

Festive
MAGIC

Holiday Inn

AN IHG HOTEL

SITTINGBOURNE



Welcome to our 2026 Christmas Brochure,
where the most wonderful time of the year becomes
truly unforgettable.

We're delighted to bring you a festive season filled with
sparkling celebrations, from joyful gatherings with
family to lively nights out with friends and colleagues.

**Even better, while prices are rising elsewhere, we've
lowered ours for Friday party nights, so you can
celebrate more for less.**

Whether you're booking a shared event or planning
something more private, our team will take care of
every detail, leaving you free to relax, celebrate, and
create magical memories that will last a lifetime.





THURSDAY Party Nights

We're delighted to bring back our popular discounted School Night Christmas Parties.

Enjoy a delicious two course meal before hitting the dancefloor, where our award winning resident DJ will keep the party going until midnight.

Mains

Roast Turkey

Roast potatoes, honey-roasted carrots and parsnips, sprouts with pancetta, pigs in blankets, Yorkshire pudding, stuffing, and jus.

Herb Crust Roasted Cod

Sweet potato mash, seasonal vegetables with chorizo, and spring onion butter.

Chestnut and Mixed Seed Roast

Roast potatoes, honey-roasted carrots and parsnips, sprouts, stuffing, and jus. (V)

Dessert

Traditional Christmas Pudding

Brandy sauce (V)

Lemon Tart

Vanilla ice cream (V, GF)



FRIDAY Party Nights

Enjoy a delicious three-course meal, followed by an evening of dancing, with our DJ spinning all your favourite hits until midnight.

With a lively atmosphere, great food, and the chance to win a festive gift from us, why would you book elsewhere?

Only £39.95 Per Person



Starters

Spiced Cauliflower Soup

Served with a freshly baked crusty roll and butter. (V)

Chicken Liver Pâté

Accompanied by seasonal chutney and crisp homemade crostini.

Festive Prawn Cocktail

Served with wholemeal bread and butter.

Mains

Roast Turkey

Served with roast potatoes, honey-roasted carrots and parsnips, Brussels sprouts with pancetta, pigs in blankets, Yorkshire pudding, stuffing, and rich roast jus.

Mediterranean Baked Cod

Served with buttered new potatoes and a vegetable ratatouille.

Butternut Squash & Lentil Wellington

Served with roast potatoes, honey-roasted carrots and parsnips, and Brussels sprouts. (V)

Desserts

Fruit of the Forest Cheesecake

Served with Chantilly cream. (V)

Traditional Christmas Pudding

Served with brandy sauce. (V)

Chocolate and Coconut Tart

Served with vanilla ice cream. (V)



LIVE BAND Saturdays

New for 2026, we're delighted to bring you live music from the highly recommended **Decades Showband on 5th December** and the exceptionally talented **The Riflemen on 12th December**.

Two fantastic nights of great food, live entertainment, and a truly unforgettable Christmas atmosphere.



ONLY
£45.95
PER PERSON

Starters

Spiced Cauliflower Soup

Served with a freshly baked crusty roll and butter. (V)

Chicken Liver Pâté

Accompanied by seasonal chutney and crisp homemade crostini.

Festive Prawn Cocktail

served with wholemeal bread and butter.

Trio of melon

Served with a drizzle of fruit coulis. (V, VE)

Mains

Roast Turkey

Served with roast potatoes, honey-roasted carrots and parsnips, Brussels sprouts with pancetta, pigs in blankets, Yorkshire pudding, stuffing, and rich roast jus.

Braised Featherblade of Beef

Served with creamy mashed potatoes, carrots, parsnips, Brussels sprouts, braised cabbage, and a red wine jus.

Mediterranean Baked Cod

Served with buttered new potatoes and a vegetable ratatouille.

Butternut Squash & Lentil Wellington

Served with roast potatoes, honey-roasted carrots and parsnips, and Brussels sprouts. (V)

Desserts

Fruit of the Forest Cheesecake

Served with Chantilly cream. (V)

Traditional Christmas Pudding

Served with brandy sauce. (V)

Chocolate and Coconut Tart

Served with vanilla ice cream. (V)

Fresh Fruit salad

(V, VE)

Christmas Day Lunch

Join us for a magical Christmas Day celebration filled with festive cheer for all ages!

Santa will be making a special appearance, bringing joy, laughter, and a sprinkle of Christmas magic. Every child will receive a personalised gift straight from Santa himself, making the day even more unforgettable.

