



ESTABLISHED  
1880



HYTHE IMPERIAL

HOTEL | SPA | GOLF

# Christmas

at the Hythe Imperial Hotel

FESTIVE DINING,  
CELEBRATIONS & STAYS

WINTER 2026

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# A Word From Our Managing Director

## A Heartfelt Thank You & Festive Wishes

2026 has been a year of continued growth, memorable moments and, above all, gratitude. I would like to extend my sincere thanks to each and every one of you for being part of our journey. Whether you have visited, stayed with us, or recommended us to others, your support means a great deal, and we are truly grateful for your loyalty.

As the festive season draws near, my team and I look forward to welcoming you once again. We invite you to join us this Christmas to celebrate, relax and create special memories with loved ones in a warm and welcoming setting.

Wishing you a wonderful Christmas filled with joy, laughter and togetherness. May the year ahead bring happiness, success and plenty of moments to cherish. We look forward to celebrating the season with you.

Best wishes  
Nick Gauntlett

# 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 | VG - VEGAN | GF - GLUTEN FREE  
DF - DAIRY FREE | EF - EGG FREE | NF - NUT FREE

## 14 Food Allergens



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITE



SHELLFISH



LUPINS

# Christmas Stay Package

This festive season, escape the hustle and bustle and enjoy a truly special Christmas retreat by the coast. From 2pm on Christmas Eve, step into a world of warmth, comfort, and celebration as you begin your relaxing three-day festive stay.

Our carefully curated Christmas package offers the perfect balance of indulgence and relaxation, allowing you to unwind, savour seasonal dining, and create wonderful memories with loved ones in elegant surroundings.

Experience the magic of Christmas with us and enjoy a festive getaway designed to be treasured.

## 3 DAY PACKAGE FROM £570 PER PERSON

BASED ON TWO PEOPLE SHARING A CLASSIC ROOM

Single supplement available on request. Terms and conditions apply.

## What your package includes:

### Thursday 24<sup>th</sup> December

Early Check In from 2pm  
Afternoon Tea with a Glass of Prosecco  
Overnight Accommodation

### Friday 25<sup>th</sup> December

Breakfast  
Christmas Day Lunch  
Cold Buffet Evening Meal  
Overnight Accommodation

### Saturday 26<sup>th</sup> December

Breakfast  
Boxing Day Lunch  
Overnight Accommodation

### Sunday 27<sup>th</sup> December

Breakfast  
Check Out by 11am

# Festive Lunch

2 courses  
£34.00PP

3 courses  
£39.00PP

Celebrate the season in style with a Festive Lunch at the Hythe Imperial Hotel. Enjoy elegant surroundings, warm hospitality, and a beautifully prepared seasonal menu, perfect for family gatherings, festive catch-ups, and Christmas work lunches.

Our talented chefs use the finest ingredients to create comforting traditional favourites and indulgent desserts, bringing festive cheer to every table. Please note that this menu is subject to change without prior notice.

Festive Lunch is served daily at **12pm**, **2pm**, and **4pm**, from 1st to 31st December 2026, excluding Christmas Day and Boxing Day.

## Starters

Butternut squash and sweet potato soup (V | VG | GF | DF | EF | NF)

Potted confit duck rillettes, cornichons, chutney, sourdough croute (DF | EF | NF | Can be GF)

Poached salmon and smoked salmon roulade, endive, lemon and dill dressing (GF | EF | NF)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blanket, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (GF | DF | EF | NF)

Baked fillet of salmon, crushed potato cake, Tenderstem broccoli, green beans, rustic tomato sauce (GF | DF | EF | NF)

Root vegetable and butternut squash nut roast, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, vegan gravy (V | VG | GF | DF | EF)

## Desserts

Christmas pudding with brandy sauce (Can be VG, GF, DF and EF)

Baked vanilla cheesecake with cherry compote (V | GF | NF)

Dark chocolate tart with white chocolate sauce, and raspberry sorbet (V | NF)

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

# Michael Bublé Tribute

WEDNESDAY 9<sup>TH</sup> DECEMBER 2026

Join us for an unforgettable festive celebration featuring the sensational Mikey JC, bringing the timeless hits of Michael Bublé to life in an elegant and entertaining tribute performance.

Enjoy an afternoon or evening of live music, seasonal dining, and festive atmosphere, perfect for friends, family, and Christmas work parties looking for something truly special.

Sing along, relax, and let the music set the tone for a memorable celebration.

