



## Happy New Year

Join us for a New Year celebration at Imperial Hotel.

### Thursday 30 December 2021

3pm Tea with Rebecca's cupcakes  
6.30 – 9.30pm Dinner in Café Cru Restaurant

### Friday 31 December 2021

8am - 9.30am Breakfast  
3pm Sandwiches, tea & cake  
6.30pm Bar opens  
7.30pm New Year's Eve Gala Dinner and  
Disco (black tie or lounge suit)  
12.30am Bacon rolls, pastries, croissants,  
tea & coffee

### Saturday 1 January 2022

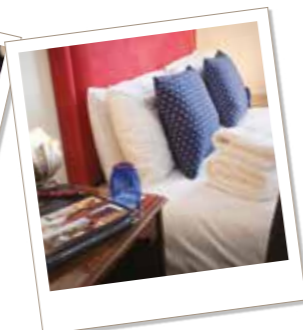
10am - 11am New Year's Day Buffet Brunch  
2.30pm Bingo  
3.30pm Tea & snacks  
7pm Challenge Quiz  
8.15pm Imperial buffet

### Sunday 2 January 2022

8am – 9am Breakfast  
Two Night Stay: £281 per person\*  
Three Night Stay: £358 per person\*



Bonus B&B nights: £80 per  
House bedroom per night  
including full Imperial breakfast.



\*Per person prices based on 2 people sharing a House bedroom. Adults only. Best & Sea View room rates available on request. All New Year's breaks include accommodation, meals and entertainment as stated. A deposit of £75 per person is required when booking with full payment by 1 November 2021.

A very Merry Christmas and all good wishes for a Happy New Year from everyone at Imperial Hotel.

## Accessibility

Built in 1898, Imperial Hotel has 9 steps from the front doors up to Reception. A stair lift and bell for assistance are available. Once on the upper ground floor, there is level access to The Terrace, Bar Fizz, and most function rooms, however there are 5 steps up to Sandown Suite Bar. There are 2 steps from Reception to the lift, which serves all bedroom floors (ramp available). On entry through the front doors, there are 6 steps down to Café Cru Restaurant.

## Contact

Imperial Hotel, 13-15 North Drive, Great Yarmouth, Norfolk NR30 1EQ  
01493 842000 • reservations@imperialhotel.co.uk • www.imperialhotel.co.uk

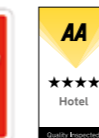
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### Payment Terms

Festive dinners or lunches: deposit of £10 per person.  
Festive Party Nights: deposit of £10 per person.  
New Year's Eve Gala Dinner only: deposit of £50 per person.  
New Year's break: deposit of £75 per person.  
Deposits are non-refundable. Payment in full is required by 5pm on Monday 1 November 2021.

### Cancellation Policy

Cancellations made 7 days prior will receive a 50% refund. Cancellations made 6 days or less before the event or a no-show will be charged in full.



# Festive fun and feasting



IMPERIAL  
HOTEL  
GREAT YARMOUTH





## The Festive Season at Imperial Hotel

### Festive lunches & dinners

#### Starters

**Spiced Parsnip Soup (V, GF, VGO)**

Labneh, apple batons

**Coarse Chicken Liver Pâté (ask for GF)**

Honey jelly, walnuts, rocket, ciabatta

**Herb Crusted Cod Fillet (ask for GF)**

Pea & mint mash, parsley velouté

**Roasted Heritage Carrot (V, VG)**

Textures of carrot, tarragon powder, savoury granola, lemon roasted chickpeas

#### Mains

**Roasted Bronze Norfolk Turkey (ask for GF)**

Bacon wrapped chipolata, pork & sage stuffing, duck fat roasted potatoes, seasonal vegetables, cranberry sauce

**Braised Skirt of Beef**

Creamed potato, roasted carrots, buttered kale, bourguignonne garnish

**Fillet of Scottish Salmon (GF)**

Saffron cocottes, tenderstem broccoli, brown shrimp, Maltaise sauce

**Celeriac, Spinach & Artichoke Pithivier (V, VG)**

Roasted beets, crispy kale, swede purée, mushroom sauce

Festive menu served from Thursday 2 December 2021. £10 per person deposit for groups of 6 or more.