ADULTS
£59.95

CHILDREN
£24.95

UNDER 5s EAT FREE





**PRICES
FROZEN
FROM 2024!**

Starters

Roast Parsnip and Honey Soup

Served with a freshly baked crusty roll and butter. (V)

Ham Hock and Black Pudding Terrine

Served with piccalilli and toasted focaccia.

Festive Prawn Cocktail

Served with wholemeal bread and butter.

Mini Baked Camembert

Served with homemade crusty bread.

Mains

Roast Turkey

Served with roast potatoes, honey-roasted carrots and parsnips, Brussels sprouts with pancetta, pigs in blankets, Yorkshire pudding, stuffing, and rich roast jus.

Lamb Shank

Served with creamy mashed potatoes, carrots, parsnips, Brussels sprouts with pancetta, and a mint and rosemary jus.

Pan-Fried Salmon

Served with sweet potato mash, seasonal vegetables, and a chorizo and spring onion butter.

Carrot Wellington with Spiced Marmalade

Served with roast potatoes, honey-roasted carrots and parsnips, and stuffing. (V)

Desserts

Fruit of the Forest Cheesecake

Served with Chantilly Cream. (V)

Traditional Christmas Pudding

Served with Brandy Sauce. (V)

Chocolate and Coconut Tart

Served with vanilla ice cream. (V)

Fresh Fruit salad

(V, VE)

Make it a night

If you fancy making the most of the evening and enjoying a few glasses of fizz, then pack an overnight bag and stay the night!

We are pleased to offer a special accommodation rate from £69 per room, per night (based on two people sharing), including parking and breakfast the following morning.

Our breakfast is buffet-style, so feel free to help yourself to as much as you wish.

To book, simply email our reservations team at **reservationsmgr@conistonhotelkent.com**

TERMS & CONDITIONS

To experience the festive magic at the Holiday Inn Sittingbourne this Christmas, please call us on 01795 410560 or email us at events@conistonhotelkent.com to make a booking.

Deposits are non-refundable and are required to secure your booking (£20 per person | £10 for Thursday party nights). Full payment must be made no later than 14 days prior to your event date. Bookings not paid in full by this time will be deemed cancelled. Cheques are not accepted. No refunds will be issued under any circumstances, and no credits or transfers will be offered for cancellations or reductions in guest numbers. All prices are inclusive of VAT at the current rate of 20%. Bookings made within 14 days of the event must be paid in full at the time of booking. By making any payment, you confirm acceptance of these Terms & Conditions.

The hotel reserves the right to amend the programme or withdraw entertainment without prior notice, particularly in the case of low attendance. All events are strictly for guests aged 18 and over, with the exception of Christmas Day. During busier events, smaller groups may be seated on shared tables, and specific table locations cannot be guaranteed. The hotel also reserves the right to combine bookings or relocate events to alternative rooms if required.

Final menu selections, rooming lists, table plans, and any special requirements must be submitted no later than 14 days prior to the event. No amendments to pre-orders or table plans will be accepted within 72 hours of the event. Menus may be subject to minor changes due to seasonal availability of ingredients. Failure to provide the required information within the stated timeframe may result in cancellation. Only beverages purchased on the premises may be consumed; any outside drinks will be confiscated until the end of the event. The hotel reserves the right to refuse the service of alcohol at its discretion. Guests are responsible for their own alcohol consumption, and the hotel accepts no liability for any incidents arising from excessive drinking. While every effort is made to accommodate dietary requirements, the hotel cannot guarantee that dishes are completely free from allergens due to the nature of the kitchen. Please note that the hotel is not a nut-free environment. Menu indicators are as follows: V = Vegetarian, VE = Vegan, GF = Gluten Free.

Guests are requested to arrive at the time stated on their booking confirmation. The hotel cannot guarantee service or dining times for late arrivals. The hotel reserves the right to refuse entry or service to any guest whose behaviour is deemed inappropriate, disruptive, or unsafe. No refunds will be issued in such circumstances.

All additional charges incurred during the event, including any damages or cleaning costs, must be settled prior to departure. All information and pricing are correct at the time of printing but may be subject to change. Any amendments to bookings must be made through the event organiser. Children under the age of five dine free of charge on Christmas Day.

The hotel shall not be liable for failure to perform its obligations where such failure is due to events beyond its reasonable control, including but not limited to acts of God, fire, flood, adverse weather conditions, government restrictions, or other unforeseen circumstances. In such cases, the hotel reserves the right to cancel or amend bookings.

Looking for more information?
Scan the QR code to reach our events team.



Over 30 Nights | Bingo | Live Music | and much more.



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SITTINGBOURNE

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