GETYOUR FESTIVE ON!

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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!





FESTIVE LUNCH & EARLY DINNER

1ST DECEMBER - 23RD DECEMBER

Start the season as you mean to go on - with mouthwatering 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

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 bourguinon 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



FESTIVE PARTIES

1ST DECEMBER - 23RD 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

FRI - SAT

£29.50

£35.00

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

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> Sherry trifle With orange, Cointreau, cranberry

Christmas pudding Classic Christmas pudding with cognac custard



CHRISTMAS DAY

25TH 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

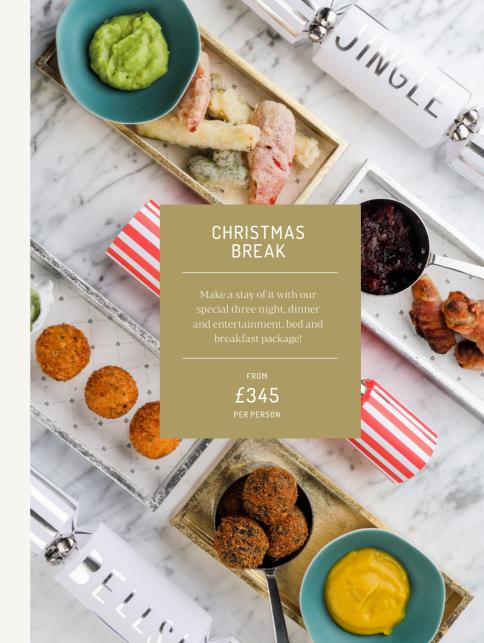
Grilled whole seabass Served with capers and shrimp butter

> 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





NEW YEAR'S HOUSE PARTY 31ST 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

Glass of Champagne

Caviar toast

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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



GET AHEAD OF THE GAME... BOOK EARLY

Get everyone together and book your table for your festive party, lunch or dinner before 30th 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

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 EIO 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 it 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