



HYTHE IMPERIAL

HOTEL | SPA | GOLF

*Celebrate
Christmas 2024
with us*





What's on this Christmas

- 1 - A WORD FROM OUR MANAGING DIRECTOR
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- 3 - FOOD ALLERGENS KEY
- 4 - FESTIVE AFTERNOON TEA
- 5 - FESTIVE LUNCH
- 6 - MICHAEL BUBLÉ TRIBUTE FESTIVE LUNCH
- 7 - COAST RESTAURANT FESTIVE PARTY NIGHTS
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- 9 - PRIVATE DINING FESTIVE PARTY NIGHTS
- 10 - TRIBUTE & COMEDY ACT FESTIVE PARTY NIGHTS
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A word from our Managing Director

2024 has indeed been a year of triumph, a year of learning and most importantly, a year of gratitude. I want to heartily thank each one of you who has contributed to our journey by visiting, staying, and recommending our hotel. I am humbled and honoured by your trust and patronage. As we welcome the festive season, my team and I eagerly look forward to serving you and creating memorable experiences. As we prepare for the joyous festivities, I invite you to celebrate Christmas with us, to form unforgettable memories that will be cherished for a lifetime.

Allow me to wish you a happy and healthy Christmas, filled with love and laughter. May the new year bring you prosperity, joy, and countless reasons to smile. Here's wishing you well and sharing our excitement to celebrate the festive season with us.

Best wishes,
Nick Gauntlett





Beverage Pre-Order

WE STRONGLY ADVISE PRE-ORDERING YOUR WINE AS WE MAY NOT HAVE IT IN STOCK ON THE DAY OF YOUR PARTY. THERE MAY ALSO BE A DELAY IN GETTING THE WINE TO YOUR TABLE SHOULD WE BE IN THE MIDDLE OF DINNER SERVICE. ALL PRE-ORDERED WINES ARE SOLD AT A DISCOUNTED PRICE. PLEASE NOTE THAT THE WINES MAY CHANGE DUE TO SUPPLY CHAIN ISSUES AND MAY NEED TO BE SUBSTITUTED ON THE NIGHT.

WHITE

CORTEFRESIA PINOT GRIGIO, ITALY £27.50
VISTA MAR BRISA SAUVIGNON BLANC, CHILE £27.50
VIÑA ARROBA PARDINA CHARDONNAY, SPAIN £27.50
MONSTABLE CHARDONNAY, FRANCE £36.00

RED

CORTEFRESIA MERLOT, ITALY £27.50
VIÑA ARROBA TEMPRANILLO, SPAIN £27.50
EL MASON RIOJA CRIANZA, SPAIN £34.00
BEYOND THE RIVER SHIRAZ, AUSTRALIA £33.00

ROSÉ

FEATHER FALLS WHITE ZINFANDEL, USA £27.50

SPARKLING

CHANDON BRUT CLASSIC, FRANCE £50.00
PROSECCO, ITALY £37.00

CHAMPAGNE

MOËT & CHANDON BRUT IMPERIAL, FRANCE £85.00

BEER

1 X BUCKET OF ASSORTED BOTTLED BEERS £54.00

SOFT DRINKS

1 X BUCKET OF ASSORTED SOFT DRINKS £39.00



Food Allergens Key

V - VEGETARIAN
VG - VEGAN
EF - EGG FREE
SG - SUGAR FREE
DF - DAIRY FREE
GF - GLUTEN FREE
NF - NUT FREE

WE MAKE EVERY ATTEMPT TO IDENTIFY MENU ITEMS WHICH MAY CONTAIN INGREDIENTS THAT COULD CAUSE ALLERGIC REACTIONS FOR THOSE WITH FOOD ALLERGICES.

PLEASE LET US KNOW OF ANY ALLERGENS AT THE TIME OF MAKING YOUR BOOKING.

14 FOOD ALLERGENS



GLUTEN



EGGS



FISH



CRUSTACEANS



PEANUT



SOYA



CELERY



MILK



TREE NUTS



MUSTARD



SESAME



SULPHUR DIOXIDE



LUPIN



MOLLUSCS





Festive Afternoon Tea

DELIGHT IN THE QUINTESSENTIAL ENGLISH TRADITION OF AFTERNOON TEA AT THE PRESTIGIOUS HYPHE IMPERIAL HOTEL. AS THE FESTIVE SEASON APPROACHES, WE INVITE YOU TO TAKE A WELL-DESERVED RESPITE FROM THE HECTIC CHRISTMAS PREPARATIONS AND INDULGE IN A MEMORABLE AFTERNOON OF GOURMET DELIGHTS.

WE WELCOME YOU TO MAKE YOUR RESERVATIONS AT OUR HISTORIC WINDSOR TEA PARLOUR BETWEEN 12PM, 2PM, AND 4PM, FROM THE 1ST TO THE 31ST OF DECEMBER. PLEASE NOTE, WE WILL NOT BE SERVING AFTERNOON TEA ON CHRISTMAS AND BOXING DAY.

PREPARE TO BE TEMPTED BY AN ELEGANT SELECTION OF FINELY CRAFTED FINGER SANDWICHES, HOMEMADE SCONES LAVISHLY SERVED WITH RICH CLOTTED CREAM AND SUCCULENT STRAWBERRY JAM, AND AN ENTICING ASSORTMENT OF SWEET CONFECTIONS. THE GASTRONOMIC DELIGHTS WILL BE COMPLEMENTED BY AN EXQUISITE SELECTION OF TEAS AND ARTISANAL COFFEES.

OUR AFTERNOON TEA EXPERIENCE IS PRICED AT £30.00 PER PERSON FROM MONDAY TO FRIDAY, WITH A SUPPLEMENT OF £3 PER PERSON FOR BOOKINGS ON SATURDAY AND SUNDAY. FOR THOSE SEEKING TO ADD A TOUCH OF SPARKLE TO THE OCCASION, WE'RE PLEASED TO OFFER THE OPTION OF A FESTIVE AFTERNOON TEA SERVED WITH A GLASS OF BUBBLY AT AN ADDITIONAL CHARGE.

WE ARE COMMITTED TO PROVIDING AN INCLUSIVE DINING EXPERIENCE. VEGETARIAN, GLUTEN-FREE OR VEGAN ALTERNATIVES ARE AVAILABLE UPON REQUEST. FOR A DETAILED PREVIEW OF OUR MENU, WE RECOMMEND VISITING OUR WEBSITE CLOSER TO DECEMBER 2024.

TREASURED MEMORIES ARE CREATED OVER TEA AND WE LOOK FORWARD TO WELCOMING YOU FOR A SPLENDID AFTERNOON OF TRADITIONAL ENGLISH FARE AT THE HYPHE IMPERIAL HOTEL.



