



CHRISTMAS
& NYE 2021



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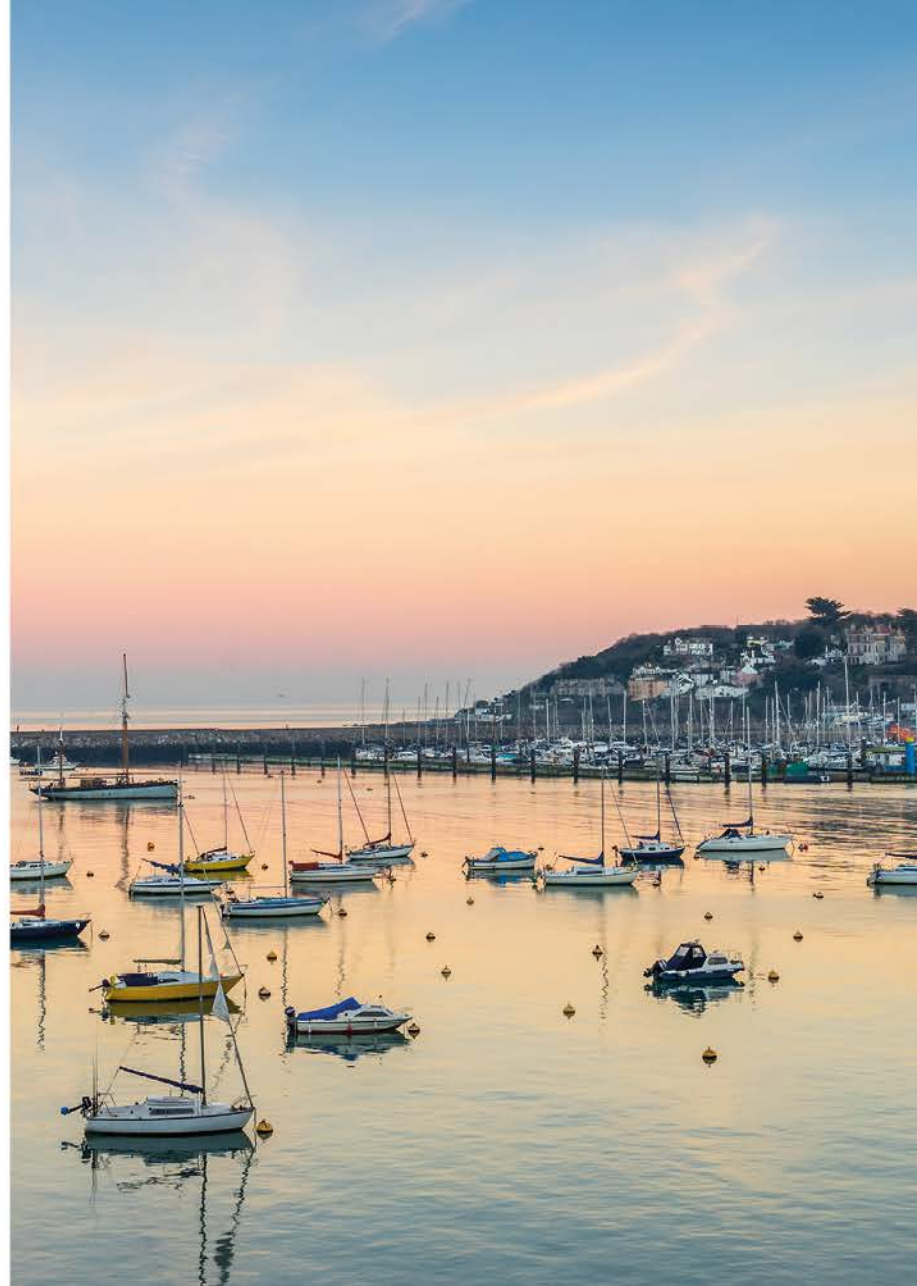
The Imperial

TORQUAY



CHRISTMAS BY THE SEA

At The Imperial Torquay, Christmas is most definitely on the menu. We'll be serving up a selection of fabulous festive food overflowing with all the trimmings, mixing suitably celebratory cocktails, and pouring award-winning wines from all over the globe.