## Lunch Experience

Arrival: 12pm | Service: 12:30pm

Main & Dessert

£37.00PP

## Dinner Experience

Arrival: 7:40pm | Service: 8:00pm

3 courses

£47.00PP

## Starters

Butternut squash and sweet potato soup (V | VG | GF | DF | EF | NF)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blanket, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (GF | DF | EF | NF)

Baked fillet of salmon, crushed potato cake, Tenderstem broccoli, green beans, rustic tomato sauce (GF | DF | EF | NF)

Root vegetable and butternut squash nut roast, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, vegan gravy (V | VG | GF | DF | EF)

## Desserts

Christmas pudding with brandy sauce (Can be VG, GF, DF and EF)

Baked vanilla cheesecake with cherry compote (V | GF | NF)

Dark chocolate tart with white chocolate sauce, and raspberry sorbet (V | NF)

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

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# Coast Restaurant

## Festive Party Nights

### Party Nights:

Friday 4<sup>th</sup> December  
Friday 11<sup>th</sup> December  
Friday 18<sup>th</sup> December

£60.00PP

As twinkling lights guide you to our grand entrance, you will be welcomed with a warm smile and a sparkling arrival drink, setting the tone for an unforgettable evening. Enjoy exquisite festive cuisine, expertly prepared by our talented chefs, while soaking up the elegant seasonal atmosphere.

After dinner, take to the dancefloor as our resident DJ plays a mix of classic and contemporary favourites, keeping the celebration going late into the night.

### Timings:

Arrival: 7:00pm  
Sit Down: 7:20pm

## Starters

Butternut squash and sweet potato soup (V | VG | GF | DF | EF | NF)  
Potted confit duck rillettes, cornichons, chutney, sourdough croute (DF | EF | NF | Can be GF)  
Poached salmon and smoked salmon roulade, endive, lemon and dill dressing (GF | EF | NF)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blanket, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (GF | DF | EF | NF)  
Baked fillet of salmon, crushed potato cake, Tenderstem broccoli, green beans, rustic tomato sauce (GF | DF | EF | NF)  
Root vegetable and butternut squash nut roast, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, vegan gravy (V | VG | GF | DF | EF)

## Desserts

Christmas pudding with brandy sauce (Can be VG, GF, DF and EF)  
Baked vanilla cheesecake with cherry compote (V | GF | NF)  
Dark chocolate tart with white chocolate sauce, and raspberry sorbet (V | NF)

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

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# Ballroom Festive Party Nights

We warmly invite you to an evening of festive elegance at our Christmas party celebrations. From the moment you arrive, you will be immersed in beautifully styled seasonal décor, creating the perfect setting for a memorable night.

Begin your evening with a welcome drink, followed by exquisite festive dining prepared by our talented chefs. As the night unfolds, enjoy dancing and entertainment in our Imperial Ballroom, where our resident DJ keeps the atmosphere lively and joyful.

## Party Nights:

Friday 4<sup>th</sup> December

Saturday 5<sup>th</sup> December

Friday 11<sup>th</sup> December

Saturday 12<sup>th</sup> December

Saturday 19<sup>th</sup> December

**£70.00PP**

## Timings:

Arrival: 7:40pm

Sit Down: 8:00pm

## Starters

Butternut squash and sweet potato soup (V | VG | GF | DF | EF | NF)

Potted confit duck rillettes, cornichons, chutney, sourdough croute (DF | EF | NF | Can be GF)

Poached salmon and smoked salmon roulade, endive, lemon and dill dressing (GF | EF | NF)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blanket, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (GF | DF | EF | NF)

Baked fillet of salmon, crushed potato cake, Tenderstem broccoli, green beans, rustic tomato sauce (GF | DF | EF | NF)

Root vegetable and butternut squash nut roast, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, vegan gravy (V | VG | GF | DF | EF)

## Desserts

Christmas pudding with brandy sauce (Can be VG, GF, DF and EF)

Baked vanilla cheesecake with cherry compote (V | GF | NF)

Dark chocolate tart with white chocolate sauce, and raspberry sorbet (V | NF)

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

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# Soul & Motown Tribute Night

FRIDAY 18<sup>TH</sup> DECEMBER 2026

We invite you to join us for an unforgettable Soul and Motown Tribute Night, filled with timeless hits, smooth rhythms, and a vibrant party atmosphere.