Festive Lunch

£30.00 PER PERSON FOR 2 COURSES

£35.00 PER PERSON FOR 3 COURSES

STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

PÂTÉ DE CAMPAGNE, COARSE PÂTÉ & GREEN PEPPERCORN, CELERIAC REMOULADE,
SOURDOUGH TOAST

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT
VEGETABLES, BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM
BROCCOLI, SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE,
ROCKET PESTO (V | EF)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

TREACLE TART & BITTER ORANGE WHIPPED CREAM (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE





Michael Bublé Tribute Festive Lunch

DON'T MISS THIS UNFORGETTABLE EXPERIENCE ON THURSDAY 5TH DECEMBER, WHERE THE INIMITABLE MIKEY JC WILL MESMERISE US WITH HIS CAPTIVATING MICHAEL BUBLÉ TRIBUTE SHOW.

IMMERSE YOURSELF IN THE RHYTHM OF HIS ENCHANTING VOCALS AND KICK-START THE FESTIVE SEASON ON A MELODIOUS NOTE. TREAT YOUR TASTE BUDS TO OUR EXQUISITE 2 COURSE FESTIVE LUNCH AND LET THE ENCHANTING MUSIC TAKE YOU ON A DANCE VOYAGE. WE EAGERLY AWAIT YOUR PRESENCE, AS WE SING ALONG TO ALL THE UNFORGETTABLE HITS.

THE 2 COURSE FESTIVE LUNCH IS PRICED AT £33.00 PER PERSON. ARRIVE FROM 12:00PM FOR A SIT-DOWN AT 12:30PM. LET'S KICK OFF THE FESTIVE SEASON IN STYLE!

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI, SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET PESTO (V | EF)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE



Coast Restaurant Festive Party Nights

AS THE TWINKLING LIGHTS GUIDE YOU TO OUR GRAND ENTRANCE, YOU'LL BE GREETED WITH A WARM SMILE AND A SPARKLING ARRIVAL DRINK, SETTING THE TONE FOR AN UNFORGETTABLE NIGHT.

SAVOUR THE TASTE OF OUR EXQUISITE GOURMET CUISINE, EXPERTLY PREPARED BY OUR DISTINGUISHED CHEFS, WHILST ENJOYING THE RICHLY FESTIVE ATMOSPHERE. LET LOOSE ON THE DANCEFLOOR AS OUR RESIDENT DJ SPINS A MIX OF CLASSIC AND CONTEMPORARY HITS TO KEEP YOU DANCING UNTIL MIDNIGHT.

BOOK YOUR TICKETS NOW FOR THIS NOT-TO-BE-MISSED FESTIVE EVENT. AVAILABLE DATES FOR OUR RENOWNED CHRISTMAS PARTY NIGHTS ARE - 6TH, 7TH, 13TH, 14TH, 20TH AND 21ST DECEMBER, SO SECURE YOUR PLACE TODAY FOR JUST £55.00 PER PERSON.

STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

PÂTÉ DE CAMPAGNE, COARSE PÂTÉ & GREEN PEPPERCORN, CELERIAC REMOULADE, SOURDOUGH TOAST

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI, SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET PESTO (V | EF)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

TREACLE TART & BITTER ORANGE WHIPPED CREAM (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

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Ballroom Festive Party Nights

WE CORDIALLY INVITE YOU TO A NIGHT OF ENCHANTMENT AT OUR CHRISTMAS PARTY SOIREE'S WHERE YOU CAN REVEL IN THE SPIRIT OF THE SEASON. BE SWEEPED AWAY BY THE CAPTIVATING FESTIVE DECOR THAT GREET'S YOU FROM THE MOMENT YOU STEP INTO OUR HOTEL.

ENJOY A WELCOME DRINK AS A TOKEN OF OUR HOSPITALITY, AND PREPARE YOURSELF FOR AN EVENING OF DELICIOUS PLEASURES FEATURING GOURMET CUISINE. LOSE YOURSELF IN THE RHYTHM OF THE MUSIC AS YOU DANCE THE NIGHT AWAY TO OUR RESIDENT DISCO IN OUR GRAND BALLROOM. ALL OF THIS IN AN ATMOSPHERE OF PROFESSIONAL SOPHISTICATION, DESIGNED TO MAKE YOUR FESTIVE CELEBRATIONS TRULY MEMORABLE.

ARRIVAL IS 7:40PM FOR SIT DOWN AT 8:00PM

TICKETS ARE PRICED PER PERSON AND WE HAVE PARTIES ON THE FOLLOWING NIGHTS:
30TH NOVEMBER £50.00 | 7TH DECEMBER SOLD OUT

STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

PÂTÉ DE CAMPAGNE, COARSE PÂTÉ & GREEN PEPPERCORN, CELERIAC REMOULADE, SOURDOUGH TOAST

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI, SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET PESTO (V | EF)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

TREACLE TART & BITTER ORANGE WHIPPED CREAM (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE



Private Dining Festive Party Nights

THIS CHRISTMAS, WHY NOT INDULGE IN AN EXCLUSIVE PRIVATE DINING EXPERIENCE WITH US? KICK OFF YOUR FESTIVE PARTY NIGHT PRIVATE DINING WITH A WELCOMING GLASS OF CHANDON. SAVOUR A DELIGHTFUL 3-COURSE DINNER IN OUR WINDSOR LOUNGE, PERFECTLY PAIRED WITH HALF A BOTTLE OF RED OR WHITE HOUSE WINE.

YOUR PRIVATE CHRISTMAS PARTY DOESN'T HAVE TO END THERE THOUGH! YOU CAN EITHER JOIN THE LIVELY DISCO IN OUR COAST RESTAURANT OR BASK IN THE TRANQUILLITY OF YOUR PRIVATE ROOM UNTIL MIDNIGHT. A MINIMUM OF 30 AND A MAXIMUM OF 40 PEOPLE CAN ENJOY THIS EXCLUSIVE PACKAGE.

ARRIVAL IS FROM 7:00PM AND DATES AVAILABLE ARE:
6TH, 7TH, 13TH, 14TH, 20TH AND 21ST DECEMBER.

FROM £2,500 FOR 30 PEOPLE,

STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

PÂTÉ DE CAMPAGNE, COARSE PÂTÉ & GREEN PEPPERCORN, CELERIAC REMOULADE, SOURDOUGH TOAST

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES,
BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI,
SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET
PESTO (V | EF)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

TREACLE TART & BITTER ORANGE WHIPPED CREAM (V)

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Tribute & Comedy Act Festive Party Nights

WE CORDIALLY INVITE YOU TO JOIN US IN A SERIES OF SPLENDID EVENINGS. GATHER YOUR COMPANIONS, DRESS TO IMPRESS OR TO COMFORT, AND GET READY TO EMBRACE THE RHYTHM ON THE DANCE FLOOR. EXPECT TO FIND YOURSELF CAPTIVATED, SINGING ALONG TO AN ARRAY OF FANTASTIC TUNES.

