

  
ORIDA  
HOTEL MAIDSTONE



*Let's  
Celebrate*



# Let's Celebrate

## WELCOME

*Join us for a Christmas to remember at Orida Hotel Maidstone,  
with glittering entertainment, food and service.*

*Whether you are looking for a festive lunch, private party or a joiner party night,  
we have something to suit everyone at Orida Hotel Maidstone this festive season.*



## FESTIVE SUNDAY LUNCH

SUNDAY 4TH, 11TH AND 18TH DECEMBER

*The magic of Christmas arrives early at Orida Hotel Maidstone, with a small gift for  
the children (up to 12 yrs old).*

*Enjoy a three course carvery menu with all the trimmings.*

**£19.95**

per adult



**£9.95**

per child (6-12yrs)

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Book now on **01622 734 322 ext 4** or email [events.maidstone@oridahotels.com](mailto:events.maidstone@oridahotels.com)

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# FESTIVE PARTY NIGHTS

AVAILABLE ON FRIDAY 2ND, 9TH & 16TH DECEMBER  
AND SATURDAY 3RD, 10TH & 17TH DECEMBER

*We are experts in party planning so just dress to impress and let us do all the work. You'll enjoy a delicious three course dinner, mince pies, hats, novelties and crackers. Our DJ will then be sure to get the party started for you to dance the night away.*

Freshly baked bread roll & butter

## STARTERS

Spiced parsnip soup crispy parsnips & chestnuts (VE)  
Ham hock, pea & grain mustard terrine spiced fruit chutney & sourdough toast  
Salmon & crab with dressed leaves beetroot gravadlax, crab cake, mango & lime salsa  
Smoked tofu & pickled winter vegetables beetroot puree & chicory with orange dressing (VE)

## MAINS

Traditional roast turkey apricot & chestnut stuffing, pig in blanket, buttered sprouts,  
roast potatoes, honey roast carrots & parsnips  
Pan roast fillet of hake, gratin potato, braised fennel, fine beans & white wine sauce  
Mushroom, brie, hazelnut & cranberry Wellington  
buttered sprouts, roast potatoes, honey roasted carrots & parsnips (V)  
Roasted cauliflower risotto toasted almonds, vegan parmesan & dressed roquette (VE)

## DESSERTS

Classic Christmas pudding Brandy custard (gluten, nut free & vegan available)  
Belgian chocolate & orange tart orange anglaise & vanilla ice cream (VE)  
Glazed lemon tart raspberry sauce  
Apple tatin, caramel sauce & all butter puff pastry Cornish clotted cream, toffee sauce

Tea, coffee & mince pies - Gluten free & vegan available

from  
**£35.00**  
per person

Private parties are also available, please ask for details

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# FESTIVE AFTERNOON TEA

AVAILABLE 28TH NOVEMBER - 3RD JANUARY INCLUSIVE  
(EXCLUDING 25TH DECEMBER)



Fruit scones  
Plain scones  
Clotted cream  
Raspberry jam

Mini star mince pies  
Christmas cake  
Chocolate opera with happy Christmas disc  
Eggnog panna cotta snowball and Santa head

White bread with turkey and cranberry  
Granary bread with smoked salmon and cream cheese  
Red cabbage, spinach, red onion, and Asian dressing wrap  
Open ciabatta sandwich with hummus and roast vegetables

**FESTIVE VEGAN AFTERNOON TEA ALSO AVAILABLE**

**£19.95**

per person

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# CHRISTMAS DAY LUNCH

*A family feast without the fuss, Christmas Day lunch  
at Orida Hotel Maidstone.*

*Let us take the hassle out of Christmas leaving time for you to relax  
with your family and friends. All children will receive a small gift from Santa.  
Bookings taken between 12.30pm - 2.30pm.*

Freshly baked bread roll and butter

## STARTERS

Smoked salmon served with beetroot and crème Fraîche  
Baked goats cheese and cranberry sauce  
Duck and champagne terrine with chutney  
Chestnut, bacon and parsnip soup

## INTERMEDIATE

Lemon sorbet

## MAINS

Turkey crown, sage and onion stuffing, chipolata wrapped in bacon  
served with gravy and all the trimmings  
Roast beef, Yorkshire pudding and horseradish  
served with all the trimmings  
Honey glazed gammon served with all the trimmings  
Baked hake, wilted spinach and truffle oil cream sauce  
Spinach and feta cheese tart  
Cumin, butternut squash and lentil Wellington (Vegan)

## DESSERTS

Christmas pudding and brandy sauce  
Chocolate fudge cheesecake  
Cheeseboard, stilton, brie, mature cheddar and biscuits with celery and grapes  
Gluten free and vegan options available. Please advise us of any dietary requirements.

**£37.50** ✨ **£75.00** ✨ **£29**  
per child (6-12) per adult for children 5 and under

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# FESTIVE LUNCHES

*Celebrate Christmas in style with colleagues, family or friends at one of our festive lunches. Enjoy a three course lunch, with party hats and crackers to get you in the festive spirit.*

The menu choices for our festive lunches are the same choices as our Christmas Party Nights, for more information please see the Party Nights page inside this booklet.

**£9.95**

per child (6-12)



**£21.95**

per adult



## BOXING DAY LUNCH

*It might be the day after Christmas but we love keeping the festive season going on Boxing Day.*

So whether it's gathering with friends or a post Christmas celebration with family we are offering a three course buffet with all the trimmings between 12.30pm - 2.30pm

**£12.50**

per child (6-12)



**£25.00**

per adult



**FREE**

for children 5 and under

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# NEW YEAR'S EVE CELEBRATIONS

*See in the New Year in style at Orida Hotel Maidstone.  
Be greeted with bubbles on arrival from 7.30pm followed by a delicious four  
course meal at 8pm and then dance the night away (disco and bar until 1am).*

## STARTERS

Duck and Champagne patè  
Duo of Salmon (smoked salmon and poached salmon)  
with rocket leaves and dill crème fraiche  
Oven baked field mushrooms, garlic and mature cheddar sauce  
with toasted rustic bread  
Chestnut, bacon and parsnip soup

## INTERMEDIATE

Prosecco sorbet

## MAINS

Slow cooked rib of beef with dauphinoise potatoes  
root vegetables and red wine jus  
Baked fillet of cod, wilted spinach, lemon and capers sauce  
and rosemary roasted potatoes  
Pan seared chicken breast with leek and dijon cream sauce  
rosemary roasted potatoes and root vegetables  
Feta and spinach tart, rosemary roasted potatoes and winter vegetables  
Cumin, butternut squash and lentil Wellington (Vegan)

## DESSERTS

Trio of mini chocolate desserts  
Pear Charlotte  
Cheeseboard, stilton, brie, mature cheddar and biscuits with celery and grapes

**£90.00**

per adult



**£325.00\***

residential package

\*Includes NYE party, bed and breakfast (based on 2 adults sharing)  
Gluten free and vegan options available. Please advise us of any dietary requirements.

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