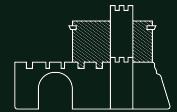




This Christmas at Imperial Hotel

— 28 NOVEMBER - —
31 DECEMBER 2025



Imperial Hotel
LOUNGE & TERRACE

We Have Christmas All Wrapped Up!

This festive season at The Imperial Hotel

Our festivities include Festive Lunches, Dinners, Christmas Day Lunch & New Years Eve

Explore our brochure and discuss with our team today!

Reimagined Imperial Hotel

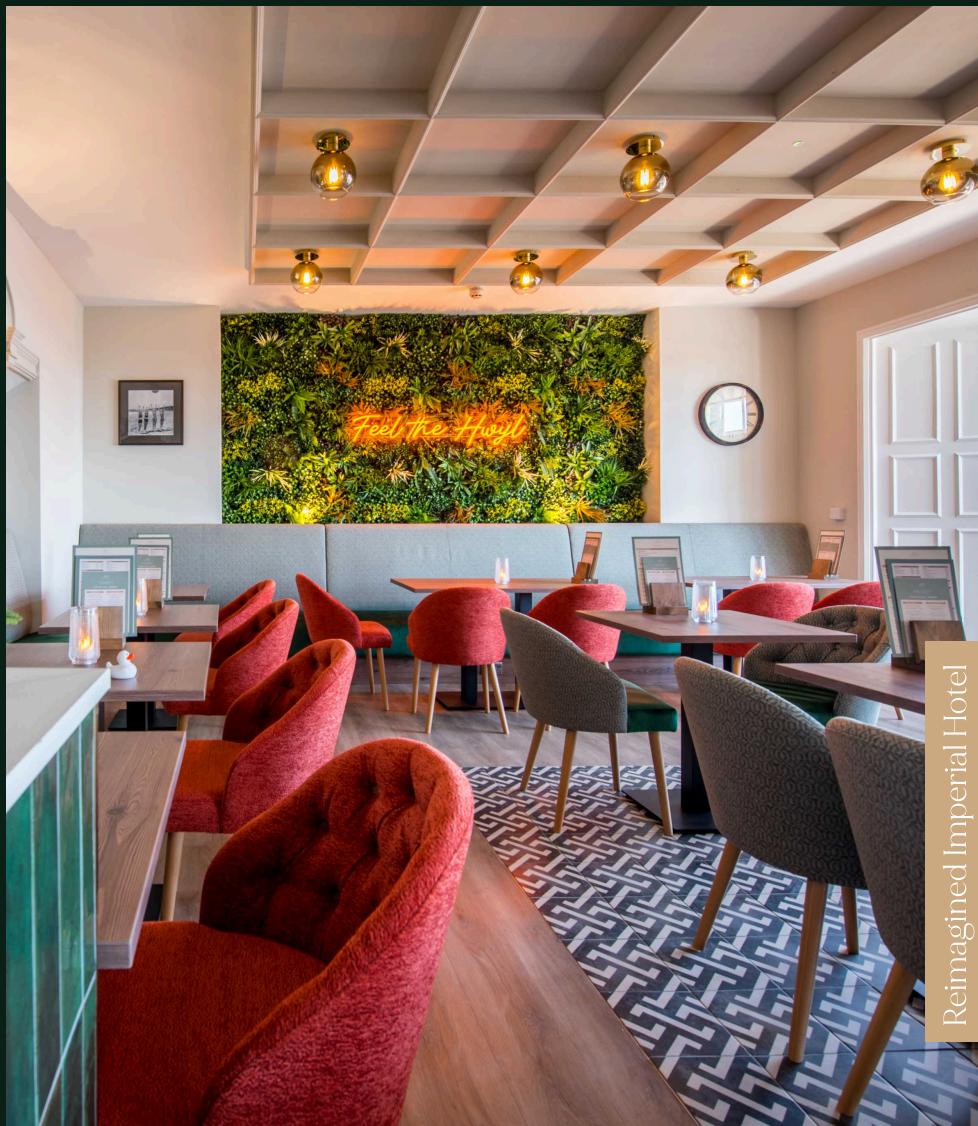
In 2025, the Imperial Hotel unveiled the results of a £3 million refurbishment, a transformative project that marks a new chapter in our story.