THESE NIGHTS PROMISE AN UNFORGETTABLE EXPERIENCE FULL OF LAUGHTER, DANCE AND MUSIC. YOUR PRESENCE WILL INDEED ADD TO THE CHARM OF THESE ENCHANTING EVENINGS.

ARRIVAL IS 7:40PM FOR SIT DOWN AT 8:00PM AND ALL OUR EVENTS ARE £70.00 PER PERSON.

ELTON JOHN – FRIDAY 6TH DECEMBER
SOUL & MOTOWN – FRIDAY 13TH DECEMBER
BARRY WHITE – SATURDAY 14TH DECEMBER
ABBA CHIQUE – FRIDAY 20TH DECEMBER
BASIL'S CHRISTMAS CAROL COMEDY SHOW – SATURDAY 21ST DECEMBER

STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

PÂTE DE CAMPAGNE, COARSE PÂTE & GREEN PEPPERCORN, CELERIAC REMOULADE, SOURDOUGH TOAST

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI, SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET PESTO (V | EF)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

TREACLE TART & BITTER ORANGE WHIPPED CREAM (V)

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Twilight Festive Party

WE CORDIALLY INVITE YOU TO OUR ENCHANTING TWILIGHT FESTIVE PARTY, AN EVENT THAT PROMISES TO BE THE HIGHLIGHT OF THE SEASON. THE MERRIMENT BEGINS AT 3:00PM AND CONTINUES UNTIL 10:00PM, PROVIDING AMPLE TIME TO REVEL IN THE FESTIVITIES. YOUR SENSES WILL BE TANTILISED BY A SUMPTUOUS 3-COURSE MEAL, CAREFULLY CRAFTED BY OUR SKILLED CHEFS TO DELIGHT YOUR PALATE AND EVOKE THE SPIRIT OF THE SEASON.

AS EVENING PROGRESSES, OUR RESIDENT DJ WILL TAKE TO THE DECKS, SPINNING AN IRRESISTIBLE MIX OF FLOOR FILLERS THAT WILL HAVE YOU DANCING INTO THE TWILIGHT. FROM TIMELESS CLASSICS TO MODERN HITS, THE MUSIC WILL CATER TO ALL TASTES AND ENSURE A LIVELY ATMOSPHERE.

THIS WILL BE AN EVENING TO REMEMBER, A PERFECT BLEND OF FINE DINING AND FESTIVE FUN. WHETHER YOU'RE LOOKING TO CELEBRATE WITH FRIENDS, FAMILY OR COLLEAGUES, OUR TWILIGHT FESTIVE PARTY IS THE IDEAL SETTING. WE LOOK FORWARD TO WELCOMING YOU TO THIS SPECIAL EVENT. THURSDAY 19TH DECEMBER £40.00 PER PERSON & ARRIVAL IS FROM 3:00PM FOR SIT DOWN AT 3:30PM

STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI, SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET PESTO (V | EF)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE





Sunday Night Festive Party

JOIN US FOR A DELIGHTFUL EVENING OF INDULGENCE AND FUN, AS WE SERVE UP A SCRUMPTIOUS 3-COURSE DINNER, FOLLOWED BY AN ENERGETIC DISCO THAT CARRIES ON UNTIL THE STROKE OF MIDNIGHT. EMBRACE THE NEW TREND, WHERE SUNDAYS HAVE BECOME THE NEW SATURDAY FOR THE FORTUNATE ONES WHO HAVE THE LUXURY OF A MONDAY OFF.

IN THE PREVIOUS YEARS' FESTIVITIES ARE ANY INDICATION, WE ARE SET FOR AN EPIC CELEBRATION! EXPECT AN EVENING FILLED WITH LAUGHTER, DANCE AND GASTRONOMIC JOURNEY THAT WILL TANTALISE YOUR TASTE BUDS. OUR PROFESSIONAL STAFF ARE DEDICATED TO ENSURING A SEAMLESS EXPERIENCE, MAKING YOUR SUNDAY NIGHT ONE TO REMEMBER.

LET'S REDEFINE WEEKENDS TOGETHER AND MAKE THE MOST OF THE SUNDAY NIGHT MAGIC. WE LOOK FORWARD TO WELCOMING YOU TO AN EVENING OF UNFORGETTABLE MERRIMENT AND DELECTABLE DINING.

SUNDAY 22ND DECEMBER £35.00 PER PERSON
ARRIVAL IS FROM 7:30PM FOR SIT DOWN AT 8:00PM

STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI, SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET PESTO (V | EF)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE



Christmas Day Lunch

THIS CHRISTMAS, WE INVITE YOU TO INDULGE IN A SUMPTUOUS 4-COURSE FESTIVE LUNCH, COMPLETE WITH ALL THE TRADITIONAL TRIMMINGS. A PERFECT OPPORTUNITY TO CREATE HEARTWARMING MEMORIES WITH YOUR LOVED ONES. RELISH THE AFTERNOON AT YOUR OWN PACE, AS THE TABLE IS EXCLUSIVELY YOURS FOR THE ENTIRETY OF THE DAY. AS A TOKEN OF OUR GRATITUDE FOR CHOOSING TO SPEND YOUR CHRISTMAS DAY WITH US, WE'VE PREPARED CHARMING TABLE KEEPSAKES FOR YOU TO TAKE HOME. THIS IS MORE THAN JUST A MEAL, IT'S A CELEBRATION OF THE SEASON'S JOY AND A REFLECTION OF OUR COMMITMENT TO PROVIDING YOU WITH AN UNFORGETTABLE EXPERIENCE.

DINING TIMES: 11:45 | 12:15 | 12:45 | 13:15 | 13:45 | 14:15 | 14:45

ADULTS £135.00 AND CHILDREN 3 TO 12 YEARS OLD £70.00

AMUSE BOUCHE

ALPINE CHEESE GOUGERE

STARTERS

JERUSALEM ARTICHOKE & TRUFFLE SOUP, PUFFED CRISPY WILD RICE (VG | GF | DF)
KING SCALLOP ROCKEFELLER GRATIN, SPINACH, PARMESAN
WILD MUSHROOM & SMOKED HAM HOCK VOL AU VENT, HERB SALAD

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES,
BRUSSELS SPROUT, PIGS IN BLANKET & TURKEY JUS
BEEF WELLINGTON, DAUPHINOIS POTATOES, TENDER STEM BROCCOLI, ROASTED ROOT,
CABERNET WINE JUS
DOVER SOLE VERONIQUE, CREAM LEEKS, POMME CHATEAU, VERMOUTH & TARRAGON CREAM SAUCE (GF)
NUT ROAST WELLINGTON, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES,
BRUSSELS SPROUT, VEGETABLE GRAVY (VG)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE, RUM RAISIN COMPOTE (V)
LIMONCELLO & RASPBERRY SEMI-FREDO, GRAND MARNIER TUILE (V)
ORANGE STEAMED PUDDING, VANILLA ICE CREAM, CUSTARD, WAFER (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE





Private Dining Christmas Day Lunch

EXPERIENCE THE JOY OF FAMILY CHRISTMAS IN AN EXCLUSIVE PRIVATE DINING SETTING THIS FESTIVE SEASON. OUR WINDSOR LOUNGE IS THE PERFECT ROOM FOR YOUR LOVED ONES TO GATHER, EXCHANGE GIFTS AND MAKE MERRY.

