



DOVER MARINA
HOTEL & SPA

2024

Christmas & New Year

Christmas at the Dover Marina Hotel & Spa

Christmas at Dover Marina Hotel & Spa is the most wonderful time of the year, a time for gathering with family, friends and colleagues to celebrate the festive season.

We have a full and exciting programme to suit everyone, so why not kick off the festive season in style and join us for one of our popular events.

Christmas at Dover Marina Hotel & Spa is nothing short of spectacular. Our chefs conjure up delicious festive dishes enough to make your mouth water!

Book your Christmas event with us and you can relax knowing that everything is being taken care of, as we pride ourselves on getting detail just right.

Contents

Christmas Party Night	5
Festive Lunch/Festive Senior Lunch	6
Christmas Day Lunch	8
Christmas Dinner	11
Boxing Day Lunch	12
New Year's Eve Dinner	14

Welcome to

Christmas 2024

At Dover Marina Hotel and Spa

We are delighted to invite you to our stunning seafront hotel this festive season. Our historic property has been part of the community in Dover for over 188 years and continues to provide an impressive backdrop to celebrations today.

The hotel is thrilled to present our programme of events, offers and seasonal options to you. Whether you are enjoying a traditional festive feast attending a glittering party or indulging in a relaxing Christmas experience, you will find an idyllic environment, perfect for the occasion.

Looking for something a bit different? Don't miss our delectable Festive Afternoon Tea, available throughout December and created to fill you with Christmas cheer. We look forward to welcoming you to the Dover Marina Hotel & Spa and wish you a very Merry Christmas.

To book your table please contact our festive desk on **01304 203633** or email: **events@dovermarinahotel.co.uk**



Christmas Party Night

£45.00 (Friday & Saturday) £35.00 (Sunday to Thursday)

Starter

Ardennes Pate rustic toast & red onion chutney
Classic Prawn Cocktail brown bread & butter and fresh lemon
Winter Vegetable Soup herb croutons (v)

Main Course

Roast Turkey all the trimmings & roasting juices
Roast Beef all the trimmings, Yorkshire pudding & roasting juices
Gnocchi Pomodoro (ve) fresh piccolo tomatoes, fresh basil and garlic bread
Nut Roast (ve) roast potatoes, seasonal vegetables & vegetable jus

Dessert

Traditional Plum Pudding brandy sauce
Warm Chocolate Brownie vanilla ice cream
Apple & Almond Crumble vanilla ice cream

All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available on request. If you have any questions, food allergy or intolerance please let us know before placing your order. (v) does not include meat, (ve) does not contain any animal products. Some of our dishes do contain alcohol - please ask a team member for further details Christmas

Festive / Festive Lunch / Senior's Lunch

£29.00 per person

£24.50 per person

Starter

Ardennes Pate rustic toast & red onion chutney
Classic Prawn Cocktail brown bread & butter and fresh lemon
Winter Vegetable Soup herb croutons (v)

Main Course

Roast Turkey all the trimmings & roasting juices
Roast Beef all the trimmings, Yorkshire pudding & roasting juices
Gnocchi Pomodoro (ve) fresh piccolo tomatoes, fresh basil and garlic bread
Nut Roast (ve) roast potatoes, seasonal vegetables & vegetable jus

Dessert

Traditional Plum Pudding brandy sauce
Warm Chocolate Brownie vanilla ice cream
Apple & Almond Crumble vanilla ice cream

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Christmas Day Lunch

(Winston Suite) **£99.00 per person**

First Course

Pea & Ham Soup
Pea & Mint Soup (v)

Second Course

Wild Boar Terrine rustic toast & red onion chutney
Classic Prawn Cocktail brown bread & butter and fresh lemon
Salt Roast Beetroot & Goats Cheese candies walnuts, merlot vinegar (v)

Third Course

Roast Turkey all the trimmings & roasting juices
Braised Lamb Rump fondant potato, winter vegetables & roasting juices
Gammon Steak fondant potato, green beans, aromatic roasting juices
Escalope of Trout tomato vinaigrette, braised fennel & new potatoes
Gnocchi Pomodoro (ve) fresh piccolo tomatoes, fresh basil and garlic bread

Fourth Course

Traditional Plum Pudding brandy sauce
Warm Chocolate Brownie chocolate syrup hazelnut Praline, milk ice cream
Sticky Toffee pudding butterscotch sauce, vanilla ice cream
Selection of Cheese Tea, Coffee & Warm Mince Pies

Fifth Course

Espresso Affogat (v)

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Christmas Dinner

£55.00 per person

First Course

Pea & Ham Soup
Pea & Mint Soup (v)

Second Course

Wild Boar Terrine rustic toast & red onion chutney
Classic Prawn Cocktail brown bread & butter and fresh lemon
Salt Roast Beetroot & Goats Cheese candies walnuts, merlot vinegar (v)

Third Course

Roast Turkey all the trimmings & roasting juices
Braised Lamb Rump fondant potato, winter vegetables & roasting juices
Gammon Steak fondant potato, green beans, aromatic roasting juices
Escalope of Trout tomato vinaigrette, braised fennel & new potatoes
Gnocchi Pomodoro (ve) fresh piccolo tomatoes, fresh basil and garlic bread

Fourth Course

Traditional Plum Pudding brandy sauce
Warm Chocolate Brownie chocolate syrup hazelnut Praline, milk ice cream
Sticky Toffee pudding butterscotch sauce, vanilla ice cream
Selection of Cheese Tea, Coffee & Warm Mince Pies

Fifth Course

Espresso Affogato (v)

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Boxing Day Lunch

£36.00 per person

First Course

Cream of Celery Soup

Soft boiled egg,
fresh chervil (v)

