

WANT TO STAY OVER TO PARTY?

Our Christmas bedroom prices
start from £99.00pp

Catching up with your
colleagues over a meeting?
Get festive with our Christmas DDR!

To enquire, please email
meetings@hibristol.co.uk
or call 0117 924 5000



Holiday Inn Bristol City Centre
Bond Street, Bristol, BS1 3LE
Tel: 0117 924 5000
www.hibristolcity.co.uk

START YOUR FESTIVE SEASON

AT THE HOLIDAY INN
BRISTOL CITY CENTRE



JOIN US FOR

YOUR SHARING PARTY & DANCE THE NIGHT AWAY

£54.00 per person

Book before October and 1 in 10 goes free

BLUE LIGHT
WORKERS
GET 10% OFF



INDULGE YOURSELF THIS CHRISTMAS DAY LUNCH

£59.99 per person

ON ARRIVAL

A Glass of Sparkling Bubbles or Christmas Spiced Coffee

THE SOUP COURSE

Butternut Squash, crème fraîche, gremolata, bread roll

THE STARTER

Salmon Gravadlax, citrus & fennel salad
Honey Glazed Ham Hock Terrine, tomato chutney, toasted sourdough
Panko coated Halloumi, chilli jam dip, coriander (V)

THE MAINS

Pan Seared Salmon, Mushroom & Stilton Wellington (V)
Traditional Roast Turkey or Roast Rib of Beef

SERVED WITH

Herb roasted potatoes, Pigs in blankets, Yorkshire pudding,
Roasted Brussels sprouts, Honey & wholegrain mustard
glazed carrots & parsnips, Sage & onion stuffing,
Spiced Cranberry sauce, Roast Gravy & Truffle Bread sauce

DESSERT

Panettone bread & butter pudding with custard
Traditional Christmas Pudding, Brandy sauce
Yule log with chocolate sauce, Festive Cheesecake,
Winter Fruit Salad or Mince Pies, Clotted cream

BESPOKE CHRISTMAS PARTIES

Contact the Event Sales Team for a quote!
meetings@hibristol.co.uk

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WORKERS
GET 10% OFF



JOINING US FOR YOUR CHRISTMAS PARTY?

Includes:

- 3 Course Meal and Welcome Drink
- Half a bottle of wine (per person)
- Festive Fun
- DJ until late

Prices from **£54.00 per person**

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Holiday Inn
— BY IHG —

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FESTIVE MENU

3 course set menu **£37 pp**

2 course set menu **£30 pp**

16 November 2026 – 19 December 2026

FESTIVE AFTERNOON TEA

£35.00 per person

12:00 hrs - 16:00 hrs / 7 days a week
16th November 2026 – 19th December 2026

STARTER

Parsnip & apple soup with mint & sage oil drizzle
served with warm bread roll (V)

Chicken liver pate with cornichons, red onion
marmalade & toasted brioche

Scallop & cauliflower purée, crispy bacon crumb & parsley oil

MAIN

Wild mushroom risotto served with rocket, fennel
& parmesan salad in lemon vinaigrette (V)

Roast pork belly with crackling served with braised red cabbage,
tangy apple purée & thyme infused jus

Roasted Cod loin with celeriac puree, wilted spinach
& champagne espuma

DESSERT

Lemon & berry delice served with citrus gel,
light salted pistachio crumb (V)

Sticky toffee pudding with vanilla ice cream

Chocolate & clementine torte served with winter berries compote

PETIT FOUR

Mini warm mince pies served with brandy cream sauce

SAVOURY

Roast Turkey, Cranberry Gel & Sage Aioli

Smoked Salmon, Lemon Crème Fraîche & Dill

Truffle Egg Mayo & Cress

Wild Mushroom Vol-au-Vents (V)

SCONES

Classic Plain Scones

Fruit Scones

Served with:

Cornish Clotted Cream

Thin cut marmalade & Spiced Berry Compote

Cinnamon Butter

SWEET SELECTION

Chocolate Delice

Cheesecake bites

Red Velvet Snowflake Slice

Caramel Gingerbread puddle cake

Warm Mince Pie with Brandy Butter