



MERRY

Christmas



And Happy New Year


Holiday Inn



Christmas Party Nights in the Eton Suite

Experience the magic of the holiday season with us this Christmas. Indulge in an evening filled with joy & laughter. Enjoy a delicious Complimentary Christmas Cocktail, then delight in a delicious 3-course dinner and dance the night away at our festive disco.

Starters

Prawn Cocktail, in Marie Rose Sauce, served with rustic bread (405kcal)

French Onion Soup served with sliced baguette / Pea & Mint Soup (V) (GF) (VE) (261kcal)

Chicken liver terrine served on a bed of ciabatta toast, rocket & caramelised onion chutney (146kcal)

Mains

Roast turkey breast served with sage & onion stuffing, bacon wrapped chipolatas, sea salt & thyme roasties, roasted root vegetables, sprouts and gravy (GFA) (446kcal)

Baked Hake served with wilted spinach & white wine cream sauce (396kcal)

Cauliflower en crouete, cauliflower florets cooked in a tasty spiced lentil dhal wrapped in rich flaky pastry, served with thyme roasties & root vegetables (V) (GF) (VE) (591kcal)

Desserts

Traditional Christmas Pudding with brandy sauce (V) (GF) (VE) (449kcal)

Salted Caramel Crunch Pie served with butterscotch drizzle (735kcal)

White chocolate & raspberry cheesecake served with raspberry coulis (V) (538kcal)

Dates

Friday 29th November, 6th, 13th, & 20th December

Saturday 30th November, 7th, 14th & 21st December

Thursday & Sunday dates available throughout December (subject to availability)

Timings

Arrive at 18:30pm

Dinner at 19:00pm

Disco until 12:00am

Prices

29th & 30th November

£43.95 Per Person

6th & 7th December

13th & 14th December

20th & 21st December

£45.95 Per Person



*Jingle
Bells*

Festive Christmas Lunch or Dinner in the Restaurant

Indulge in the joy of the season with a divine three-course Christmas lunch or dinner with your loved ones in our cozy restaurant, larger groups can be seated in a private function room.

Starters

Prawn Cocktail, in Marie Rose Sauce, served with rustic bread (405kcal)

Pea soup served with sliced baguette (V) (GF) (VE) (183kcal)

Mains

Roast turkey breast served with sage & onion stuffing, bacon wrapped chipolatas, sea salt & thyme roasties, roasted root vegetables, sprouts and gravy (GFA) (446kcal)

Cauliflower en crouete, cauliflower florets cooked in a tasty spiced lentil dhal wrapped in rich flaky pastry, served with thyme roasties & root vegetables (V) (GF) (VE) (591kcal)

Desserts

Traditional Christmas Pudding with brandy sauce (V) (GF) (VE) (449kcal)

White chocolate & raspberry cheesecake served with raspberry coulis (538kcal)

Dates

Lunch available Monday-Sunday* from 25th November - 22nd December 2024

Dinner available Monday-Thursday from 25th November - 22nd December 2024

Sundays subject to availability

Timings

Lunch 12pm-2pm

Dinner From 6pm

Prices

£35.00 per person

£25.00 for children aged 5-12 years

Free for children under 5 years old

.....

Complimentary car park - please ensure you register your vehicle at reception to avoid a fine

(V) Vegetarian (VE) Vegan (GF) Gluten Free





Festive Drinks Packages

Make everything that little bit easier and include one of our festive drink's packages with your lunch, dinner, or party.

Dasher & Dancer

Non-Alcoholic Bucket (6) £16.99 or
Beer Bucket (6)
£30

Comet & Cupid

Beer Bucket + 2 Bottles of
House Wine
£60

Prancer & Vixen

2 Bottles of House Wine
£40

Donner & Blitzen

Beer Bucket + 2 Bottles of
House Wine + Bottle of Prosecco
£90

Rudolph

Bed and Breakfast + Bottle of Prosecco
£100





HAPPY

New Year



2024

NEW YEAR'S EVE

Gala Party

STARTERS

Roast fig, carpaccio of beetroot, mulled wine syrup & pomegranate pearls (VE) (GF) (291kcal)

Oven baked field mushrooms, garlic & mature cheddar sauce on toasted bruschetta (V) (284kcal)

Duck Rillettes served with golden beetroot chutney, rocket & ciabatta (559kcal)

SOUP COURSE

Pea Soup served with a warm bread roll (V) (VE) (183kcal)

PALATE CLEANSER

Champagne sorbet served with clementine drizzle (V) (VE) (150kcal)

MAINS

Beef Tender Loin served with sage & onion stuffing, roasted potatoes, root vegetables, Yorkshire pudding & gravy (GFA) (437kcal)

Paupiette of sole stuffed with crayfish, roasted fondant potato & green veg, served with a tomato, white wine & cream sauce (487kcal)

Cauliflower en croute, cauliflower florets cooked in a tasty spiced lentil dhal wrapped in rich flaky pastry, served with thyme roasties & root vegetables (V) (GF) (VE) (591kcal)

DESSERTS

Eton Mess (V) (GF) (315kcal)

Crème Brulee (V) (GF) (498kcal)

Salted Caramel crunch pie served with butterscotch drizzle (735kcal)

Trio of Ice Cream (VE) (V) (GF) (135Kcal)

TO FINISH

Tea, Coffee & a Chocolate mint (V) (GF)

TIMINGS

Welcome drinks from 7pm

Dinner to be served at 8pm

Bar to close at 1:00am

Carriages at 1:30am

PRICES

£85.00 per person party package

£119.50 per person residential package - to include dinner, overnight accommodation in a standard double room with breakfast





Celebrate with us...

Terms & Conditions Apply. All Bookings subject to availability.
Starbucks coffee not included in the offer. All prices include VAT. For
any dietary requirements please inform our team the moment when the
menu is decided.

Find us

Holiday Inn, Basingstoke

Grove Road, Hampshire, RG21 3EE



01256 310000



Frontoffice@hibasingstoke.com



www.holidayinn.com/basingstoke

Contact our Christmas Co-ordinator



01256 310015



Events@hibasingstoke.com

Party Night Christmas Accommodation

From £75.00 for a double or twin room

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



Follow us on social media!

