

A woman with long, wavy brown hair is laughing joyfully. She is wearing a dark, long-sleeved dress with a complex, shimmering geometric pattern. She is holding a bunch of balloons, including several black ones and one gold one. Confetti is falling all around her, creating a festive atmosphere. The background is a plain, light-colored wall.

GET YOUR  
FESTIVE ON!

EST. 1866

The Imperial

TORQUAY

## GET YOUR FESTIVE ON!

For a super-stylish backdrop to the festivities,  
join us and celebrate the best of the season at  
The Imperial Torquay

We've got more treats than Santa's sleigh  
- delicious food overflowing with all the  
trimmings, handcrafted cocktails, wines from  
the best around the world and an exclusive mix  
of music to get the party started!





JINGLE

BELLS!

# FESTIVE LUNCH & EARLY DINNER

1<sup>ST</sup> DECEMBER - 23<sup>RD</sup> DECEMBER

Start the season as you mean to go on - with mouth-watering menus and great wines! Our festive menu is packed with delicious dishes designed to get your taste buds tingling so kick back, relax and let us bring you the best of the season...

## THREE-COURSES £18

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Roast butternut squash soup  
Goat's curd and toasted hazelnuts

Hot Smoked Salmon Scotch Egg  
Soft boiled egg, hot smoked smoked and panko crumb with a crab bisque

Salt baked beetroot  
Salt baked beetroot, goat's curd with toasted pumpkin seeds

—  
Roast Turkey  
Chestnut sage stuffing, sprouts, roasted roots and all the trimmings

Puy lentil shepherd's pie  
Braised puy lentils, beetroot, carrots, shallots and topped with sweet potato mash

Naturally Smoked Haddock  
Poached egg, spinach and mustard sauce

Classic braised beef bourguignon  
Tender slow cooked beef in red wine sauce

—  
Petit pot au chocolat  
Coffee-infused chocolate ganache with coco nibs

Sherry trifle  
With orange, Cointreau, cranberry

Christmas pudding  
Classic Christmas pudding with cognac custard

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Available everyday until 7:00pm. Pre-booking required.



## FESTIVE PARTIES

1<sup>ST</sup> DECEMBER - 23<sup>RD</sup> DECEMBER

With menus brimming with dishes so delicious they'll stop Santa in his tracks, celebrate in style with a three-course festive dinner with all the trimmings. Add in music, dancing and your own private dining room and the party really gets started...

SUN - THURS  
£29.50

FRI - SAT  
£35.00

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Roast butternut squash soup  
Goat's curd and toasted hazelnuts

Hot Smoked Salmon Scotch Egg  
Soft boiled egg, hot smoked smoked and  
panko crumb with a crab bisque

Salt baked beetroot  
Salt baked beetroot, goat's curd with  
toasted pumpkin seeds

Roast Turkey  
Chestnut sage stuffing, sprouts, roasted  
roots and all the trimmings

Puy lentil shepherd's pie  
Braised puy lentils, beetroot, carrots, shallots  
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Sherry trifle  
With orange, Cointreau, cranberry

Christmas pudding  
Classic Christmas pudding with cognac custard

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Available without a DJ for £25.00.



# CHRISTMAS DAY

25<sup>TH</sup> DECEMBER

It's the day you've been waiting for and of course, it needs to start with a glass of bubbles - add a delicious six-course menu to the mix and forget about the washing up. What more could you ask for?

SIX-COURSES £80

Glass of Champagne

—

Artichoke & truffle soup

—

Smoked Salmon

Smoked salmon, lemon, capers and shallots

Confit duck

Beetroot, toasted pumpkin seeds and orange dressing

—

Roast Turkey

Chestnut sage stuffing, sprouts, roasted roots and all the trimmings

Grilled whole seabass

Served with capers and shrimp butter

—

Tunworth cheese & fig ball

Served with Quinta do Crasto

—

petit pot au chocolat

Coffee-infused chocolate ganache with coco nibs

Christmas pudding

Classic Christmas pudding with cognac custard

—

coffee & mince pies

## CHRISTMAS BREAK

Make a stay of it with our special three night, dinner and entertainment, bed and breakfast package!

FROM

£345

PER PERSON





## NEW YEAR'S HOUSE PARTY

31<sup>ST</sup> DECEMBER

When the time comes to ring in the New Year, celebrate with us! Start with a glass Champagne (obvs), move onto our tantalising six-course menu, then add in some cocktails, music and party vibes along the way as you welcome 2019 with style...

SIX-COURSES £85

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Glass of Champagne

—

Caviar toast

—

Artichoke truffle soup

—

Devon Crab cocktail

White crab meat with mayonnaise, pink grapefruit and crispy leaves

—

Fillet steak

Braised beef, parsley crust and wild mushrooms

—

Stilton

Quinta do Crasto

—

Champagne trifle

Classic trifle served with Champagne

—

Coffee & truffles

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## NEW YEAR'S OVERNIGHT PARTY

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Check into your room, dress in your best and join our New Year's House Party!

Enter recovery mode (sunglasses and strong coffee optional) with a full English breakfast the next morning.

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TWO NIGHTS

£225

THREE NIGHTS

£299

PER PERSON



## GET AHEAD OF THE GAME... BOOK EARLY

Get everyone together and book your table for your festive party, lunch or dinner before 30<sup>th</sup> September 2018 and one in ten of you goes for free!

Subject to availability. Free place is applicable to food only on the booked night, offer only available to bookings in multiples of 10.

## GIVE THE BEST GIFT IN TOWN!

Treat them to dinner, afternoon tea, cocktails or an overnight stay, the list is endless....

Buy at reception or online

## GIFT VOUCHERS

**TO BOOK CALL 01803 294 301 OR VISIT  
[WWW.THEIMPERIALTORQUAY.CO.UK](http://WWW.THEIMPERIALTORQUAY.CO.UK)**

Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice. All prices include VAT at the current rate and subject to availability. To confirm your booking we will ask for a £10 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal and cannot be used on drinks. Bookings made within 6 weeks of the reservation date will require full pre-payment at the time of confirmation. The balance of payment for all meals and accommodation is required 6 weeks prior to your reservation date. For New Year Break bookings £50 per person non-refundable and non-transferable deposit is required. The remaining payment is to be paid in full 6 weeks prior to arrival. The New Years Break price is based on two sharing a standard room. The hotel does not allow alcohol to be brought onto the premises.

The Imperial Torquay, Park Hill Road, Torquay, Devon, TQ1 2DG