Salt Roast Beetroot & Goat's Cheese

Salad Candied
walnuts, merlot
vinegar (v) (Vegan
alternative available)

Endive Tarte Tatin

Crumbled goat's
cheese, soft herbs
(v)

Marco's Game Scotch Egg

Colonel Mustard's
sauce

Classic Prawn Cocktail

Sauce Marie
Rose, brown bread &
butter, fresh lemon

Main Course

Roast Free-Range Turkey

Served with all the trimmings,
bread sauce, cranberry, roasting
juices

Grilled Butcher's Steak

With roasted vine tomatoes,
béarnaise sauce, Koffmann
chips Upgrade to a 28-day aged 8oz
Sirloin 6.00

Pan Fried Fillet of Trout à la Forestière

Buttered English leaf spinach, grilled
woodland mushrooms, extra virgin
olive oil, vintage balsamic

Woodland Mushroom Risotto

Italian hard cheese, fresh herbs (v)
Starter/Main

Pan Roast Venison Fillet

Box Tree braised red cabbage,
English steamed dumplings,
roasting juices

Gnocchi Pomodoro

Fresh piccolo tomatoes, extra
virgin olive oil, fresh basil (ve)
Starter/Main

Side Dishes

Buttered Leaf Spinach (v) 3.75 (218kcal)
Koffmann Chips (ve) 3.75 (364kcal)
Green Salad, Truffle Dressing (ve) 3.75 (58kcal)
Koffmann Fries (ve) 3.75 (444kcal)
Crispy Onion Rings (ve) 3.75 (359kcal)
Buttered Garden Peas (v) 3.50 (171kcal)

Dessert

70% Dark Chocolate Mousse

Crème Chantilly, hazelnut
nougatine (v)

Traditional Plum Pudding

Served with brandy sauce
(v)

Apple & Almond Crumble

Vanilla ice cream (v)

Chef's Selection of Ice Creams & Sorbets

Speak to your server for
today's flavours (v/ve)

A Union Jack Cheese Plate by Long Clawson & Alex James Cheese

Rutland Red, White Stilton, Blue Stilton, Vintage Mature Cheddar, Fig chutney, Peter's Yard biscuits (v)
Winners of supreme champions of the international cheese awards

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.

New Year's Eve Dinner

£99.00 per person - Winston Room

First Course

Pea & Ham Soup

Pea & Mint Soup (ve)

Second Course

**Salt Roast Beetroot
& Goat's Cheese Salad**

Candied walnuts, merlot vinegar (v)
(Vegan alternative available)


Marco's Game Scotch Egg
Colonel Mustard's sauce

Classic Prawn Cocktail

Sauce Marie Rose, brown bread
& butter, fresh lemon

Third Course

Fillet of Beef À La Forestière

Fricassée of woodland mushrooms, extra virgin olive oil,
vintage balsamico, toasted sourdough,
buttered English leaf spinach
 Alternative available

Roast Free-Range Turkey

Served with all the trimmings, bread sauce,
cranberry, roasting juices

Third Course

Escalope of Trout

Tomato vinaigrette, braised fennel,
new potatoes, soft herbs

Gnocchi Pomodoro

Fresh piccolo tomatoes, extra virgin olive oil, fresh basil
(ve) Starter/Main

Dessert

Traditional Plum Pudding

Served with brandy sauce
(v)

**Mr. Coulson's Sticky Toffee
pudding**

Vanilla ice cream,
butterscotch sauce (v)

**Apple & Almond Crumble
Vanilla ice cream (v)**

(Vegan alternative
available)

A Union Jack Cheese Plate by Long Clawson & Alex James Cheese

Rutland Red, White Stilton, Blue Stilton, Vintage Mature Cheddar, Fig chutney, Peter's Yard biscuits (v)
Winners of supreme champions of the international cheese awards.

Tea and Coffee with a glass of bubbly to see in the New Year

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TERMS OF BUSINESS

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- All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.
- Full allergen information is available on request.
- If you have any questions, food allergy or intolerance please let us know before placing your order.
- (v) does not include meat, (ve) does not contain any animal products.
- Some of our dishes do contain alcohol please ask a team member for further details.
- Should you wish to cancel your booking, the hotel needs to be informed in writing. All deposits & further payments are non-refundable and non-transferable.
- You may be spread across several tables, depending on the size of your reservation.
- You maybe asked to share a table with other parties.
- If your booking is not confirmed with a full payment at least 4 weeks prior to the event, the hotel reserves the right to release your booking.
- The hotel will not refund any deposits or payments made should the size of your party decrease.
- The customer is liable for any property damage caused to function rooms, restaurants, furnishing & equipment & will have to reimburse the full amount to make good any such damage.
- Food & beverages from outside the hotel are strictly prohibited.
- The brochure is correct at the time of printing on 1 July 2024 but the details and prices are subject to change without prior notice

CUSTOMER OBLIGATIONS ONCE BOOKED...

- Payment of £10.00 per person confirmation non – refundable deposit.
- To provide all menu pre orders & beverage pre orders at least two weeks prior to the date of reservation
- A cash bar will be available on the date of the event.
- Provide specific dietary requirements amongst your party upon pre order





MARCO PIERRE WHITE
Wheeler's
FISH & CHIPS

MARCO PIERRE WHITE
MR. WHITE'S
ENGLISH CHOPHOUSE 1877
LONDON

WATERFRONT
Bar & Lounge

WATERFRONT
SPA & HEALTH CLUB





*Merry Christmas &
Happy New Year*

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Book now to avoid disappointment on 01304 203633 or email: events@dovermarinahotel.co.uk