

eat, drink & be merry

IMPERIAL HOTEL EXMOUTH





Christmas is the most wonderful time of the year. A time for gathering with family, friends and colleagues to celebrate the festive season.

We have something for everyone.

Book your Christmas event with us and you can relax in the full knowledge that everything will be taken care of.

See our full programme of seasonal events throughout December.

#### CHRISTMAS PARTY NIGHTS

Bring your party to our party! Join one of our party nights and enjoy a festive atmosphere, indulge in a three-course menu and dance the night away with music from our resident DJ.

£27.50 per person

Add a half bottle of house wine at £7.50 per person

# CHRISTMAS LUNCHES & DINNERS

Come together this festive season and enjoy a three-course lunch, inclusive of Christmas novelties.

£17.50 per person

Add a half bottle of house wine at £7.50 per person

# **FESTIVE AFTERNOON TEA**

A fabulous way to spend an afternoon in the lead-up to Christmas, get together with loved ones over our Festive Afternoon Tea.

#### £13.50 per person

For a special treat, add a glass of festive punch for £5.50 per person, or a 200ml bottle of Prosecco for £7.50 per person

### CHRISTMAS DAY LUNCH

Let us take care of it this year, and give you plenty of time to relax and enjoy Christmas Day with family and friends.

£39.50 per adult

£19.95 per child 6 - 14yrs

Under 6's free of charge - Special Christmas gifts for the children

# NEW YEAR'S EVE DINNER

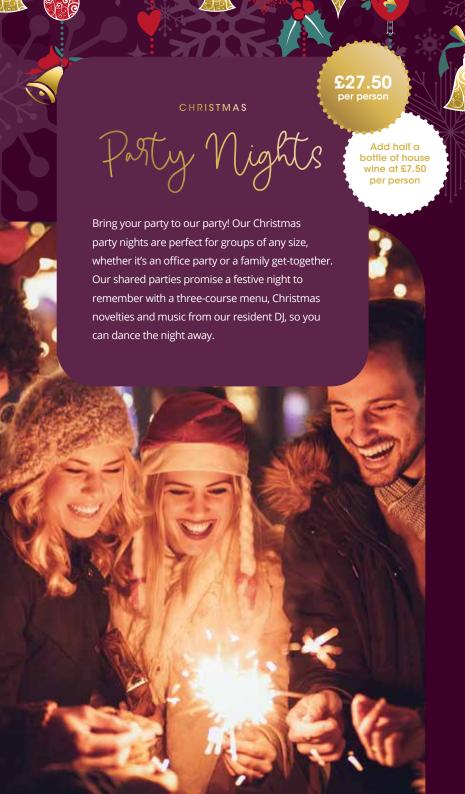
The evening celebrations will begin with a Manager's cocktail reception and canapés followed by a five-course sumptuous meal. Our in-house entertainment will help you bring in the New Year with a bang!

£49.50 per person

# FESTIVE OVERNIGHT ACCOMMODATION

If you're looking for a festive getaway, or would like to make an evening of it at one of our party nights, book our comfortable rooms from £39 per room, per night

Inclusive of breakfast for two people.



#### STARTERS

Rich Winter Vegetable Soup with warm bread roll and butter

Ham Hock Terrine with pickled carrot, piccalilli, and a mixed leaf salad

Poached Salmon Terrine with a mixed leaf salad and lemon oil

Crispy Coated Camembert • with a mixed leaf salad and cranberry dip

# MAINS

Traditional Sage Roasted Turkey with all the trimmings pigs in blankets, stuffing, roast potatoes, honey parsnips and carrots covered with rich gravy

Salmon & Prawn Penne in a dill and lemon cream topped with Parmesan

Pumpkin & Sage Tortellini with sage butter and rocket

Roasted Pork Chop with Apple Gravy with creamy mash potato and seasonal vegetables

#### **DESSERTS**

Warm Christmas Pudding with Brandy Sauce Chocolate Orange Torte With Chantilly Cream Trio of Ice Cream Fresh Fruit Salad

# TO FINISH

Mince Pies with Tea or Coffee

For further details and to book, please contact our Christmas Co-ordinator:

1: 01905 679111

£17.50 per person

CHRISTMAS

# Junches & Dinners

Add half a bottle of house wine at £7.50 per person



Rich Winter Vegetable Soup with warm bread roll and butter

Ham Hock Terrine with pickled carrot, piccalilli, and a mixed leaf salad

Poached Salmon Terrine with a mixed leaf salad and lemon oil

Crispy Coated Camembert wwith a mixed leaf salad and cranberry dip

# MAINS

Traditional Sage Roasted Turkey with all the trimmings pigs in blankets, stuffing, roast potatoes, honey parsnips and carrots covered with rich gravy

Salmon & Prawn Penne in a dill and lemon cream topped with Parmesan

Pumpkin & Sage Tortellini W with sage butter and rocket

Roasted Pork Chop with Apple Gravy with creamy mash potato and seasonal vegetables

# **DESSERTS**

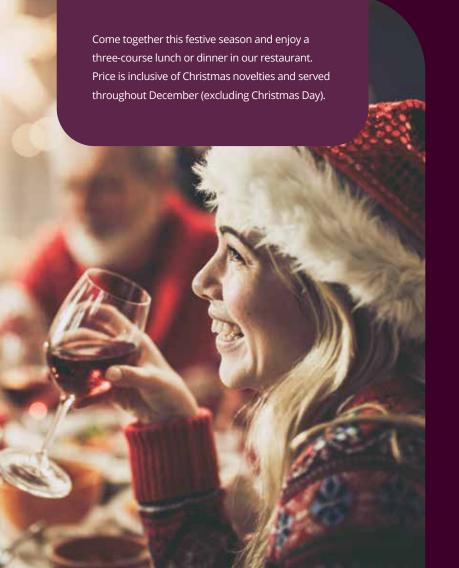
Warm Christmas Pudding with Brandy Sauce Chocolate Orange Torte With Chantilly Cream Trio of Ice Cream Fresh Fruit Salad

# TO FINISH

Mince Pies with Tea or Coffee

For further details and to book, please contact our Christmas Co-ordinator:

t: 01905 679111 e: xmas@coastandcountryhotels.co.uk





# SELECTION OF SANDWICHES

served on white or brown bread
Roast Turkey with Cranberry
Baked Ham with Wholegrain Mustard
Cucumber, Mint & Cream Cheese 
Brie and Apple Chutney

# SAVOURY SNACKS

Pigs in Blankets

Mini Smoked Salmon Bagels

Bite-size Sausage Rolls

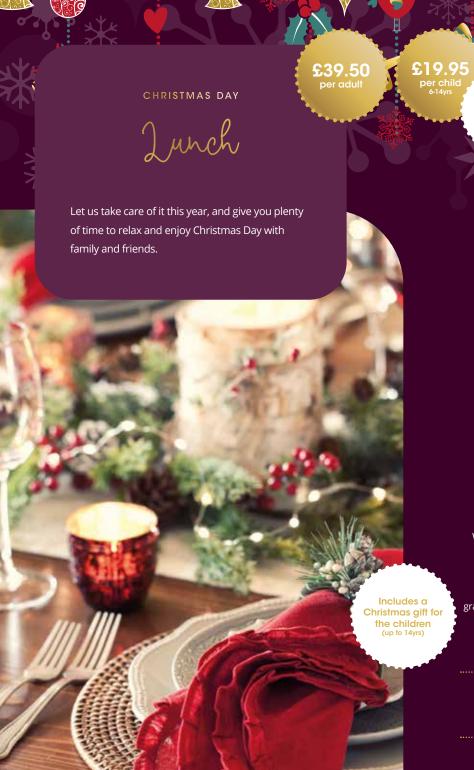
# SWEET TREATS

Fruit Scone, Clotted Cream & Jam Red Berry Battenburg French Macaroons Mince Pies

SERVED WITH A CHOICE OF TEA OR COFFEE

For further details and to book, please contact our Christmas Co-ordinator:

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Under 6's free of charge

# STARTERS

Tomato & Basil Soup ♥ served with a bread roll and butter

Fennel & Dill Smoked Salmon with a mixed leaf salad, capers, red onion, crème fraîche and an oat cake

