



HYTHE IMPERIAL

HOTEL | SPA | GOLF

Christmas  
2025



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# *A Word From Our Managing Director*

## A Heartfelt Thank You & Festive Wishes

2025 has been a year of triumph, growth and above all, gratitude. I sincerely thank each and every one of you for being part of our journey—whether by visiting, staying with us, or sharing your recommendations. Your trust and support mean the world to us, and I am truly honored by your patronage.

As the festive season approaches, my team and I eagerly anticipate the joy of welcoming you once again. We invite you to celebrate Christmas with us, creating cherished moments and unforgettable memories that will last a lifetime.

Wishing you a Christmas filled with love, laughter, and warmth. May the new year bring you happiness, prosperity, and countless reasons to smile. We look forward to celebrating this special season with you!

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 Wine**

Cortefresia Pinot Grigio | Italy £28.80

Vistamar Brisa Sauvignon Blanc | Chile £28.80

Viña Arroba Pardina Chardonnay | Spain £28.80

Monstable Chardonnay | France £37.80

## **Red Wine**

Cortefresca Merlot | Italy £28.80

Viña Arroba Tempranillo | Spain £28.80

Manzanos Rioja Crianza | Spain £35.55

Beyond The River Shiraz | Australia £35.55

## **Rosé Wine**

Wildwood White Zinfandel | USA £31.50

## **Sparkling Wine**

Chandon Brut Classic | France £48.60

Prosecco | Italy £38.70

## **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

We make every attempt to identify menu items which may contain ingredients that could cause allergic reactions for those with food allergies.

Please let us know of any allergens at the time of making your booking.



V - Vegetarian

VE - Vegan

EF - Egg Free

DF - Dairy Free

GF - Gluten Free

NF - Nut Free

## 14 FOOD ALLERGENS



GLUTEN



EGGS



FISH



CRUSTACEANS



PEANUT



SOYA



CELERY



MILK



TREE NUTS



MUSTARD



SESAME



SULPHUR DIOXIDE



LUPIN



MOLLUSCS





# *Festive Afternoon Tea*

## **Experience The Timeless Tradition Of Afternoon Tea At The Hythe Imperial Hotel**

As the festive season draws near, take a well-earned break from the holiday bustle and indulge in a delightful afternoon of gourmet treats at the prestigious Hythe Imperial Hotel.

Join us in the historic Windsor Tea Parlour for a charming afternoon tea experience, available at 12pm, 2pm, and 4pm from the 1st to the 31st of December—excluding Christmas Day and Boxing Day.

Savour a delectable selection of delicate finger sandwiches, freshly baked scones served with rich clotted cream and luscious strawberry jam and an irresistible array of sweet confections. Complement your feast with our exquisite range of fine teas and expertly brewed artisanal coffees.

Our afternoon tea is priced at £32.00 per person from Monday to Friday, with a £3 supplement per person for weekend bookings. Elevate the occasion with a festive twist by adding a glass of bubbly for an additional charge.

To ensure an inclusive dining experience, we offer vegetarian, gluten-free, and vegan options upon request. For a sneak peek at our festive menu, we invite you to visit our website closer to December 2025.

Afternoon tea is more than just a meal—it's a cherished tradition. We look forward to welcoming you for an elegant and memorable experience at the Hythe Imperial Hotel.







# *Festive Lunch*

**Celebrate The Magic Of The Season With A Delectable Festive Lunch At The Hythe Imperial Hotel**

Indulge in a specially crafted three-course festive menu, featuring traditional favourites and seasonal delights, all prepared with the finest ingredients by our talented chefs. From succulent roast turkey with all the trimmings to indulgent Christmas pudding with rich brandy sauce, every dish is designed to bring warmth and cheer to your table, available at 12pm, 2pm, and 4pm from the 1st to the 31st of December—excluding Christmas Day and Boxing Day.

**2 courses £32.00pp | 3 courses £37.00pp**

## **Starters**

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)

Pressed chicken, ham and apricot terrine, chutney and ciabatta toast (ef | df | nf)

Smoked mackerel and horseradish pâté, cucumber chutney and rye bread toast (ef | nf)

## **Mains**

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

## **Desserts**

Christmas pudding with brandy sauce (v | ef | Can be gf and ve)

Baked chocolate cheesecake with white chocolate sauce and raspberries (v | nf)

Meringue nest filled with Chantilly cream and mulled fruit compote (v | gf | nf)

Please note that this menu is subject to change without prior notice.



V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut Free





# Michael Bublé Tribute

Don't miss this unforgettable experience 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 and let the music take you on a dance voyage. We eagerly await your presence, as we sing along to all the unforgettable hits.

This year we are offering a lunch and a dinner time experience.