Gather your friends, dress to impress or simply relax in festive style, and prepare to sing along and dance the night away to an incredible selection of classic Soul and Motown favourites.

With uplifting music, joyful energy, and an elegant setting, this special evening promises laughter, dancing, and memories to treasure long after the final song.

Tickets & 3 Course Meal

£75.00PP

## Timings:

Arrival: 7:40pm

Sit Down: 8:00pm

## Starters

Butternut squash and sweet potato soup (V | VG | GF | DF | EF | NF)

Potted confit duck rillettes, cornichons, chutney, sourdough croute (DF | EF | NF | Can be GF)

Poached salmon and smoked salmon roulade, endive, lemon and dill dressing (GF | EF | NF)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blanket, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (GF | DF | EF | NF)

Baked fillet of salmon, crushed potato cake, Tenderstem broccoli, green beans, rustic tomato sauce (GF | DF | EF | NF)

Root vegetable and butternut squash nut roast, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, vegan gravy (V | VG | GF | DF | EF)

## Desserts

Christmas pudding with brandy sauce (Can be VG, GF, DF and EF)

Baked vanilla cheesecake with cherry compote (V | GF | NF)

Dark chocolate tart with white chocolate sauce, and raspberry sorbet (V | NF)

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

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# Sunday Night Festive Party

SUNDAY 20<sup>TH</sup> DECEMBER 2026

Make your Sunday the highlight of the festive season in 2026. Enjoy a delicious three course dinner followed by a lively disco through to midnight.

Sundays are the new Saturdays, and with the fantastic atmosphere of previous years, you can expect an evening full of great food, dancing and festive fun. Our team will ensure everything runs seamlessly so you can simply relax and enjoy.

We are also pleased to offer 15% off for all NHS card holders. Join us for a Sunday night worth celebrating.

Tickets & 3 Course Meal

£35.00PP

## Timings:

Arrival: 7:30pm

Sit Down: 8:00pm

## Starters

Butternut squash and sweet potato soup (V | VG | GF | DF | EF | NF)

Potted confit duck rillettes, cornichons, chutney, sourdough croute (DF | EF | NF | Can be GF)

Poached salmon and smoked salmon roulade, endive, lemon and dill dressing (GF | EF | NF)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blanket, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (GF | DF | EF | NF)

Baked fillet of salmon, crushed potato cake, Tenderstem broccoli, green beans, rustic tomato sauce (GF | DF | EF | NF)

Root vegetable and butternut squash nut roast, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, vegan gravy (V | VG | GF | DF | EF)

## Desserts

Christmas pudding with brandy sauce (Can be VG, GF, DF and EF)

Baked vanilla cheesecake with cherry compote (V | GF | NF)

Dark chocolate tart with white chocolate sauce, and raspberry sorbet (V | NF)

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

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# Christmas Eve Dinner

THURSDAY 24<sup>TH</sup> DECEMBER 2026

Pricing

£49.50PP

Celebrate the magic of Christmas Eve with an elegant dining experience in the grandeur of the Imperial Ballroom. Surrounded by sparkling festive décor and the warm glow of the season, guests can indulge in a beautifully prepared dinner from our renowned Coast Restaurant menu, while younger guests enjoy favourites from our regular children's menu.

This luxurious Christmas Eve dinner promises a sophisticated and memorable evening for family and friends alike. Advance booking is essential to secure your table for this special festive occasion.

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

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**Available from**

18:00 - 21:15

(All dinners must be pre-booked,  
no walk-ins)

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# Christmas Eve Entertainment

Celebrate Christmas Eve in style with an evening of live music in our beautifully refurbished Martello Bar. With the Martello Bar, Cannon Bar, and The Snug (previously the Windsor Lounge) all recently refreshed, the setting is perfect for soaking up the festive atmosphere with a drink in hand.

Join us for a wonderful evening of live entertainment, featuring a mix of festive favourites and classic tunes to get you in the Christmas spirit. Whether you choose to sit back and relax or sing along, it's the perfect way to start your celebrations.

This is a complimentary event, with seating available on a first-come, first-served basis. We recommend arriving early to secure your spot and enjoy the festive cheer.

# Christmas Day Lunch

Adults  
£150.00PP

Children (3-12)  
£80.00PP

FRIDAY 25<sup>TH</sup> DECEMBER 2026

This Christmas, gather your loved ones for a beautifully prepared four-course festive lunch with all the traditional favourites and seasonal trimmings.