We have reimagined the experience of the Imperial Hotel to showcase the very best of Tenby.

From the moment you arrive, expect warm Welsh hospitality at every turn. Our thoughtfully restored bedrooms, including elegant sea view options, have been designed with contemporary luxury in mind.

Dine in style, overlooking unrivalled views of the Tenby South Beach, or why not sip a cocktail on our terrace just moments from the sand.

The Imperial Hotel has an experience waiting for all.



Reimagined Imperial Hotel

Festive Lunches & Dinners

Looking for a relaxed celebration this year?

Why not gather colleagues, friends or family for a pre-Christmas meal in the charming surroundings of Essence.

Available Monday - Saturday throughout December

Pre booking is required

£35 per person



Festive Menu

Enjoy our Festive menu throughout December

STARTERS

PERL WEN & CRANBERRY MILLE-FEUILLE

Dressed crispy leaf **(V)**

GAME TERRINE

Celeriac remoulade & tawny
port reduction **(GF)**

BEETROOT-CURED SALMON

Gin & juniper dressing **(GF)**

MULLED PEAR

Perl Las & pickled walnuts **(V)**

SPICED PARSNIP & APPLE SOUP

Root crisps, warm sourdough
& cultured butter **(VE)**

V = Vegetarian

VE = Vegan

MAINS

CROWN OF PEMBROKESHIRE TURKEY

Sage and apricot stuffing,
burnt butter and bacon sprouts, duck
fat potatoes, seasonal vegetables & red
wine gravy **(GFO)**

SLOW BRAISED SHANK OF VENISON

Bitter chocolate and redcurrant jus,
pickled blackberry & Pembroke pomme
puree **(GF)**

MUSHROOM & SPINACH WELLINGTON

Herbed mash, buttered vegetables,
white wine and garlic cream &
laverbread sauce **(V)**

FILLET OF STONE BASS

Braised fennel, sea asparagus, crushed
potatoes, smoked butter & saffron sauce

VEGAN NUT ROAST

Glazed roots, seasonal greens, roast
potatoes, thyme & chestnut gravy **(VE)**

DESSERTS

HONEYCOMB PARFAIT

Stem ginger syrup, chocolate
paint & brandy snap biscuit **(V)**

PANETTONE PUDDING

Penderyn whisky, white chocolate
sauce & salted caramel ice cream
(V)

DARK CHOCOLATE & RASPBERRY MOUSSE

Kirsch cherries & bara brith **(V)**

FIGGY PUDDING

Cointreau and orange sauce,
almond brittle &
gold chocolate penny **(V)**

PROSECCO SORBET

Limoncello syrup, sugar
shards & citrus brittle **(VE/GF)**



Festive Afternoon Tea

✧ Scones by the seaside, nothing could be better...

Cosy up with a pot of tea or add a glass of fizz, and enjoy a little Christmas cheer with every bite. ✧

Served daily (except Sundays)
2:00 pm – 5:00 pm

£5 extra per person to make it sparkle
Pre booking is required

£27 per person

Menu

Your Choice of Tea

Sandwiches

Turkey & Stuffing Roll
Brie & Cranberry Finger Sandwich (V)
Thick Cut Ham & Piccalilli on Brown Bread
Beetroot Cured Salmon & Dill Crème
Fraiche Open Sandwich

White Chocolate & Apricot Scone
Plain Scone (V)
Clotted Cream
Selection of Preserves

Sweets (V)

Bara brith
Blondie
Sherry Trifle
Macarons
Victoria Sponge

Savoury

Chorizo Scotch Egg
Pigs in Blanket Sausage Roll
Mushroom & Chestnut Tartlet (V)
Blue Cheese & Candied Walnut Parcel (V)