**Wednesday 10th December**

**Please note that the lunch time offering is 2 courses consisting of a main course & a dessert.**

**Lunch Time Experience - £35.00pp**

**Dinner Time Experience - £45.00pp**

## Starter

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

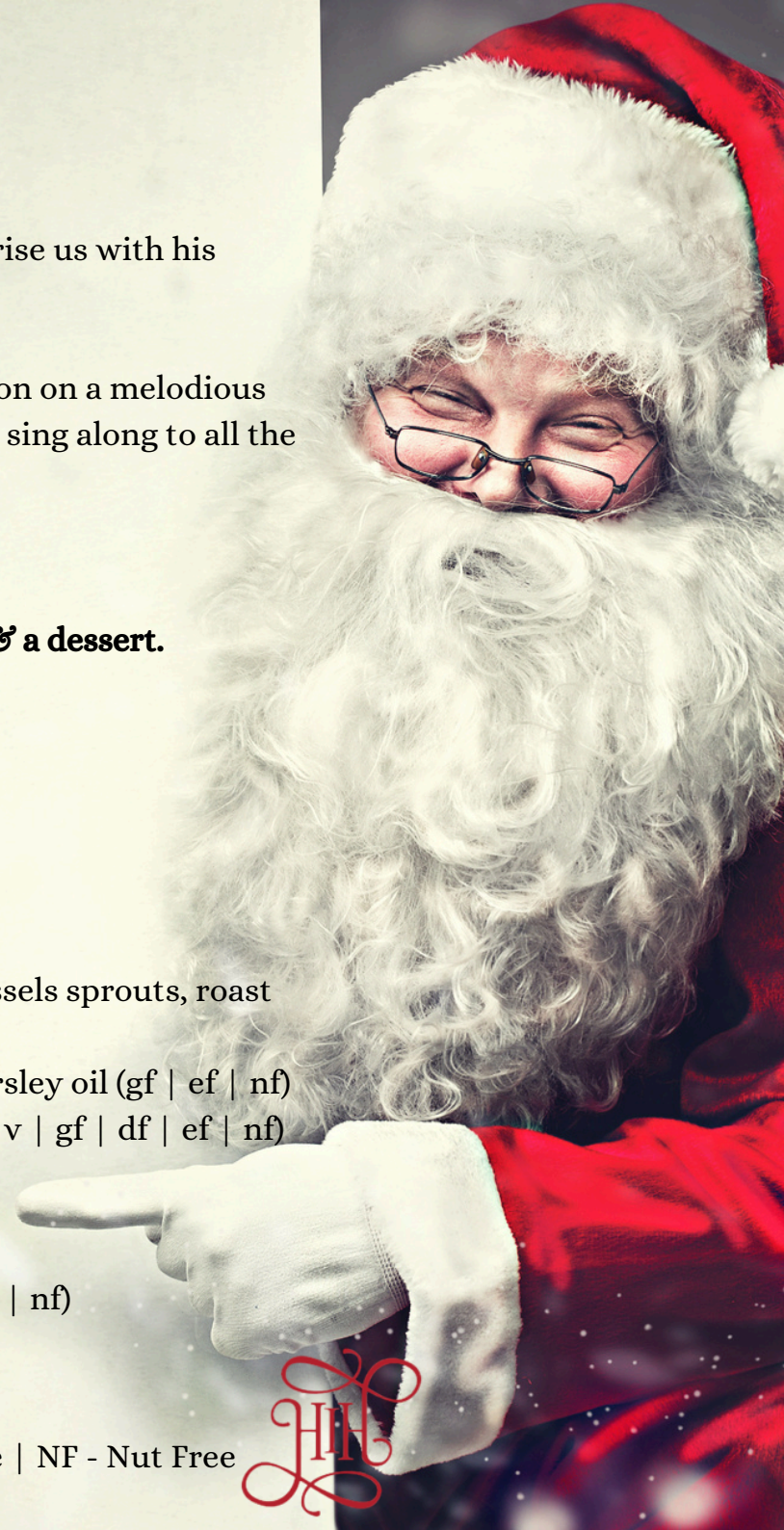
## Desserts

Christmas pudding with brandy sauce (v | ef | Can be gf and ve)

Baked chocolate cheesecake with white chocolate sauce and raspberries (v | nf)

Please note that this menu is subject to change without prior notice.

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# *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.