Relax and enjoy precious time together in elegant surroundings, with your table reserved for the entire day so you can celebrate at your own pace.

As a thank you for joining us on Christmas Day, each table will receive a special keepsake to take home, a lasting reminder of a memorable celebration filled with warmth, joy, and festive spirit.

## Available Time Slots:

12:15 | 12:45 | 13:15 | 13:45

14:15 | 14:45 | 15:15 | 15:45

(Guests cannot arrive more than 30 minutes before their allotted time)

## Starters

Cauliflower and saffron soup (V | VG | GF | DF | EF | NF)

Lobster and scallop terrine, herby salad, bisque infused mayonnaise, toasted brioche (NF | Can be GF or EF)

Smooth duck liver parfait, brandy poached pear, sourdough (NF | Can be GF)

Harissa roasted heritage carrot salad, houmous, crispy chickpeas, coconut yoghurt (V | VG | GF | DF | EF | NF)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blanket, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (GF | DF | EF | NF)

Fillet of beef wellington, chateau potatoes, baby carrots, green beans wrapped in bacon, port jus (NF | Can be GF, DF and EF)

Panfried wild seabass fillet, spinach, potato cake, crab velouté (GF | EF | NF | Can be DF)

Root vegetable and butternut squash nut roast, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, vegan gravy (V | VG | GF | DF | EF)

## Desserts

Christmas pudding, cranberry compote, brandy sauce (Can be GF)

Pavlova, with lemon curd and black cherry, soft fruits (V | GF | NF)

Dark chocolate, pistachio and nougat semi-freddo (V | GF)

Kent and Sussex cheeseboard, fig chutney, artisan crackers (V | EF | Can be GF)

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 | NF - NUT FREE

# Boxing Day Lunch

Adults  
£55.00PP

Children (3-12)  
£30.00PP

SATURDAY 26<sup>TH</sup> DECEMBER 2026

We know bringing the whole family together on Christmas Day isn't always possible. This Boxing Day, continue the celebrations with our specially curated three-course festive menu.

Savour delicious flavours, create cherished memories, and let the Christmas spirit linger a little longer. Allow us to add a touch of festive magic to your day, turning your holiday into a joyful celebration of family, laughter, and indulgent dining.

## Available Time Slots:

13:00 | 13:15 | 13:30 | 13:45

14:00 | 14:15 | 14:30 | 14:45

15:00 | 15:15 | 15:30

(Guests cannot arrive more than 30 minutes before their allotted time)

## Starters

Roasted tomato and basil soup (V | VG | GF | DF | EF | NF)

Potted confit duck rillettes, cornichons, chutney, sourdough croute (DF | EF | NF | Can be GF)

Poached salmon and smoked salmon roulade, endive, lemon and dill dressing (GF | EF | NF)

Red wine poached pear, creamy Sussex blue cheese dressing, candied walnuts (V | GF | EF | Can be DF)

## Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blanket, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (GF | DF | EF | NF)

Honey glazed gammon, roast potatoes, broccoli and cauliflower cheese, glazed carrots, parsley sauce (EF | NF | Can be GF and DF)

Roast sirloin of beef, Yorkshire pudding, roast potatoes, broccoli and cauliflower cheese, glazed carrots, red wine gravy (NF | Can be GF, DF and EF)

Baked fillet of salmon, crushed potato cake, Tenderstem broccoli, green beans, rustic tomato sauce (GF | DF | EF | NF)

Root vegetable and butternut squash nut roast, roast potatoes, brussels sprouts, roast parsnips, carrot and swede mash, vegan gravy (V | VG | GF | DF | EF)

## Desserts

Baked vanilla cheesecake with cherry compote (V | NF)

Dark chocolate tart with white chocolate sauce, and raspberry sorbet (V | NF)

Apple and mixed berry crumble, dairy custard (V | NF)

Selection of ice cream and sorbets (V | EF | NF | Can be VG, GF and DF)

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 | NF - NUT FREE

# New Year's Eve Family Party

Adults  
£80.00PP

Children (3-12)  
£40.00PP

THURSDAY 31<sup>ST</sup> DECEMBER 2026

Countdown to midnight in style and create unforgettable family memories this New Year's Eve. Our family-friendly celebrations are packed with fun for all ages, from a lively silent disco to magical performances from expert magicians Matty Evans and Andy Hawkes.

While you enjoy dancing to classic hits from our resident DJ, your little ones will be just as entertained. Join us for an evening of laughter, joy, and togetherness, and start the New Year with a celebration the whole family will remember.