Christmas Day

Choose from seatings at 12pm & 3pm

STARTERS

CELERIAC & APPLE SOUP

Leek ash, gremolata & parsnip crisps

BROWN CRAB & CRAYFISH

Smoked mustard butter & laverbread toast

PRESSED GAME & WELSH DRAGON

Charred sprout petals, pickled cranberry & plum chutney

CHESTNUT CRUMBLE

Savoury Caerphilly custard, caramelised onion & black garlic puree **(V)**

SMOKED SALMON SOUFFLE

Mustard frills, cream cheese & chive sauce

MAINS

CROWN OF PEMBROKESHIRE TURKEY

Sage and apricot stuffing, burnt butter and bacon sprouts, duck fat potatoes, seasonal vegetables & red wine gravy **(GFO)**

STICKY GLAZED HOCK OF HAM

Parsley sauce, cider gravy, buttery mash & seasonal vegetables **(GF)**

SALMON WELLINGTON

Creamed potato, charred leek, artichoke puree, roasted garlic sauce & chive oil

CHRISTMAS PARCEL

Classic nut roast wrapped in filo pastry, crushed roots, Hasselback potato, wilted spinach & thyme gravy **(V)**

DESSERTS

FIGGY PUDDING

Brandy-soaked apricots & crème anglaise **(V)**

BAKED ALASKA **(V)**

WHITE CHOCOLATE & CRANBERRY ROULADE

Raspberry ripple ice cream & mulled berry coulis **(V)**

CHOCOLATE FONDANT

Penderyn whisky cream & macerated cherries **(V)**

SELECTION OF WELSH CHEESES

Chutneys, artisan biscuits, apple & celery **(V)**

£95 per adult

£55 per child

If you have an allergy, intolerance or dietary requirement, please speak to a team member who will be able to provide you with information regarding the ingredients in our food. Although we take extra precautions when advised of an allergen or intolerance, we cannot guarantee that our menu items are 100% free from allergens due to the risk of cross contamination in the preparation process. Poultry and fish dishes may contain bones



New Years Eve Gala

Welcome 2026 in style, with a delicious taster menu, dancing & plenty of bubbles!

AMUSE BOUCHE

Haggis, neeps & tatties parcel | Vodka-drenched whelks & miso | Glamorgan sausage & black garlic ketchup

SPICED BUTTERNUT CONSOMME (VE)

BEETROOT CARPACCIO (V)

Goat's cheese & rocket salad

WELSH BLUE SOUFFLE (V)

Crushed walnuts, Pembroke truffle oil,
cheese sauce & chives

CHICKEN BALLOTINE (GF)

Pan haggerty, Pease pudding, crackling cup,
chicken mousse & Madeira sauce

PRESSED MELON (VE)

Mint, gin & lemon sorbet

ROASTED STONE BASS (GF)

Cockle butter, laverbread and Pembroke
potato cake, samphire, salsify & white wine
cream sauce

TRIO OF CHOCOLATE

White chocolate and raspberry yule log (V),
salted caramel bomb & Baileys mousse

GLASS OF PROSECCO AT MIDNIGHT

£79 per person

Terms & Conditions

Provisional bookings after 1st June 2025 can be held for up to 7 days. To confirm your festive booking, a £10.00 non-refundable or transferable deposit per person will be required.

Full payment is required 28 days prior to your event. We regret that if your party size decreases in numbers, all payments are non refundable or transferable.

One payment per booking to be made, no individual payments by attendees.

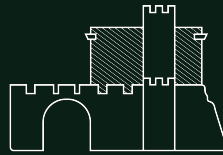
Table locations are subject to request and availability cannot be guaranteed.

If the full balance is not received at least 28 days prior to your event, we reserve the right to cancel your booking without refund of any deposits paid.

Pre orders for all attendees including special dietary requirements must be confirmed no later than 28 days prior to your event.

All food items are subject to change at any point by the hotel without prior notice.

Any guest with an allergy of any kind must be notified to the events team 28 days prior to the event. A menu detailing allergen information is available upon request. Whilst every effort is made to be extremely careful, we cannot guarantee any of our food / drinks will be free of any traces of allergens.



Imperial Hotel

LOUNGE & TERRACE

Contact Us For Festive Enquiries

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