**We have parties on the following dates: 5th, 6th, 12th, 13th, 19th and 20th December at £58.00pp**

**Arrival is 7:00pm for sit down at 7:20pm**

## **Starters**

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)  
Pressed chicken, ham and apricot terrine, chutney and ciabatta toast (ef | df | nf)  
Smoked mackerel and horseradish pâté, cucumber chutney and rye bread toast (ef | nf)

## **Mains**

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)  
Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)  
Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

## **Desserts**

Christmas pudding with brandy sauce (v | ef | Can be gf and ve)  
Baked chocolate cheesecake with white chocolate sauce and raspberries (v | nf)  
Meringue nest filled with Chantilly cream and mulled fruit compote (v | gf | nf)

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 soirées where you can revel in the spirit of the season. Be swept away by the captivating festive décor that greets 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 Imperial 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**

**We have parties on the following dates: Saturday 13th & 20th December at £65.00pp**

## **Starters**

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)

Pressed chicken, ham and apricot terrine, chutney and ciabatta toast (ef | df | nf)

Smoked mackerel and horseradish pâté, cucumber chutney and rye bread toast (ef | nf)

## **Mains**

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

## **Desserts**

Christmas pudding with brandy sauce (v | ef | Can be gf and ve)

Baked chocolate cheesecake with white chocolate sauce and raspberries (v | nf)

Meringue nest filled with Chantilly cream and mulled fruit compote (v | gf | nf)

Please note that this menu is subject to change without prior notice.

V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut Free







# *Tribute 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 £75.00pp.**

**ABBA Chique- Friday 5th December**

**Billy Ocean- Friday 12th December**

**Soul & Motown - Friday 19th December**

## **Starters**

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)

Pressed chicken, ham and apricot terrine, chutney and ciabatta toast (ef | df | nf)

Smoked mackerel and horseradish pâté, cucumber chutney and rye bread toast (ef | nf)

## **Mains**

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

## **Desserts**

Christmas pudding with brandy sauce (v | ef | Can be gf and ve)

Baked chocolate cheesecake with white chocolate sauce and raspberries (v | nf)

Meringue nest filled with Chantilly cream and mulled fruit compote (v | gf | nf)

Please note that this menu is subject to change without prior notice.

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# Thursday Night Festive Party

We cordially invite you to our enchanting Thursday Night Festive Party, an event that promises to be one of the highlights of the season. Your senses will be tantalised by a sumptuous 3-course meal, carefully crafted by our skilled chefs to delight your palate and evoke the spirit of the season.

As the evening progresses, our resident DJ will take to the decks, spinning an irresistible mix of floor fillers that will have you dancing into the night. From timeless classics to modern hits, the music will cater to all tastes and ensure a lively atmosphere.

**Thursday 18th of December**  
**Tickets are £43.00pp**  
**Arrival is 7:30pm for sit down at 8:00pm**

## Starters

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

## Desserts

Christmas pudding with brandy sauce (v | ef | Can be gf and ve)

Baked chocolate cheesecake with white chocolate sauce and raspberries (v | nf)

Please note that this menu is subject to change without prior notice.

V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut 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.

If the previous years' festivities are any indication, we are set for an epic celebration! Expect an evening filled with laughter, dance and a 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 21st December £37.00pp**

**Arrival is from 7:30pm for sit down at 8:00pm**

## Starters

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

## Desserts

Christmas pudding with brandy sauce (v | ef | Can be gf and ve)

Baked chocolate cheesecake with white chocolate sauce and raspberries (v | nf)

Please note that this menu is subject to change without prior notice.

V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut 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 £145.00 & Children 3 to 12 years old £75.00**

## Canapés with arrival drinks

### Starters

Leek, fennel and potato soup (ve | v | gf | df | ef | nf)

Baked king scallops on spinach with thermidor sauce (nf)

Duck and pork terrine, pickled vegetables and pistachios (df | ef | can be nf)

Beetroot and cream cheese terrine, baby watercress, candied walnuts (ve | v | gf | df | ef | can be nf)

### Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef)

Fillet of beef Wellington, chateau potatoes, baby carrots and leeks, port jus (nf)

Pancetta wrapped monkfish, creamed cabbage, potato and carrot, fennel crisps, parsley oil (ef | nf)

Chestnut mushroom and red wine pithivier, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash (ve | v | df | ef | gf)

### Desserts

Christmas pudding, cranberry compote, brandy sauce (v | ef | Can be gf and ve)