WE WILL WELCOME YOU WITH A CHILLED GLASS OF MOËT BEFORE YOU INDULGE IN A SUMPTUOUS 3-COURSE LUNCH, COMPLEMENTED BY HALF A BOTTLE EACH OF RED OR WHITE HOUSE WINE. A MINIMUM OF 30 AND A MAXIMUM OF 40 PEOPLE CAN ENJOY THIS EXCLUSIVE PACKAGE, WITH FOOD SERVICE TIMINGS AT 12:00PM OR 3:15PM. THE SPACE IS AVAILABLE TO YOU FOR THE WHOLE DAY.

FROM £5,700 FOR 30 PEOPLE

STARTERS

JERUSALEM ARTICHOKE & TRUFFLE SOUP, PUFFED CRISPY WILD RICE (VG | GF | DF)
KING SCALLOP ROCKEFELLER GRATIN, SPINACH, PARMESAN
WILD MUSHROOM & SMOKED HAM HOCK VOL AU VENT, HERB SALAD

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSELS SPROUT, PIGS IN BLANKET & TURKEY JUS
BEEF WELLINGTON, DAUPHINOIS POTATOES, TENDER STEM BROCCOLI, ROASTED ROOT, CABERNET WINE JUS
DOVER SOLE VERONIQUE, CREAM LEEKS, POMME CHATEAU, VERMOUTH & TARRAGON CREAM SAUCE (GF)
NUT ROAST WELLINGTON, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSELS SPROUT, VEGETABLE GRAVY (VG)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE, RUM RAISIN COMPOTE (V)
LIMONCELLO & RASPBERRY SEMI-FREDO, GRAND MARNIER TUILE (V)
ORANGE STEAMED PUDDING, VANILLA ICE CREAM, CUSTARD, WAFER (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE



Boxing Day Lunch

SOMETIMES IT'S NOT ALWAYS FEASIBLE FOR THE ENTIRE FAMILY TO CONVENE ON CHRISTMAS DAY. THIS YEAR, WHY NOT PROLONG THE MERRIMENT AND CARRY ON THE CELEBRATIONS INTO BOXING DAY WITH OUR SPECIALLY CURATED 3-COURSE MENU?

CREATE MORE JOYFUL MEMORIES, KEEPING THE CHRISTMAS SPIRIT ALIVE. SO, ALLOW US TO ADD A DASH OF CULINARY MAGIC TO YOUR FESTIVE SEASON, TURNING IT INTO AN INDULGENT TWO-DAY CELEBRATION, FILLED WITH LAUGHTER, LOVE, AND DELECTABLE FOOD.

ADULTS £45.00 AND CHILDREN 3 TO 12 YEARS OLD £23.00

STARTERS

LIGHTLY CURRIED PARSNIP SOUP, CRISPY APPLE (VG | GF | DF)
SMOKED HAM HOCK BUBBLE & SQUEAK, POACHED EGG, HOLLANDAISE (GF)
BEETROOT CURED SALMON GRAVLAX, HONEY, MUSTARD & DILL DRESSING, MICRO LEAVES (GF)
ROASTED BUTTERNUT SQUASH SALAD, DUKKHA & LABNEH, CRISPY PITTA BREAD

MAINS

HONEY & MUSTARD GLAZED CARVED GAMMON & PARSLEY SAUCE (GF)
ROAST RIB OF BEEF, YORKSHIRE PUDDING, PAN GRAVY
ROASTED CHICKEN, SAGE & ONION STUFFING, PAN GRAVY
ALL SERVED WITH CABBAGE, LEEKS & PEAS, ROASTIES, PARSNIPS & CARROTS

PAN ROASTED BASS FILLET, MEDITERRANEAN RATATOUILLE, BASIL PESTO (GF | DF)
LEEK & GOAT CHEESE CRUMBLE GRATIN, TENDERSTEM BROCCOLI, FINE BEANS (V)

DESSERTS

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM (V)
CHOCOLATE CHEESECAKE, BERRY COMPOTE (V)
LEMON & PASSIONFRUIT POSSET & SHORTBREAD (V)
SELECTION OF ICE CREAM AND SORBETS (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE





Private Dining Boxing Day Lunch

EXTEND YOUR CHRISTMAS DAY CELEBRATIONS WITH A DELIGHTFUL BOXING DAY LUNCH AT OUR WINDSOR LOUNGE. IT'S A WONDERFUL OPPORTUNITY TO SPEND QUALITY FAMILY TIME IN AN EXCLUSIVE DINING SETTING. IMAGINE ARRIVING AT 12:30PM, BEING WELCOMED WITH A CHILLED GLASS OF CHANDON, AND THEN CATCHING UP WITH YOUR LOVED ONES.

FAMILY LUNCH ON BOXING DAY IS A TRADITION WE HONOUR, PREPARING A SUMPTUOUS 3-COURSE MEAL FOR YOU AND YOUR EXTENDED FAMILY TO RELISH. THE LOUNGE IS EXCLUSIVELY YOURS TILL MIDNIGHT, SO WHY NOT BRING YOUR FAVOURITE BOARD GAMES FOR SOME FUN? AND DON'T FORGET A COMFORTABLE PAIR OF SHOES FOR A LEISURELY POST-LUNCH STROLL ALONG THE PROMENADE, IF THE WEATHER FAVOURS.

THIS EXCLUSIVE DINING EXPERIENCE IS DESIGNED FOR A MINIMUM OF 30 AND A MAXIMUM OF 40 PEOPLE, MAKING IT A PERFECT GATHERING FOR YOUR FAMILY.