## Package Deal

Party tickets, bed & breakfast  
for 2 adults & 2 children

£558.00

## Timings:

Arrival: 6:00pm  
Sit Down: 6:30pm

## Starters

Butternut squash and sweet potato soup (V | VG | GF | DF | EF | NF)

Poached salmon and smoked salmon roulade, endive, lemon and dill dressing (GF | EF | NF)

Potted confit duck rillettes, cornichons, chutney, sourdough croute (DF | EF | NF | Can be GF)

Harissa roasted heritage carrot salad, houmous, crispy chickpeas, coconut yoghurt (V | VG | GF | DF | EF | NF)

## Mains

Medium-rare roast sirloin of beef, dauphinoise potato, Tenderstem broccoli, green beans wrapped in bacon, beef dripping sauce (GF | EF | NF | Can be DF)

Kentish brie stuffed chicken breast, wrapped in Parma ham, chive mash, Tenderstem broccoli, green beans wrapped in bacon, chicken jus (GF | EF | NF)

Salmon coulibiac, baby potatoes, Tenderstem broccoli, green beans, white wine and parsley cream sauce (NF)

Steamed leek and cheddar cheese pudding, chive mash, roasted root vegetables, vegetarian gravy (V | EF | NF)

## Desserts

Black forest cherry and chocolate brownie sundae (V | NF)

Steamed golden syrup sponge, vanilla custard (V | NF)

Dark chocolate, pistachio and nougat semi-freddo (V | GF)

Baked vanilla cheesecake with cherry compote (V | NF)

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 | NF - NUT FREE

# New Year's Eve Gala

THURSDAY 31<sup>ST</sup> DECEMBER 2026

Step into an evening of elegance as we bid farewell to 2026 and welcome the arrival of 2027 in the grandeur of our Imperial Ballroom.

Dress to impress in black tie and evening gowns for a night of sophistication, indulgence, and unforgettable celebration. Enjoy live entertainment from our band, along with captivating evening performances from expert magicians Matty Evans and Andy Hawkes, creating the perfect atmosphere for dancing, laughter, and memorable moments as midnight approaches.

This event is strictly for guests aged 18 and over.

Ticket only price  
£155.00PP

## Package Deal

Party tickets, bed & breakfast  
for 2 guests  
£545.00

## Timings:

Arrival: 7:40pm  
Sit Down: 8:00pm

## Starters

Smoked haddock Cullen Skink, roasted sweetcorn (GF | EF | NF | VG option available)

Smooth duck liver parfait, brandy poached pear, sourdough (NF | Can be GF)

Warm smoked salmon, beetroot and mandarin compote, chicory, and mustard cress (GF | EF | NF)

## Intermediate

Pink Gin granita (V | VG | GF | DF | EF | NF)

## Mains

Fillet steak Rossini (served medium rare), spinach, sauteed wild mushrooms, beef dripping fries, Madeira jus (NF | Can be GF, DF, EF)

Pan-fried wild seabass fillet, samphire, spinach, potato cake, crab velouté (GF | EF | NF | Can be DF)

Roasted pumpkin risotto, sauteed wild mushrooms, crispy herbs (V | VG | GF | DF | EF | NF)

## Desserts

Dark chocolate, pistachio and nougat semi-freddo (V | GF)

Pavlova, with lemon curd and black cherry, soft fruits (V | GF | NF)

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

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# New Year's Day Carvery

FRIDAY 1<sup>ST</sup> JANUARY 2027

Welcome 2027 with a delicious New Year's Day Carvery at the Hythe Imperial Hotel. Gather with family and friends and enjoy a generous selection of seasonal favourites, freshly prepared by our talented chefs.

Relax, share laughter, and start the year in style with a festive feast in elegant surroundings.