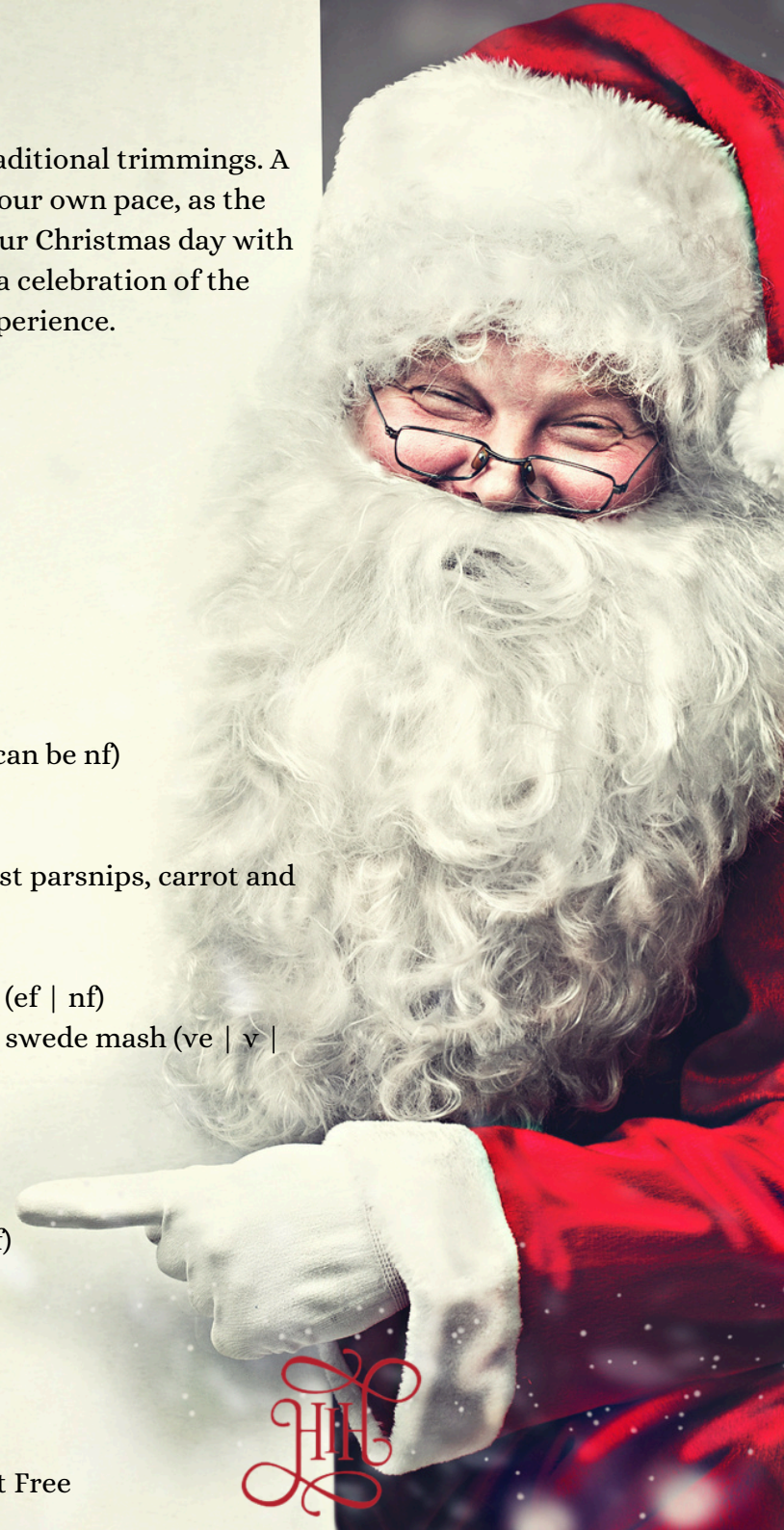
Baked chocolate and Biscoff cheesecake, mandarin compote, Chantilly cream (v | nf)

Fig tart tatin, orange and cinnamon cream (v | ef | Can be gf | nf)

Kent and Sussex cheeseboard, fig chutney, artisan crackers (v | Can be gf)

Please note that this menu is subject to change without prior notice.

V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut Free





# Boxing Day Lunch

## Extend The Festivities This Christmas

We know that bringing the whole family together on Christmas Day isn't always possible. This year, why not keep the celebrations going and make the most of the season with our specially curated Boxing Day three-course menu? Savour exquisite flavours, create cherished memories and let the Christmas spirit linger a little longer. Allow us to add a touch of culinary magic to your festivities, transforming your holiday into a two-day celebration filled with laughter, love, and indulgent dining. Because the joy of Christmas deserves to last just a little bit longer.

