GF)
Mini Yorkshire pudding with steak and horseradish sauce
Maple-glazed pigs in blankets
Beef and blue cheese sliders
Chinese style hoisin duck bon bon
Cheese beignets (V, GF)

THE COLD ONES

Brussels pâté with red onion relish served on olive oil ciabatta (GFA)
Cheddar cheese and chilli jam croquettes (V)
Mini chicken Caesar salad (VA)
Rosemary and olive scones with goats cheese whip (V)
Prawns with a Marie-Rose dressing served on crispy pastry spoon
Mushroom tartlet with truffle infusion (V).
Watermelon, feta and basil skewers (V, GF)

DESSERT MENU

Available to add to any of our buffet menus, why not end on a sweet note with one of our delicious dessert menus

CLASSIC MENU

Choose 2 options from our classic dessert selection

Chocolate brownie with vanilla ice cream, chocolate soil and white chocolate shards (V, VGA, GFA)
Black forest gateaux with sweetened cream, cherry compote and chocolate rocks (V)
Vanilla cheesecake with Chantilly cream and forest fruits (V, GF)
Profiteroles with chocolate fondant and white chocolate shavings (V)
Apple and pear crumble served with homemade rich custard (V, GFA)
Lemon tart with sweetened cream, raspberries and mint (V)

MINATURE MENU

Select 3 of the following homemade favourites. All in miniature!

Doughnut rings and dipping sauce (V)	Bakewell tart (V)
Pavlovas and fresh raspberries (V, GF)	Chocolate eclairs (V)
Scones with jam and cream (V)	Lemon meringue (V, GF)
Butter shortbread hearts (V)	Chocolate roulade (V, GF)
Treacle tart (V, GFA)	

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CHILDREN'S MEALS

Whatever style of meal and service you opt for, younger guests are also well catered for. The following menus are available for children 11 years and under. Children under the age of 2 are free

PLATED MEAL

Pre-orders are to be returned with the adult choices, two weeks prior.

STARTERS

Homemade soup of the day (V, VGA)
Seasonal melon with fruit compote (VG, GF)

MAIN COURSE

Fish goujons and French fries
Pasta with tomato sauce and garlic bread (V)
Sausage and mash with gravy and vegetables

DESSERTS

Mixed ice cream (V, GF)
Fresh fruit salad (VG, GF)



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FINGER BUFFET

Our children's buffet menu can be added to any of our other menus and includes a range of homemade party favourites

Selection of meat and vegetarian sandwiches (V, GFA, VGA)
Homemade battered chicken nuggets
Mini pizzas with assorted toppings (vegetarian and meat)
Shoestring fries (VG, GFA)
Crisp bowls (V)
Unlimited jugs of fruit cordial
For dessert -
Homemade brownies with ice cream (V,VGA)
Mini-doughnuts with chocolate dipping sauce (V0)

NEXT *Steps*

Once you have a date and an idea of your guest numbers, get in touch with our events team to check availability.

We can hold the space on a provisional basis for up to 2 weeks while you decided on menus and finalise details.

Once you are happy to go ahead, we will send you an event contract and will need a deposit of 20% to confirm

The balance payment, final numbers and details of any special diet requests are required no later than 14 days before.

The room is offered with white linen table cloths and our complimentary white chair covers. We are also happy to help arrange a host of extra special touches to make the space your own. Charges apply. Ask for details

If you would like to arrange an appointment to come in to see the room and chat about your event in more detail, don't hesitate to get in touch.

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