**The full carvery menu will be published closer to the date, with options to suit all tastes and dietary requirements.**

Adults  
£40.00PP

Children (3-12)  
£20.00PP

## Available Time Slots:

12:30 - 17:30

(Guests cannot arrive more than 30 minutes before their allotted time)

## SAMPLE MENU

### Starters

Broccoli and stilton soup, served with crusty bread roll  
Ham hock terrine, piccalilli, ciabatta toast  
Classic king prawn cocktail, shredded iceberg lettuce, brown bread and butter  
Camembert and tomato puff pastry tart, baby leaf salad, balsamic glaze

### Mains

Prime roast sirloin of beef, Yorkshire pudding, rich meat gravy  
Honey and mustard glazed gammon, rich meat gravy  
Roast loin of pork, stuffing, rich meat gravy  
Basted turkey breast, with cranberry seasoning and pigs in blanket  
Stuffed saddle of lamb, rich meat gravy  
Root vegetable nut roast, with vegetarian gravy

### Desserts

Caramel apple crumble with dairy custard  
Dark chocolate and cherry roulade, Chantilly cream  
Sticky toffee pudding with caramel sauce and vanilla ice cream  
Selection of vanilla, chocolate, strawberry and salted caramel ice cream (3 scoops)  
Kid's ice cream pots with the above flavour choices

**PLEASE NOTE:**  
This is a sample menu,  
carvery will be published  
closer to the date

# Children's Menu

Little ones are invited to join in the festive fun with specially created children's menus for Christmas Day and New Year's Eve. Delicious, child-friendly dishes and sweet treats ensure younger guests enjoy every moment, making the celebrations truly memorable for the whole family.

## Christmas Day

### Starters

Tomato soup (VG | GF)

Pig's in blankets, tomato ketchup (GF | DF | EF)

### Mains

Roast turkey, stuffing ball, roast potatoes, peas, carrots and gravy (GF | DF | EF)

Fish pie, with peas and carrots (GF | EF | NF | Can be DF)

Vegetarian sausages, mashed potato, peas and gravy (V | VG | EF | NF)

### Desserts

Christmas pudding and custard (Can be GF)

Chocolate brownie, vanilla ice cream, chocolate sauce (V | GF | Can be VG)

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

## New Year's Day

### Starters

Breaded chicken goujons, bbq sauce dip, salad (DF | EF | NF)

Tomato soup (VG | DF)

Carrot, cucumber and celery sticks, mayonnaise dip

(V | GF | DF | NF | can be EF)

### Mains

Beefburger sliders, with fries and ketchup (DF | EF | NF)

Chicken breast burger, lettuce, mayonnaise, fries (NF | Can be GF)

Homemade cod fish fingers, peas, fries (NF | Can be GF)

Vegetarian sausages, mashed potato, peas and gravy (V | VG | EF | NF)

### Desserts

Chocolate brownie, vanilla ice cream, chocolate sauce (V | GF | Can be VG)

Banana and toffee sundae, wafers (V | Can be VG, GF and EF)

Selection of ice creams (V | Can be VG, GF and EF)

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

# Private Dining

Make this festive season one to remember. Whether you are planning a lively party night, an indulgent Christmas Day lunch, a relaxed Boxing Day gathering, or a cosy dinner throughout December, we have the perfect setting.

Enjoy a private space, beautifully prepared dishes, and a warm, seasonal atmosphere. Private dining is available for groups of 30 or more, with pricing on request.

If you are hosting a private function on the same day as one of our festive parties, the celebrations can continue afterwards in the Coast Restaurant with our vibrant disco.

Ideal for bringing together colleagues, friends, or family, our private dining experience offers a perfect blend of elegance, indulgence, and festive cheer.

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# 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  
£30.60

Vistamar Brisa Sauvignon Blanc | Chile  
£30.60

Viña Arropa Pardina Chardonnay | Spain  
£30.60

Monstable Chardonnay | France  
£39.60

## Red Wine

Cortefresca Merlot | Italy  
£30.60

Viña Arropa Tempranillo | Spain  
£30.60

Manzanos Rioja Crianza | Spain  
£37.35

Beyond The River Shiraz | Australia  
£37.35

## Rosé Wine

Wildwood White Zinfandel | USA  
£33.30

## Sparkling Wine

Chandon Brut Classic | France  
£51.30

Prosecco | Italy  
£42.30

## Champagne

Moët & Chandon Brut Imperial | France  
£85.30

## Beer

1 x Bucket of Assorted Bottled Beers  
£57.80

## Soft Drinks

1 x Bucket of Assorted Soft Drinks  
£41.70

# 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 Party Nights, Michael Buble Tribute Lunch and Dinner, Christmas Day Lunch and New Year's Eve 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.