**Dining times: 13:00 | 13:15 | 13:30 | 13:45 | 14:00 | 14:15 | 14:30 | 14:45 | 15:00 | 15:15 | 15:30**

**Adults £49.00 and children 3 to 12 years old £25.00**

### Starters

Roasted tomato and basil soup (nf)

Duck and pork terrine, pickled vegetables and pistachios (df | ef | can be nf)

Smoked haddock rarebit, baby watercress salad (ef)

Beetroot and cream cheese terrine, baby watercress, candied walnuts (ve | v | gf | df | ef | can be nf)

### Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef)

Honey glazed gammon, roast potatoes, broccoli and cauliflower cheese, glazed carrots, parsley sauce (ef | nf)

Roast sirloin of beef, Yorkshire pudding, roast potatoes, broccoli and cauliflower cheese, glazed carrots, red wine gravy (nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

### Desserts

Baked chocolate and Biscoff cheesecake, mandarin compote, Chantilly cream (v | nf)

Strawberry and Cointreau crème brûlée, vanilla shortbread (nf)

Oaty toffee apple crumble, dairy custard (v | ef | nf | Can be gf or df)

Selection of ice cream and sorbets (v | gf | nf)

Please note that this menu is subject to change without prior notice.

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# 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 The Artful Doodler 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 £80.00 and children 3 to 12 years old £40.00**  
**Party tickets, bed & breakfast packages available from £455.00**

## Starters

Minestrone soup, toasted fregola, parmesan (v | nf)  
Warmed smoked salmon, lamb's lettuce, beetroot and orange compote (gf | ef | df | nf)  
Duck and pork terrine, pickled vegetables and pistachios (df | ef | can be nf)  
Beetroot and cream cheese terrine, baby watercress, candied walnuts (ve | v | gf | df | ef | can be nf)