FROM £2,220 FOR 30 PEOPLE

STARTERS

LIGHTLY CURRIED PARSNIP SOUP, CRISPY APPLE (VG | GF | DF)
SMOKED HAM HOCK BUBBLE & SQUEAK, POACHED EGG, HOLLANDAISE (GF)
BEETROOT CURED SALMON GRAVLAX, HONEY, MUSTARD & DILL DRESSING, MICRO LEAVES (GF)
ROASTED BUTTERNUT SQUASH SALAD, DUKKHA & LABNEH, CRISPY PITTA BREAD

MAINS

HONEY & MUSTARD GLAZED CARVED GAMMON & PARSLEY SAUCE (GF)
ROAST RIB OF BEEF, YORKSHIRE PUDDING, PAN GRAVY
ROASTED CHICKEN, SAGE & ONION STUFFING, PAN GRAVY
ALL SERVED WITH CABBAGE, LEEKS & PEAS, ROASTIES, PARSNIPS & CARROTS

PAN ROASTED BASS FILLET, MEDITERRANEAN RATATOUILLE, BASIL PESTO (GF | DF)
LEEK & GOAT CHEESE CRUMBLE GRATIN, TENDERSTEM BROCCOLI, FINE BEANS (V)

DESSERTS

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM (V)
CHOCOLATE CHEESECAKE, BERRY COMPOTE (V)
LEMON & PASSIONFRUIT POSSET & SHORTBREAD (V)
SELECTION OF ICE CREAM AND SORBETS (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE



New Year's Eve Family Party

AS THE COUNTDOWN TO MIDNIGHT BEGINS, LET'S CREATE UNFORGETTABLE FAMILY FUN MEMORIES. OUR CHILDREN FRIENDLY EVENTS ARE SPECIFICALLY TAILORED TO PROVIDE AN ENTERTAINING ENVIRONMENT FOR ALL FAMILY MEMBERS. FROM THE ENERGY-FUELED SILENT DISCO TO THE CAPTIVATING PERFORMANCES BY MATTY THE MAGICIAN, AND THE UNIQUE ARTISTIC CREATIONS OF FEMI FROM COOL-CARICATURES, THERE'S SOMETHING FOR EVERYONE.

AS YOU GROOVE TO THE CLASSIC BEATS FROM OUR RESIDENT DJ, REST ASSURED THAT YOUR LITTLE ONES WILL BE HAVING JUST AS MUCH FUN. JOIN US FOR AN EVENING OF CELEBRATION AND EXPERIENCE A NEW YEAR'S EVE LIKE NEVER BEFORE. LET'S KICK OFF THE NEW YEAR WITH JOY, LAUGHTER, AND TOGETHERNESS.

ARRIVAL IS FROM 6:00PM FOR SIT DOWN AT 6:30PM
ADULTS £75.00 AND CHILDREN 3 TO 12 YEARS OLD £40.00

STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)
PRAWN & SMOKED SALMON TERRINE, CAPER & DILL DRESSING, BLINIS
PRESSED HAM HOCK & CHICKEN TERRINE, CELERIAC REMOULADE & SOUR DOUGH TOAST
BUTTERNUT SQUASH & ONION FRITTER, SKORDALIA DIP (GF | VG)

MAINS

SLOW COOKED BLADE OF BEEF, CHAMP MASH, BOURGUIGNON SAUCE, TENDERSTEM BROCCOLI (GF)
PAN ROASTED WILD COD FILLET, FONDANT POTATO, SAUTEED GREEN, LEMON AND SHALLOT
BEURRE BLANC (GF)
CHICKEN SUPREME CHASSEUR, GRATIN DAUPHINOIS, SAVOY CABBAGE, MUSHROOM & TARRAGON JUS (GF)
PEA & ROCKET RISOTTO, PISTACHIO PESTO, VEGAN PARMESAN (VG | GF)

DESSERTS

LEMON MERINGUE ROULADE, RASPBERRY SORBET (GF)
PEAR & ALMOND TART, RASPBERRY COULIS, CLOTTED CREAM ICE CREAM
CITRUS POLENTA CAKE, MAPLE SYRUP, SOUR CHERRY COMPOTE
CHOCOLATE MARQUISE, BISCOFF CRUMBS, BERRY COULIS

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE





New Year's Eve Gala

JOIN US AT OUR ILLUSTRIOUS GALA TO BID ADIEU TO 2024 AND HERALD IN THE VIBRANT PROMISE OF 2025, FROM OUR PLUSH AND MAJESTIC BALLROOM. DON YOUR ELEGANT BLACK TIE AND SPARKLY ATTIRE FOR A NIGHT OF SPLENDOUR. REVEL IN THE HARMONIOUS MELODIES OF A LIVE BAND, ADDING AN AIR OF EXCITEMENT TO THE EVENING.

OPT FOR OUR OVERNIGHT PACKAGE, INCLUDING A LUXURIOUS STAY AND A SCRUMPTIOUS BREAKFAST, PRICED AT £268.00 PER PERSON, OR CHOOSE GALA-ONLY TICKETS FOR £140.00 PER PERSON. THIS EVENT IS EXCLUSIVELY FOR THOSE AGED 18 AND ABOVE.

ARRIVAL IS FROM 7:40PM FOR SIT DOWN AT 8:00PM

AMUSE BOUCHE

SWEET RED PEPPER, MINT & LEMON CROUSTADE

STARTERS

CAULIFLOWER, GINGER & COCONUT SOUP (VG | GF)

PATÉ DE CAMPAGNE, COARSE PATÉ & GREEN PEPPERCORN, CELERIAC REMOULADE, SOURDOUGH TOAST

MAINS

BEEF WELLINGTON, DAUPHINOIS POTATOES, TENDERSTEM BROCCOLI, ROASTED ROOT VEGETABLES, AND CABERNET WINE JUS

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET PESTO (V)

DESSERTS

AMARETTI & AMARETTO CHEESECAKE, SALTED CARAMEL ICE CREAM

CHOCOLATE MARQUISE, BISCOFF CRUMBS, BERRY COULIS

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE

New Year's Day Lunch

AS WE WELCOME 2025, WE INVITE YOU TO INDULGE IN A DIVINE CULINARY EXPERIENCE AT OUR AWARD-WINNING AA ROSETTE COAST RESTAURANT. SAVOUR THE FLAVOUR OF OUR METICULOUSLY PREPARED 3-COURSE LUNCH.

OUR MENU SHOWCASES THE FINEST LOCAL PRODUCE, WITH EACH DISH REFLECTING THE SEASON'S BOUNTY. SO, LET'S BEGIN THE YEAR ON A HIGH NOTE, LIFTED BY THE EXQUISITE TASTES OF OUR ESTEEMED ESTABLISHMENT. LUXURIOUS DINING EXPERIENCES AWAIT YOU AT OUR COAST RESTAURANT, WHERE CULINARY BRILLIANCE MEETS IMPECCABLE SERVICE. YOUR TABLE IS WAITING.