SEASONS FEASTINGS

1ST – 23RD DECEMBER

Enjoy festive dining The Imperial Torquay way. Classic traditional fare, given a delicious modern twist. Our festive menu is exquisitely prepared and presented – contemporary comfort food that never skimps on the trimmings. Choose from our extensive international wine list, and you have all the ingredients for a perfect celebratory meal.

THREE COURSES

£30

Spiced Parsnip Soup

Toasted seeds and pomegranate

Beetroot-Cured Salmon

Slices of beetroot-cured salmon with a fennel & orange salad

Smoked Ham Hock Fritters

Crispy-coated smoked ham hock fritters with piccalilli purée and watercress

Prawn & Crayfish Cocktail

Prawn & crayfish cocktail with cherry tomatoes and Marie Rose sauce

—

Roast Turkey

Sage & onion stuffing, chipolatas, cranberry sauce and all the trimmings

Portobello Mushroom & Spinach Pithivier

Puff pastry portobello mushroom & spinach pithivier pie with a mushroom & tarragon sauce

Grilled Fillet Of Hake

Grilled fillet of hake with roasted tomato and cannellini cassoulet

Classic Beef Bourguignon

Tender slow-cooked beef with herb mash and caramelised onion

—

Rum-Poached Pineapple

Rum-poached pineapple with coconut sorbet and kaffir lime

Christmas Pudding

Classic Christmas pudding with a Cognac custard

Milk Chocolate Mousse

Salted caramel and honeycomb

Devon Blue

Quince, celery and grapes

Served all week 5.00pm – 7.00pm.

A £10 per guest non-refundable, non-transferable deposit will be required for parties of 8 or more.

FESTIVE AFTERNOON TEA

1ST – 23RD DECEMBER

Tea's up. Take a break from the Christmas shopping and indulge in some serious me-time tea time at The Imperial Torquay. Specialist, selected teas or coffees are served up with a festive-themed tempting selection of sweet and savoury treats.

FULL
AFTERNOON TEA

£22.50



MURDER MYSTERY DINNER

THURSDAY 9TH DECEMBER, 7.00PM

Can you guess whodunnit? Our murder mystery evening with the Candlelight Theatre Company sees all guests turn into super sleuths. The action begins over pre-dinner drinks followed by an exquisite three-course dinner, then the actors will lay the clues that you need to solve a heinous crime! It is up to you to investigate and accuse a suspect before celebrating your detective skills at our disco.

£52



Served between 2.00pm – 5.00pm.

A £10 per guest non-refundable, non-transferable deposit will be required for parties of 8 or more.

PARTY ON

26TH NOVEMBER – 23RD DECEMBER

Let's make this a night to remember. Settle down with a festive cocktail, sit down to a sumptuous three-course meal and then get on down to the irresistible sounds spun by our very own DJ. Crackers, Christmas knickknacks and a good time complete the picture. Jingle all the way.

SUNDAY – FRIDAY

£32

SATURDAY

£36

Spiced Parsnip Soup

Toasted seeds and pomegranate

Beetroot-Cured Salmon

Slices of beetroot-cured salmon with a fennel & orange salad

Smoked Ham Hock Fritters

Crispy-coated smoked ham hock fritters with piccalilli purée and watercress

Prawn & Crayfish Cocktail

Prawn & crayfish cocktail with cherry tomatoes and Marie Rose sauce

—

Roast Turkey

Sage & onion stuffing, chipolatas, cranberry sauce and all the trimmings

Portobello Mushroom & Spinach Pithivier

Puff pastry portobello mushroom & spinach pithivier pie with a mushroom & tarragon sauce

Grilled Fillet Of Hake

Grilled fillet of hake with roasted tomato and cannellini cassoulet

Classic Beef Bourguignon

Tender slow-cooked beef with herb mash and caramelised onion

—

Rum-Poached Pineapple

Rum-poached pineapple with coconut sorbet and kaffir lime

Christmas Pudding

Classic Christmas pudding with a Cognac custard

Milk Chocolate Mousse

Salted caramel and honeycomb

Devon Blue

Quince, celery and grapes

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. Full payment for all bookings is 6 weeks prior to the event date. Festive parties hosted in the afternoon without a DJ are available for £30 per person.