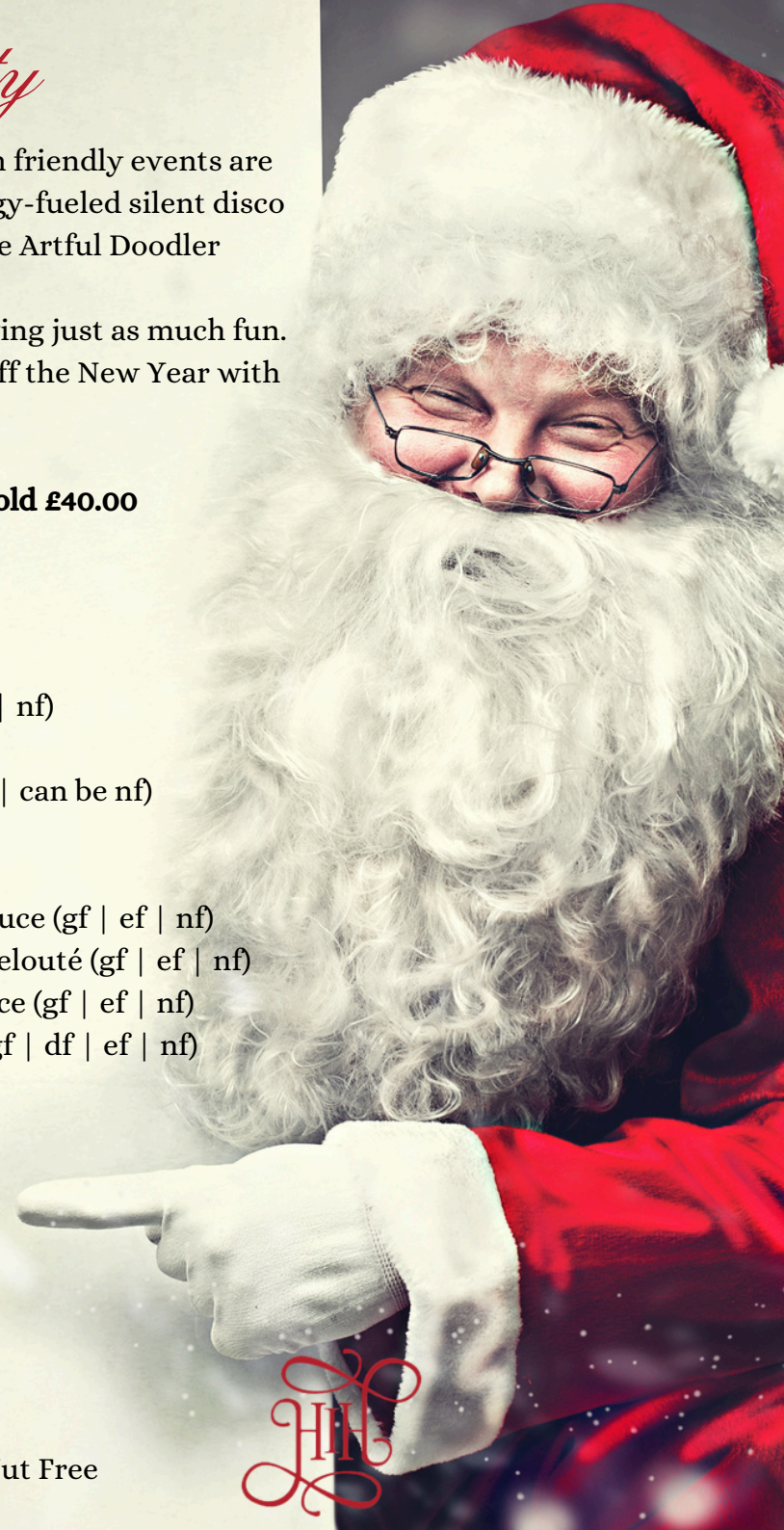
## Mains

Thick sliced medium-rare roast sirloin of beef, dauphinoise potato, asparagus, beef dripping sauce (gf | ef | nf)  
Cornfed chicken ballotine, stuffed with pancetta and cheddar mousse, baby vegetables, chicken velouté (gf | ef | nf)  
Salmon and spinach Wellington, sautéed baby potatoes, Tenderstem broccoli, keta cream sauce (gf | ef | nf)  
Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)


## Desserts

Tiramisu cheesecake, coffee and chocolate sauce (v | nf)  
Raspberry and white chocolate Eton mess, raspberry syrup (v | gf | nf)  
Strawberry and Cointreau crème brûlée, vanilla shortbread (v | nf)  
Warm chocolate brownie, caramel ice cream, chocolate sauce (v | gf | nf)

Please note that this menu is subject to change without prior notice.







# New Year's Eve Gala

Step into a night of elegance and celebration as we bid farewell to 2025 and welcome the excitement of 2026 in the grandeur of our Imperial Ballroom.

Dress in your finest black-tie attire and sparkling gowns for an unforgettable evening filled with sophistication, indulgence, and live entertainment. Let the groovy sounds of our live band set the tone for a night of dancing, laughter, and magical moments.

Opt for our overnight package, including a luxurious stay and a scrumptious breakfast, priced from £280 per person, based on 2 people sharing a room or choose gala-only tickets for £150.00 per person.

This event is exclusively for those aged 18 and over.

**Arrival is from 7:40pm for sit down at 8:00pm**

## Canapés with arrival drinks

### Starters

Smoky tomato and butterbean soup (ve | v | gf | ef | df | nf)  
Pressed chicken, ham and apricot terrine, chutney and ciabatta toast (ef | df | nf)  
Smoked mackerel and horseradish pâté, cucumber chutney, rye bread toast (ef | nf)

### Intermediate

Champagne Sorbet (nf)

### Mains

Fillet of beef Wellington, fondant potato, green beans wrapped in bacon, glazed carrots, port jus (nf)  
Roasted halibut steak, fondant potato, green beans wrapped in bacon, lemon and dill beurre blanc (gf | ef | nf)  
Moroccan spiced cauliflower steak, cauliflower purée, straw potatoes, pomegranate (ve | v | gf | df | ef | nf)

### Desserts

Pink Champagne pannacotta, raspberry tuile (ef | nf)  
Iced Cranachan parfait, whisky cream, toasted oatmeal (v | nf)

Please note that this menu is subject to change without prior notice.

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# New Year's Day Lunch

As we step into 2026, we invite you to celebrate with an exceptional dining experience at our award-winning AA Rosette Coast Restaurant. Indulge in a meticulously crafted three-course lunch, where every bite highlights the finest local ingredients and the essence of the season.

Start the year on a high note, surrounded by exquisite flavours and impeccable service in an elegant setting. Luxury, taste, and refinement await you at Coast Restaurant—where every meal is a masterpiece. Your table is waiting.

**Dining times: 13:00 | 13:15 | 13:30 | 13:45 | 14:00 | 14:15 | 14:30 | 14:45 | 15:00 | 15:15 | 15:30**  
**£38.00 per adult & £19.00 Children aged 3 to 12 years old**

## Starters

Smoky tomato and butterbean soup (ve | v | gf | ef | df | nf)

Duck and pork terrine, pickled vegetables and pistachios (df | ef | Can be nf)

Beetroot and cream cheese terrine, baby watercress, candied walnuts (ve | v | gf | df | ef | Can be nf)

Smoked mackerel and horseradish pâté, cucumber chutney, rye bread toast (ef)

## Mains

Roast sirloin of beef, Yorkshire pudding, roast potatoes, broccoli and cauliflower cheese, glazed carrots, red wine gravy

Slow roasted porchetta with thyme, lemon and garlic roast potatoes, broccoli and cauliflower cheese, glazed carrots, red wine gravy (gf | ef | nf)

Garlic and rosemary studded leg of lamb, mint and caper relish, roast potatoes, broccoli and cauliflower cheese, glazed carrots, red wine gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef)

## Desserts

Baked chocolate and Biscoff cheesecake, mandarin compote, Chantilly cream (v)

Raspberry and white chocolate Eton mess, raspberry syrup (v | gf)

Warm chocolate brownie, caramel ice cream, chocolate sauce (gf | v)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v | nf | Can be gf)

Please note that this menu is subject to change without prior notice.