£35.00 PER ADULT & £18.00 CHILDREN AGED 3 TO 12 YEARS OLD

STARTERS

TOMATO & BASIL SOUP (VG)

SEAFOOD VOL AU VENT, PRAWN SALMON, SMOKED HADDOCK
SMOKED HAM HOCK BUBBLE & SQUEAK, POACHED EGG, HOLLANDAISE (GF)
BUTTERNUT SQUASH & ONION FRITTER, SKORDALIA DIP (VG)

MAINS

SLOW ROASTED PORK BELLY, SAVOY CABBAGE, LARDONS, FONDANT POTATO, ROSEMARY JUS
ROAST RIB OF BEEF, YORKSHIRE PUDDING, ROAST POTATOES, ROOT VEG, WILTED GREENS, JUS
ROASTED CHICKEN, COLCANNON MASH, KALE, TARRAGON & MUSHROOM GRAVY
ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI,
SAUCE VIERGE
CELERIAC & BEETROOT WELLINGTON, ARTICHOKE PURÉE, TENDERSTEM BROCCOLI, TOMATO &
CUMIN SAUCE (V)

DESSERTS

LEMON MERINGUE ROULADE, RASPBERRY SORBET
CHOCOLATE BROWNIE, SLATED CARAMEL ICE CREAM & CHOCOLATE SAUCE (GF)
PEAR AND ALMOND TART, RASPBERRY COULIS, CLOTTED CREAM ICE CREAM
CITRUS POLENTA CAKE, MAPLE SYRUP, SOUR CHERRY COMPOTE (GF)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

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Children's Menus

CHRISTMAS DAY

AMUSE BOUCHE
CHEESE AND TOMATO TART

STARTERS
ROAST TOMATO SOUP WITH CROUTONS
CHICKEN STRIPS WITH BBQ SAUCE AND SALAD

MAINS
ROAST TURKEY, ROAST POTATOES, PEAS,
CARROTS AND GRAVY

PLAICE GOUJONS, MASH POTATOES, PEAS, AND
LEMON MAYONNAISE

VEGETARIAN SAUSAGES, MASH POTATO, PEAS,
AND VEGETARIAN GRAVY

DESSERTS
CHRISTMAS PUDDING AND CUSTARD
CHOCOLATE BROWNIE, VANILLA ICE CREAM
AND FRESH BERRIES

NEW YEAR'S EVE FAMILY EVENT

STARTERS
GARLIC DOUGHBALLS

CRUDITIES WITH TOMATO DIP
CRISPY BRIE WEDGES WITH CRANBERRY SAUCE
CREAM OF TOMATO SOUP

MAINS
CUMBERLAND SAUSAGE, MASH AND PEAS
CHICKEN BREAST NUGGETS, CHIPS AND BEANS
FISH FINGERS, CHIPS AND BEANS

MAC N CHEESE, GARLIC BREAD AND SALAD

DESSERTS
TREACLE TART AND ICE-CREAM
BRAMLEY APPLE PIE AND CUSTARD
BRAMLEY APPLE PIE AND ICE-CREAM
CHOCOLATE BROWNIE AND ICE-CREAM
2 SCOOPS ICE-CREAM VANILLA AND CHOCOLATE
2 SCOOPS ICE-CREAM VANILLA AND
STRAWBERRY

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE



Booking Terms & Conditions

TO PREVENT ANY MISUNDERSTANDING IN RESPECT OF YOUR BOOKING, THE FOLLOWING TERMS OF BUSINESS WILL APPLY TO ALL BOOKINGS RELATING TO CHRISTMAS AND NEW YEAR PARTY NIGHTS AND FESTIVE LUNCH EVENTS. WE'VE TRIED TO MAKE OUR TERMS OF BUSINESS AS STRAIGHTFORWARD AS POSSIBLE, HOWEVER, IF YOU HAVE ANY QUESTIONS, PLEASE FEEL FREE TO SPEAK TO US BEFORE AGREEING.

A. PAYMENT OF A DEPOSIT IS ALSO DEEMED AS AN AGREEMENT BY YOURSELVES TO OUR TERMS AND CONDITIONS AND THE HOTEL RESERVES THE RIGHT TO CANCEL A PROVISIONAL BOOKING IF THE DEPOSIT IS NOT PAID WITHIN THIS TIME.

B. PROVISIONAL BOOKINGS WILL BE RELEASED WITHOUT NOTIFICATION IF NOT CONFIRMED WITHIN 7 DAYS OF YOUR ENQUIRY. BOOKINGS MADE AFTER 1ST NOVEMBER REQUIRE FULL PAYMENT AT TIME OF BOOKING TO SECURE YOUR PARTY OR LUNCHEON.

C. TO CONFIRM YOUR CHRISTMAS PARTY OR LUNCHEON PARTY BOOKING, PLEASE RETURN ALL FORMS INCLUDING THESE TERMS AND CONDITIONS SIGNED IN AGREEMENT OF OUR TERMS OF BUSINESS AND A £35.00 PER PERSON DEPOSIT WITHIN 7 DAYS OF MAKING YOUR ENQUIRY. CHRISTMAS DAY AND NEW YEAR'S EVE BOOKINGS THE DEPOSIT REQUIRED WILL BE £65.00 & £75.00 RESPECTIVELY, PLUS THE SIGNED TERMS AND CONDITIONS WITHIN 10 DAYS OF MAKING YOUR ENQUIRY. PLEASE NOTE THAT OUR MICHAEL BUBLÉ LUNCH, FESTIVE AFTERNOON TEAS, FESTIVE LUNCHESES, SUNDAY 17TH DECEMBER PARTY NIGHT, COAST RESTAURANT BOXING DAY LUNCH AND COAST RESTAURANT NEW YEARS DAY LUNCH WILL BE PAID IN FULL AT THE TIME YOU CONFIRM YOUR BOOKING.

D. CHEQUES SHOULD BE MADE PAYABLE TO HYPHE IMPERIAL. MULTIPLE CHEQUES ARE NOT ACCEPTED AT ANY POINT DURING THE BOOKING PROCESS.

E. FULL PAYMENT MUST BE MADE PRIOR TO 2ND NOVEMBER 2024, ALONG WITH YOUR MENUS AND WINE PRE-ORDERS. PLEASE NOTE THAT WE DO NOT REQUIRE MENU PRE-ORDERS FOR BOXING DAY LUNCH AND NEW YEARS DAY LUNCH. IF WE DO NOT RECEIVE YOUR PAYMENTS WITHIN THE DEADLINES OUTLINED, WE HAVE THE RIGHT TO CANCEL YOUR BOOKING AND YOU WILL LOSE PAYMENTS MADE.