CHRISTMAS DAY

25TH DECEMBER

The ultimate stress-free Christmas Day celebration, with all the fun and even better, no clearing up afterwards. Our Christmas Day special includes Champagne on arrival and a superb six-course meal, all beautifully wrapped up with coffee and mince pies. Plus fun festive extras like table crackers and party hats. Cheers!

SIX COURSES

£95

Champagne

—

Truffled Wild Mushroom Soup
Tarragon crème fraîche

—

Escabeche of mullet
Saffron and tomato

—

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

—

Tunworth Cheese
Fig chutney and Quinta Do Crasto LBV port

—

Christmas Pudding
Cognac custard

—

Coffee & Mince Pies

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. Full payment for all bookings is 6 weeks prior to the event date.
Vegetarian and vegan menus are available on request.



NEW YEAR'S EVE PARTY

31ST DECEMBER

Party like it's 2022! The countdown starts with a glass of chilled Champagne as you arrive, followed by a glorious six-course meal finished off with coffee and truffles. Then it's just a short step to the dance floor, with a cracking live band and DJ to keep you grooving until the clock strikes midnight and beyond.

SIX COURSES

£95

Champagne & Canapés

—

Lobster & Salmon Ravioli

Sautéed spinach and a caviar butter sauce

—

Artichoke & Truffle Soup

—

Aged Fillet Of Devon Beef

Oxtail cottage pie and a red wine sauce

—

Chocolate Fondant

Passion fruit sorbet and honeycomb

—

Cropwell Bishop Stilton

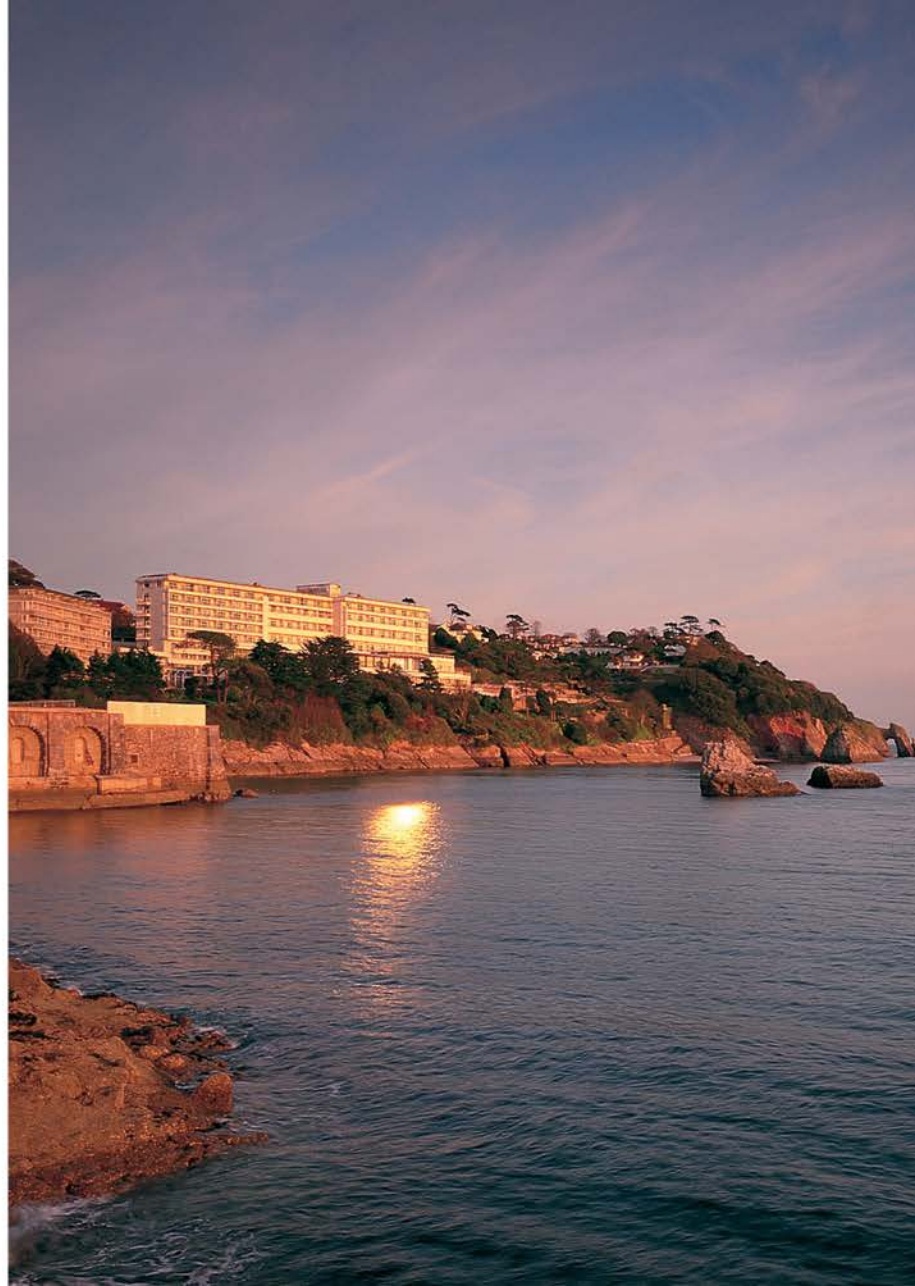
Oat cakes and fig chutney

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Coffee & Truffles

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. Full payment for all bookings is 6 weeks prior to the event date.

Vegetarian and vegan menus are available on request.





CHRISTMAS BREAK

24TH DECEMBER – 27TH DECEMBER

Arrive on Christmas Eve to warming mulled wine and mince pies before joining us for a sumptuous three-course dinner in the Regatta Restaurant followed by fantastic live entertainment.