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# *Private Dining*

Host an Unforgettable Festive Celebration!

Whether it's a dazzling party night, a sumptuous Christmas Day feast, or a cozy Boxing Day lunch, we have the perfect private dining space in our Windsor Lounge for up to 40 guests. Elevate your holiday gathering with an exclusive setting, delicious cuisine, and a warm, festive atmosphere!

Minimum numbers for our exclusive private dining is 30 and prices are available on request.

If you would like to join us for a festive party night, you are welcome to join our lively disco in the Coast Restaurant after your meal or bask in the tranquility of your private room until midnight.

So whether you are looking to party with work colleagues and friends or reconnect and spend quality time with your nearest and dearest, our private dining experience may just be perfect for you.



## *Christmas Eve Carols*

**Christmas Eve with Miss Holiday Swing!**

Join us in the Martello Bar on Wednesday 24th of December, from 6:00pm to 8:00pm for a magical evening of live entertainment with the sensational Miss Holiday Swing!

Immerse yourself in the festive spirit as she performs a delightful mix of classic and contemporary Christmas carols—and don't be shy to sing along as we count down to the big day!

This is a free event and seating is available on a first-come, first-served basis. We recommend arriving early to secure your spot and soak in the festive cheer!

Let's make this Christmas Eve one to remember!





# Children's Menus

## Christmas Day Lunch

### Starters

Tomato Soup (ve | gf | nf)

Pigs in blankets, tomato ketchup (gf | df | ef | nf)

### Mains

Roast turkey, stuffing ball, roast potatoes, peas, carrots and gravy (gf | df | ef | nf)

Fish pie, with peas and carrots (gf | ef | nf)

Vegetarian sausages, mashed potato, peas and gravy (ve | nf)

### Desserts

Christmas pudding and custard - (Can be gf and ve)

Chocolate brownie, vanilla ice cream, chocolate sauce (gf | v)



## New Year's Eve Family Party

### Starters

Breaded chicken goujons, bbq sauce dip, salad (ef | df | nf)

Tomato soup (ve | gf | nf)

Carrot, cucumber and celery sticks, mayonnaise dip (v | df | nf)

### Mains

Beef burger sliders with fries and ketchup (df | ef | nf)

Chicken breast burger, lettuce, mayonnaise, fries (nf)

Homemade cod fish fingers, peas, fries (nf)

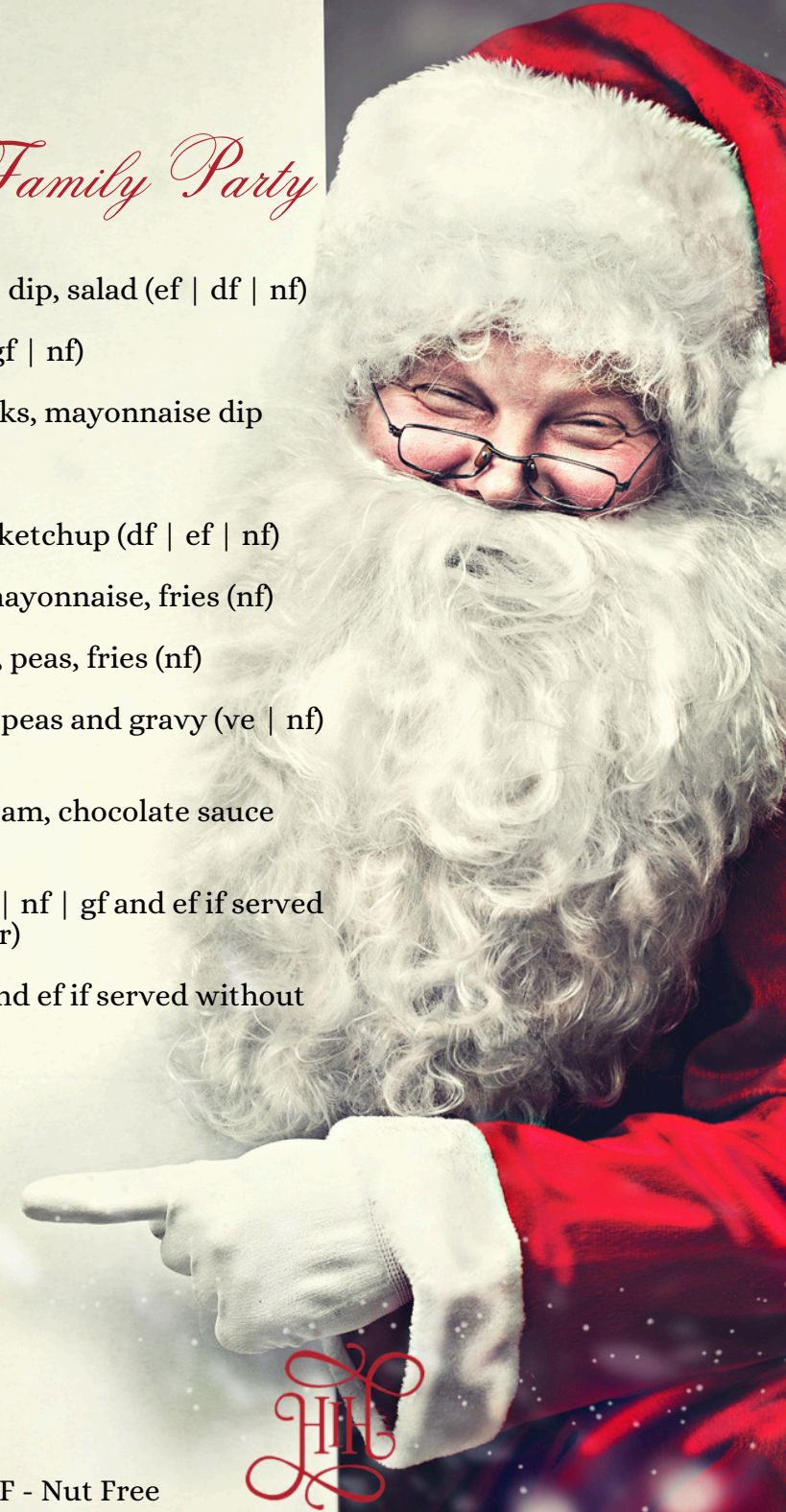
Vegetarian sausages, mashed potato, peas and gravy (ve | nf)

