

# 2010 New Years Eve



## THE IMPERIAL HOTEL

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# New Year's Eve

FRIDAY 31st DECEMBER 2010

For those arriving in time, join other guests for a relaxing **Cream Tea** served between 3pm and 5pm.

Begin the Gala Evening with an opportunity to meet fellow guests at the **Manager's Champagne Reception** at 7.30pm, followed by dinner 'at your leisure' from 7.45pm

## 7 COURSE GALA DINNER MENU

A Terrine of Natural Smoked Haddock, Monkfish, Organic Salmon and Crayfish, Pickled Fennel and Cucumber Salad and a Shrimp, Saffron and Dill Sauce

or

Roast Vine Tomato Soup finished with Crème Fraîche and Basil Beignets

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Traditional Scottish Haggis with Imperial Neeps and Tatties

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Watermelon, Gin and Tonic Granite

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Halibut Loin with Sauté New Potatoes, Lemon Roasted Chicory, Baby Turnips and Onions, Chervil and Menai Mussel Nage

Slow Braised Shoulder of Welsh Lamb with Mixed Vegetables, Rosemary and Port Wine Sauce, served with Lamb Cutlet, Fondant Potato, Pea Puree and Celeric

Fillet of Welsh Beef served on a Thyme Brioche Crouton, Red Cabbage, Dauphinoise Potatoes, Wild Mushroom and Vegetable Ragout, Rich Natural Jus

Provençal Vegetable and Mixed Bean Ravioli, served on a Seasonal Vegetable and Saffron Broth, Sauté Pak Choi and Fine Herbs

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Rich Dark Chocolate and Elderflower Parfait, Caramelised Poached Pear, Dark Chocolate and Poire William Cream

Bramley Apple and Blackberry Tart with Blackberry Jelly and Calvados Smoothie

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A Platter of Welsh Farmhouse Cheese, Homemade Chutney, Grapes, Celery and Biscuits

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Freshly Ground Coffee & Mint Chocolate Fudge

**AT MIDNIGHT OUR PIPER WILL PIPE IN THE NEW YEAR.**

Dancing till the small hours. At 1am we will be serving **BACON ROLLS & COFFEE**

# New Year's Day

SATURDAY 1st JANUARY 2011

No need to hurry for Breakfast as **Chef's Special Brunch** is served from 9am to 12 noon.

Now you have the choice of saying 'cheerio' to your new-found friends or extending your stay.

## Tariff & Special Conditions

### 1 NIGHT NEW YEAR'S EVE

SUITES	£325 per person
ORME SUITE	£275 per person
EXECUTIVE ROOM	£275 per person
STANDARD ROOM	£225 per person
SINGLE ROOM	£225 per person
FRONT FACING ROOM	£30 supplement

Children sharing parents room 50% of the adult rate inclusive of Gala Dinner or £50 to include High Tea.

Children under 16 years occupying own room charged at 75% of adult rate.

We regret there is no space in the restaurant for children not partaking of Gala Dinner.

## Extra Nights

For those wishing to stay extra nights **DINNER, BED & BREAKFAST from £85 PER PERSON PER NIGHT.**

Rates are inclusive of VAT as of February 2010 and may vary with any changes in Government legislation.

A non-refundable deposit of £100 per person is required within 7 days to confirm a reservation. We advise guests to insure against cancellation. Full payment required 4 weeks prior to arrival.

The management reserves the right to amend any part of the programme without notice.