F. ABSOLUTELY NO CHANGES CAN BE MADE TO GUESTS ATTENDING OR MENU AND WINE CHOICES LESS THAN 7 DAYS PRIOR TO YOUR EVENT.

G. CLEAR AND PRECISE INFORMATION MUST BE INDICATED AGAINST MENU CHOICES FOR MEMBERS OF YOUR PARTY WHO HAVE ALLERGIES PARTICULARLY RELATING TO THE EUROPEAN 14 MAJOR ALLERGENS, CEREALS CONTAINING GLUTEN, CRUSTACEANS, EGGS, FISH, PEANUTS, SOYA, MILK, TREE NUT, CELERY, MUSTARD, SESAME, SULPHUR DIOXIDE, LUPIN AND MOLLUSCS. THIS IS YOUR RESPONSIBILITY TO ENSURE THE ABOVE IS CORRECT.

H. THE HOTEL RESERVES THE RIGHT TO CHANGE A MENU CHOICE OF MEMBERS OF YOUR PARTY SHOULD THE CONTENT OF DISHES NOT BE SUITABLE FOR THESE GUEST'S STATED ALLERGENS OR SHOULD CERTAIN ITEMS BECOME UNAVAILABLE TO THE HOTEL.

I. PLEASE MAKE US AWARE IF ANY OF YOUR PARTY ARE WHEELCHAIR USERS SO THAT WE CAN ENSURE ACCESSIBILITY FOR PARTIES AND LUNCHEONS.

J. PRE-ORDERED DRINKS PACKAGES ARE NON-REFUNDABLE SHOULD YOU WISH TO CANCEL YOUR BOOKING OR DRINKS PACKAGE.

K. WE DO NOT ACCEPT INDIVIDUALS IN YOUR PARTY PAYING THEIR OWN DEPOSITS AND GIVING THEIR MENU CHOICES, ONLY ONE PAYMENT AND ONE FORM IS ACCEPTABLE.





Booking Terms & Conditions

2. CANCELLATIONS OF A PARTY OR INDIVIDUAL GUESTS

A. CANCELLATION OF A TOTAL PARTY OR INDIVIDUAL GUESTS, INCLUDING CANCELLATIONS DUE TO ADVERSE WEATHER CONDITIONS WILL RESULT IN DEPOSITS BEING FORFEITED AS DEPOSIT(S) AND ANY PRE-PAID MONIES ARE NOT REFUNDABLE OR TRANSFERABLE.

B. AFTER THE 2ND NOVEMBER 2024, CANCELLATIONS BY YOURSELVES WILL RESULT IN THE FULL AMOUNT OF YOUR PARTY NIGHT OR LUNCHEON PER PERSON BEING FORFEITED.

C. PLEASE NOTE THAT IF THE HOTEL IS OPEN AND RUNNING YOUR EVENT AND YOU CANCEL YOU WILL LOSE YOUR DEPOSIT AND/OR FULL PAYMENT DEPENDENT ON THE DATE OF YOUR CANCELLATION.

3. HOTEL CAN CANCEL

A. THE HOTEL OR ANY PART OF THE HOTEL IS CLOSED OR BECOMES UNAVAILABLE DUE TO EVENTS BEYOND OUR CONTROL.

B. IF YOU, OR WE BECOME INSOLVENT, OR IN THE CASE OF AN INDIVIDUAL, BECOMES SUBJECT TO A BANKRUPTCY PETITION.

C. WE RESERVE THE RIGHT TO CANCEL AN EVENT SHOULD ANY PERSON ATTENDING AN EVENT BE ABUSIVE TO STAFF OR ANY OTHER GUESTS.

4. ALCOHOL RULES

A. WE RESERVE THE RIGHT TO REMOVE ANY PERSONS OR REFUSE TO SERVE ALCOHOL TO WHOM WE DEEM TO BE INTOXICATED BY EITHER DRUGS OR ALCOHOL.

B. WE DO NOT ALLOW ALCOHOL TO BE BOUGHT ON TO THE PREMISES, UNLESS ORGANISED IN ADVANCE, CORKAGE FEES WILL APPLY. PLEASE NOTE THAT WE RESERVE THE RIGHT TO REMOVE ALL ALCOHOL NOT PURCHASED ON THE PREMISES IN LINE WITH OUR LIQUOR LICENCE TERMS AND DISPOSED OF

C. ABSOLUTELY NO DRINKS TO BE TAKEN ON TO OUR DANCEFLOOR.

5. VAT

A. ALL PRICES ARE INCLUSIVE OF VAT % AT THE CURRENT PREVAILING RATE.

6. CHANGES TO EVENTS

A. WE RESERVE THE RIGHT TO POSTPONE, CANCEL AND CHANGE THE DETAILS OF THE BROCHURE.

B. THE HOTEL RESERVES THE RIGHT TO AMALGAMATE CHRISTMAS EVENTS TO ENSURE APPROPRIATE NUMBERS OR MOVE AN EVENT TO A SMALLER/LARGER ROOM SHOULD NUMBERS DICTATE.

C. 10-DAYS' NOTICE WILL BE GIVEN BY THE HOTEL TO THE MAIN BOOKER IF THIS IS FORESEEN AND A FULL REFUND WILL BE PROVIDED IF ALTERNATIVE DATES ARE NOT SUITABLE. THE HOTEL'S LIABILITY FOR CANCELLATION IS LIMITED A FULL REFUND OF PAYMENTS RECEIVED.



Booking Terms & Conditions

7. ROOM PLANS

A. ALL ROOM AND TABLE PLANS ARE AT THE DISCRETION OF THE HOTEL. THE HOTEL WILL ENDEAVOUR TO ACCOMMODATE ANY SPECIAL SEATING REQUESTS HOWEVER, THESE CANNOT BE GUARANTEED AS OVERALL PARTY SIZES WILL DETERMINE FINAL TABLE ARRANGEMENTS. SEATING ARRANGEMENTS CANNOT BE NOTIFIED UNTIL ONE WEEK PRIOR TO THE EVENT AND WE RESERVE THE RIGHT TO MAKE ALTERATIONS TO NOTIFIED PLANS.

B. PLEASE NOTE THAT SOME OF OUR EVENTS ARE BASED ON THE USE OF CAPTAINS TABLES (JOIN A TABLE), SO YOU MAY BE REQUIRED TO JOIN A TABLE WITH OTHER GUESTS ATTENDING THE FUNCTION.

C. WE ASK THAT SEATS ARE NOT SWAPPED BEFORE DINNER SERVICE IS COMPLETE. THIS IS TO ENSURE THAT ALL ALLERGENS NOTED AT THE TIME OF BOOKING, ARE CATERED FOR TO THE CORRECT INDIVIDUAL. PLEASE NOTE THE HOTEL CANNOT BE HELD ACCOUNTABLE IF THIS SHOULD TAKE PLACE.