## INITIAL, FINAL PAYMENTS AND TERMS AND CONDITIONS

- A payment of an initial 50% or full payment is also deemed as an agreement between you and the hotel to our terms and conditions and the hotel reserves the right to cancel a provisional booking if the 50% or full payment is not paid within this time.
- All enquiries will be released without notification if not confirmed within 10 days of your enquiry.
- To confirm your Christmas Party, Michael Buble Dinner Party, Christmas Day Lunch, New Year's Eve Gala and New Year's Eve Family Event we will require the return of your signed booking form as contract and a 50% payment within 3 days of us receiving your booking form. Please note that our Michael Buble Lunch Party and Sunday Party Night need to be paid in full at time of booking.
- Our preferred payment method would be by credit/debit card or by BAC's (Bank Transfer) and in one payment not individual guests' payments. Cheques should be made payable to Hythe Imperial. Multiple cheques are not accepted at any point during the booking process.
- Full Payment must be made 42 days prior to your event date, and a payment due notification will be sent to you 7 days prior to this payment being due. If we do not receive your payments within the deadlines outlined, we have the right to cancel your booking, and you will lose any payments made. You will also receive a Menu Choices Form to complete for you and your guests, please arrange for this to be with us at least 30 days prior to your event. Bookings made after 1st November 2026 require full payment at time of booking to secure your party or luncheon.
- Absolutely no changes can be made to guests attending or menu and wine choices less than 7 days prior to your event.
- Clear and Precise information must be indicated against menu choices for members of our 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.
- The hotel reserves the right to change the 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.
- Please make us aware if any of your party are wheelchair users so that we can ensure accessibility for parties and luncheons.
- Pre-ordered drinks packages are non-refundable should you wish to cancel your booking or drinks package.
- We will endeavour to accommodate any setting requests; however, this cannot be guaranteed.
- For all bookings we will only accept communication from the lead booker, individual requests and requirements will need to be made by the lead booker. As the booker for your party, it will be your responsibility on the evening of the event that you will be the main contact for our Food and Beverage Team. On your arrival at the hotel please make yourself available to our Meet and Greet host from our Sales team who will give you the following information:
  - A copy of your completed menu choices you sent to us for your group to refer should your guests need confirmation of their orders.
  - Place cards for any identified allergens in your group to be placed in front of them so that our Food and Beverage team can identify them and ensure that they receive the correct meal.

# Booking Terms & Conditions

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## CANCELLATIONS OF A PARTY OR INDIVIDUAL GUESTS

- Cancellation of a total party or individual guests, including cancellations due to adverse weather conditions will result in initial payments or full payments being forfeited and any pre-paid monies are not refundable or transferable.
- Bookings that cancel or reduce the numbers agreed before 1st November 2026 will lose the initial payment. Bookings that cancel or reduce the numbers after 2nd November 2026 will be charged the total value of the booking, including accommodation, meals and beverages.
- Please note that if the hotel is open and running your event and you cancel you will lose your initial and/or full payment dependent on the date of your cancellation.

## HOTEL CAN CANCEL

- The Hotel or any part of the hotel is closed or becomes unavailable due to events beyond our control.
- If you, or we become insolvent, or in the case of an individual, becomes subject to a bankruptcy petition.
- We reserve the right to cancel an event should any person attending an event be abusive to staff or any other guests.

## ALCOHOL RULES

- 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.
- 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.
- Absolutely no drinks to be taken on to our dancefloor.

## VAT

- All prices are inclusive of VAT at the current prevailing rate. Should this change, our pricing will change in-line with government guidelines.

## CHANGES TO EVENTS

- We reserve the right to postpone, cancel and change the details of the brochure.
- 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.
- 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 to a full refund of payments received.

## ROOM PLANS

- 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.
- 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.
- 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 delivered 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

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## DAMAGE TO HOTEL

- 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.

## ACCOMMODATION

- 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.
- These bookings are non- changeable and non-refundable.
- We will not hold any bedrooms on your party blocks for guests to call up and give individual credit card payments.
- 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.

## COMPANY/PRIVATE EVENTS

- We will be issuing a separate contract with our standard events terms and conditions.

## INSURANCE

- 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.
- Please bear in mind that your insurance contract will be between the insurance company and yourselves.

## COMPLAINT PROCESS

- 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 and mails that are received within 2 days of the event/stay.
- Communication received after this date will be acknowledged as having been received only.

## ZERO TOLERANCE

- Our staff have the right to perform 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.
- 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.

## LIABILITY OF HOTEL

- 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.
- The hotel shall in no event be liable to loss or damage caused by labour disputes, power failure, government regulations or act of God.



# HYTHE IMPERIAL

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