LUNCH: Monday to Friday from 12noon to 2pm. DINNER: Monday to Saturday from 6pm to 9pm.

Our winter menu will also be available in December.

#### Desserts

**Imperial Christmas Pudding**

(ask for V, VG & GF options)

Brandy infused Crème Anglaise

**Orange & Mascarpone Cheesecake (V)**

Orange gel, honeycomb, speculoos crumb

**Dark Chocolate Mousse (V)**

Textures of mandarin

**Duo of Local Cheese (V, GFO)**

Quince jelly & water biscuits

**£23.50 for 2 courses**

**£27.50 for 3 courses**



## Festive Party Nights

### Festive Party Menu

Celebrate Christmas the Imperial way with our very special festive dinner & disco party nights.

Party night dates: Friday 3rd, 10th & 17th and Saturday 4th & 11th December.

#### Starters

**Spiced Parsnip Soup (V, GF, VGO)**

Labneh, apple batons

**Coarse Chicken Liver Pâté (GFO)**

Quince jelly, ciabatta toast

**Imperial Prawn Cocktail (GFO)**

Marie Rose sauce, lemon wedge, bread & butter

**Cranberry, Brie & Onion Tart (V, VGO)**

Mixed leaves, cranberry syrup

#### Mains

**Roasted Bronze Norfolk Turkey (GFO)**

Bacon wrapped chipolata, pork & sage stuffing, duck fat roasted potatoes, cranberry sauce

**Roasted Fillet of Beef**

Creamed potato, Bourguignonne sauce

**Fillet of Scottish Salmon (GF)**

New potatoes, hollandaise sauce

**Celeriac, Spinach & Artichoke Pithivier (V, VG)**

Puff pastry, mushroom sauce

All served with a selection of seasonal vegetables

V: Vegetarian, VG: Vegan, VGO: Vegan option, GF: Gluten-free, GFO Gluten-free option.

A £10 per person deposit is required at time of booking, the balance to be paid in full by 1 November 2021 accompanied by a pre-order for each guest. Minimum age 18. 7pm for 7.30pm sit down.

Dinner guests only for disco dancing until 12.30am. Please see payment & cancellations terms on back cover. All events take place subject to current Covid guidelines.

#### Desserts

**Imperial Christmas Pudding**

(ask for V, VG & GF options)

Brandy sauce

**Orange & Mascarpone Cheesecake (V)**

Orange gel, honeycomb, speculoos crumb

**Warm Chocolate Brownie (V)**

Salted caramel sauce, raspberries & popcorn

**Duo of local Cheese (V, GFO)**

Winter chutney and biscuits

**Coffee & mints**

**£48.00 per person, including half a bottle of wine.**



## New Year's Eve Gala Dinner

### Friday 31 December 2021 • Gala Dinner Menu

**Treacle Cured Salmon (ask for GF)**  
Apple and fennel salad, sour cream, cracker

**Haggis Bon Bons**

Clap shot, Scottish whisky cream

**Beef Wellington**

Wild mushroom jus

**Fillet of Lemon Sole (GF)**

Caper, shallot & parsley, lemon sauce

Served with boulangère potatoes, glazed carrots, roasted local cauliflower

**Maple & Cinnamon Brûlée (GF)**

Roasted hazelnuts with crisp, sweet pickled and terrine of apple

**Textures of Chocolate and Cherry**

Bitter chocolate tart, mousse and chocolate crisp, cherry gel, macaron & griottine cherries

**Selection of Cheese (ask for V or GF)**

Winter chutney, celery, grapes and water biscuits

**Coffee & Fudge**

**Non residents always welcome.**

**£89.00 per person**



£50 deposit per person is required at time of booking – please advise if there are any dietary requirements in your party so these can be catered for. Payment in full by 1 November 2021.

Dress code: Black tie or lounge suit.

Bars open 6.30pm. Dinner served at 7.30pm. Dancing from 10pm to 1am. Adults only.

Bacon rolls, croissants & pastries served with tea & coffee at 12.30am.

All events take place subject to current Covid guidelines.