8. DAMAGE TO HOTEL

A. SHOULD ANY DAMAGE OCCUR TO THE HOTEL OR HOTEL PROPERTY DURING THE EVENT, THEN A CHARGE WILL BE IMPOSED TO COVER THE COST OF SUCH DAMAGE.

9. ACCOMMODATION

A. TO COMPLETE YOUR PARTY CELEBRATIONS, TAKE ADVANTAGE OF OUR SPECIAL ACCOMMODATION PACKAGES IN ONE OF OUR STYLISH BEDROOMS. ARRIVE ANY TIME AFTER 4PM AND RELAX IN THE BAR AND LOUNGE AREAS. CHECK OUT TIMES IS 11AM. GUESTS ATTENDING OUR CHRISTMAS PARTIES CAN BOOK THEIR BEDROOMS SEPARATELY TO THE EVENT. THERE IS NO MINIMUM STAY RESTRICTIONS AND RATES ARE PRE-PAID AT TIME OF RESERVATION.

B. THESE BOOKINGS ARE NON- CHANGEABLE AND NON-REFUNDABLE.

C. WE WILL NOT HOLD ANY BEDROOMS ON YOUR PARTY BLOCKS FOR GUESTS TO CALL UP AND GIVE INDIVIDUAL CREDIT CARD PAYMENTS.

10. COMPANY/PRIVATE EVENTS

A. WE WILL BE ISSUING A SEPARATE CONTRACT WITH OUR STANDARD EVENTS TERMS AND CONDITIONS.

11. INSURANCE

A. YOU MAY WELL CONSIDER IT WORTHWHILE ARRANGING INSURANCE. THIS CAN USUALLY BE DONE FOR A SMALL PREMIUM, TO COVER THE COST OF CANCELLATION AND OTHER LIABILITIES.

B. PLEASE BEAR IN MIND THAT YOUR INSURANCE CONTRACT WILL BE BETWEEN THE INSURANCE COMPANY AND YOURSELVES.

12. COMPLAINT PROCESS

A. IF YOU ARE UNHAPPY WITH ANY ASPECT OF YOUR STAY OR EVENT, PLEASE SPEAK TO A MEMBER OF THE MANAGEMENT TEAM ON THE NIGHT. PLEASE ALSO NOTE THAT THE HOTEL WILL ONLY RESPOND TO FORMAL LETTERS/EMAILS THAT ARE RECEIVED WITHIN 2 DAYS OF THE EVENT/STAY.

B. COMMUNICATION RECEIVED AFTER THIS DATE WILL BE ACKNOWLEDGED AS HAVING BEEN RECEIVED ONLY.





Booking Terms & Conditions

13. ZERO TOLERANCE

A. OUR STAFF HAVE THE RIGHT TO CARRY OUT THEIR DUTIES WITHOUT FEAR OF ATTACK OR ABUSE. WE WILL ALWAYS PRESS FOR THE STRONGEST POSSIBLE PENALTIES AGAINST THOSE WHO ATTACK, THREATEN, OR ABUSE OUR STAFF.

B. THE HOTEL WILL ALSO SEEK TO GIVE FULL SUPPORT TO STAFF MEMBERS IN THE TAKING FORWARD OF ANY ACTION BECAUSE OF PHYSICAL OR NON-PHYSICAL ASSAULT.

14. LIABILITY OF HOTEL

A. IF FOR ANY REASON BEYOND ITS CONTROL, THE HOTEL FAILS TO MAKE AVAILABLE THE ROOMS RESERVED FOR THE CLIENT OR TO PROVIDE ANY OF THE AGREED GOODS OR SERVICES, IT SHALL NOT BE LIABLE FOR ANY RESULTING LOSS OR DAMAGE SUFFERED BY THE CLIENT; AND, WITHOUT PREJUDICE TO THE GENERALITY OF THE FOREGOING.

B. THE HOTEL SHALL IN NO EVENT BE LIABLE TO LOSS OR DAMAGE CAUSED BY LABOUR DISPUTES, POWER FAILURE, GOVERNMENT REGULATIONS OR ACT OF GOD.



Availability

IF THE DATE YOU REQUIRE IS NOT LISTED IN THE BROCHURE, PLEASE CONTACT OUR SALES TEAM ON 01303 267441 OR EMAIL CSALES@HYTHEIMPERIALHOTEL.COM TO FIND OUT IF WE CAN ACCOMMODATE YOUR PARTY.



2025 Upcoming Events

AT THE HOTEL, WE'RE NOT JUST ABOUT COMFORTABLE ACCOMMODATION, WE'RE ALSO ABOUT CREATING UNFORGETTABLE EXPERIENCES. OUR SHOWS AREN'T JUST ANY SHOWS, THEY ARE SENSATIONAL TRIBUTE ACTS THAT ECHO THE MAGIC OF WORLD-RENOWNED PERFORMERS. THESE ACTS ARE SO MESMERISING THAT THEY SELL OUT ALMOST EVERY TIME, MAKING THEM A FAVOURITE AMONGST OUR GUESTS.

FOR JUST £53.00 PER PERSON, NOT ONLY DO YOU GET TO ENJOY THIS UNFORGETTABLE PERFORMANCE, BUT YOU ALSO GET TO RELISH A DELICIOUS 3-COURSE DINNER. THIS IS FOLLOWED BY A DISCO THAT LASTS UNTIL MIDNIGHT, PROMISING YOU AN EVENING OF NON-STOP ENTERTAINMENT AND FUN.

ARRIVAL IS FROM 7:30PM ONWARDS, FOLLOWED BY DINNER AT 8:00PM. PLEASE GET IN TOUCH WITH OUR DEDICATED EVENTS TEAM ON 01303 267441 OR CSALES@HYTHEIMPERIALHOTEL.COM TO BOOK YOUR TICKETS.

TO GIVE YOU AN IDEA OF THE CULINARY DELIGHTS THAT AWAIT YOU, THE EVENT MENUS ARE AVAILABLE ON THE HOTEL EVENTS PAGE OF OUR WEBSITE. WE TAKE PRIDE IN OUR ABILITY TO HOST A SHOW THAT WILL LEAVE YOU WITH MEMORIES TO CHERISH. WE LOOK FORWARD TO WELCOMING YOU FOR AN UNFORGETTABLE EVENING AT OUR HOTEL.

CELINE DION 31ST JANUARY
GEORGE MICHAEL 28TH FEBRUARY
BOY GEORGE 28TH MARCH
ADELE 25TH APRIL
ELTON JOHN 23RD MAY
BOB MARLEY 27TH JUNE
BARRY WHITE 25TH JULY
70's & 80's NIGHT 26TH SEPTEMBER
MICHAEL JACKSON 24TH OCTOBER
WHITNEY HOUSTON 28TH NOVEMBER






HYTHE IMPERIAL

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