### Desserts

Chocolate brownie, vanilla ice cream, chocolate sauce (gf | v)

Banana and toffee sundae, wafers (v | nf | gf and ef if served without a wafer)

Selection of ice creams (v | nf | gf and ef if served without a wafer)



Please note that this menu is subject to change without prior notice.








# Christmas Stay Package

A Magical Christmas Getaway.


This festive season, why not escape the hustle and bustle and immerse yourself in a truly special Christmas retreat? From 2pm on Christmas Eve, step into a world of warmth and celebration as you settle in for a 2- or 3- night stay filled with festive delights. Our carefully crafted Christmas package ensures a perfect balance of relaxation and indulgence.

**2 Day Package from £455pp and 3 Day Package from £525pp based on 2 people sharing a Classic Room**  
**Single Supplement price available on request. Terms & conditions apply.**




## Wednesday 24th December

Early Check In From 2pm  
Afternoon Tea With A Glass of Prosecco  
Overnight Accommodation




## Thursday 25th December

Breakfast  
Christmas Day Lunch  
Cold Buffet Evening Meal  
Overnight Accommodation



## Friday 26th December

Breakfast  
2 Day Package Check Out By 12pm  
Boxing Day Lunch  
Overnight Accommodation



## Saturday 27th December

Breakfast  
3 Day Package Check Out By 11am







# 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.

## 1. DEPOSITS, FINAL PAYMENTS AND TERMS AND CONDITIONS

- 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 2025 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 50% payment within 7 days of making your enquiry. Please note that our Michael Bubl  Lunch, Festive Afternoon Teas, Festive Lunches, Sunday 21st 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 Hythe Imperial. Multiple cheques are not accepted at any point during the booking process.
- e. Full Payment must be made prior to 1st November 2025, 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.
- i. Pre-ordered drinks packages are non-refundable should you wish to cancel your booking or drinks package.
- j. 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.
- k. For all booking we will only accept communication by the lead booker, individual requests and requirements will need to be made by the lead booker.
- l. We will endeavour to accommodate any setting requests; however, this can't be guaranteed.

## 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 1st November 2025, cancellations by yourselves will result in the full amount of your party night or luncheon per person being forfeited.





# Booking Terms & Conditions

## 2. CANCELLATIONS OF A PARTY OR INDIVIDUAL GUESTS

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.

## 7. ROOM PLANS

- a. All rooms 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 and signing of this document below confirms this.







# Booking Terms & Conditions

## 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.
- d. It is the responsibility of the lead booker to ensure that they inform the sales team if specific bedroom configurations are required. Twin beds require notice as our housekeeping team need to prepare this in advance. It is unlikely that we will be able to change this on the night.

## 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, the morning after will be taken as the same. 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.

## 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.







Merry  
Christmas



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