On Christmas Day, the morning is yours to enjoy as you please. Open your presents and enjoy a leisurely full English and continental breakfast. The festivities begin with a chilled glass of Champagne and a fabulous six-course festive lunch followed by coffee and mince pies. In the evening, a delicious hot and cold buffet will be served with live entertainment to end the day.

Unwind on Boxing Day and explore the beautiful Devon coast. Savour cream tea in the Palm Court Lounge & Bar before your Christmas Break concludes with a three-course dinner and live entertainment.

FROM
£440
PER PERSON



A deposit is required at the time of booking and a cancellation policy applies.



NEW YEAR'S EVE OVERNIGHTER

30TH DECEMBER – 2ND JANUARY *OR*
30TH DECEMBER – 1ST JANUARY

Arrive early on the 30th to a tempting cream tea before savouring a delicious three-course dinner and live music entertainment as you unwind before the following day's celebrations.

New Year's Eve begins with a Champagne reception before indulging in our special six-course gala dinner. An evening of entertainment follows with a live band and disco to welcome in the New Year. Following a hearty full English and continental breakfast, honour the great tradition of a bracing walk on New Year's Day as you explore Torquay and the South Devon coastline.

TWO NIGHTS FROM
£305
PER PERSON

THREE NIGHTS FROM
£426
PER PERSON



A deposit is required at the time of booking and a cancellation policy applies.

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.

All prices include VAT at the current rate and subject to availability. The Christmas Break and New Year's Eve Overnighter price is based on two sharing a Standard Room. To confirm your break, a £50 per person non-refundable deposit will be required. The hotel does not allow alcohol to be brought onto the premises.

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