Ham Hock Terrine with pickled carrot, piccalilli, and a mixed leaf salad

Crispy Coated Camembert with a mixed leaf salad and cranberry

# INTERMEDIATE

Winter Berry Sorbet

# MAINS

Traditional Sage Roasted Turkey with all the trimmings pigs in blankets, stuffing, roast potatoes, honey parsnips and carrots covered with gravy

Slow Braised Pork Belly with red cabbage, chive mash and apple gravy

Pan Seared Seabass with Herb Butter with new potatoes and seasonal vegetables

Pumpkin & Sage Tortellini with sage butter and rocket

# **DESSERTS**

Warm Christmas Pudding with Brandy Sauce

Lemon & White Chocolate Pavlova

Trio of ice cream

Cheeseboard Stilton, brie and mature Cheddar accompanied with grapes, celery, red onion marmalade and savory crackers

# TO FINISH

Mince Pies with Tea or Coffee

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# STARTERS

Leek & Potato Soup ♥ with warm bread roll and butter

Crispy Hake Bites with tartar sauce and a mixed leaf salad

Brussels Pâté with a red onion chutney, mixed leaf salad and toast

Vegetable Pakoras ♥ on a bed of mango chutney

#### MAINS

Roasted Pork Loin with roast potatoes, seasonal vegetables and red wine gravy

Salmon & Prawn Penne Pasta in a creamy dill and lemon sauce

Vegetable & Basil Tart • with a salad and new potatoes

Chicken Stuffed With Haggis & Spinach with roast potatoes, seasonal vegetables and red wine gravy

### **DESSERTS**

Warm Cherry Pie with ice cream

Chocolate Fudge Cake with double cream

Fresh Fruit Salad served with vanilla ice cream

# TO FINISH

Mince Pies with Tea or Coffee

For further details and to book, please contact our Christmas Co-ordinator:

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# TERMS & CONDITIONS

- Your provisional booking will be held for a maximum of 10 days pending receipt of written confirmation and signing of the terms and conditions, after which time the booking will be released.
- Guests booking a room will be required to guarantee the full cost by credit card and will be subject to the hotel's standard accommodation terms.
- Under 16's are not permitted to attend any evening event without express prior consent and if staying overnight must be supervised by a parent or guardian at all times.
- For dining or party nights, full pre-payment with final numbers is required a minimum of 14 days prior to your event. Residential bookings should be confirmed and paid by 1st December 2023.
- All payments must be settled as a whole by the organiser and not by individuals. All payments are non-refundable and non-transferable.
- Final numbers and menu selections for all guests must be confirmed no later than 14 days prior to arrival, any decrease in the number of guests attending after this time will be charged, in full, to the credit card held on file.
- The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease and to alter or amend any content enclosed.
- The hotel reserves the right to cancel any event when minimum numbers have failed to be reached. In such cases, at least 7 working days notice will be given if possible and either a full refund or alternative dates will be offered. If alternative dates are offered the price may change.

- Some dishes may contain nuts or nut products, please ask for clarification. All special dietary requirements should be requested at least 7 days prior to the event.
- Party organisers or company representatives will be liable for any misconduct by their guests that result in damage to the property of the hotel or its associated assets.
- Management reserve the right to refuse admission.
- All drinks consumed on the premises must be purchased at the hotel.
- When dancing at an event, drinks are not permitted on the dance floor and shoes must be worn at all times.
- Guests are asked to always behave in a responsible manner and dress appropriately. Unacceptable behaviour from guests will not be tolerated and will be asked to leave the premises.
- We reserve the right to refuse sale of alcoholic beverages.
- For the safety and comfort of all our guests and to prevent noise disturbance, post event parties may not be held in any guest bedroom or hotel area after the event has finished.
- The proposed licensing times for our bars at the time of printing are subject to approval by the local licensing authority.
- Menu items may be subject to change due to supplier issues.
- On all menus, the ♥ symbol indicates that it is suitable for vegetarians.







t: 01905 679111

e: xmas@coastandcountryhotels.co.uk w: coastandcountryhotels.co.uk

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