



THE EMPRESS HOTEL

CHRISTMAS 2026

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BOOK NOW

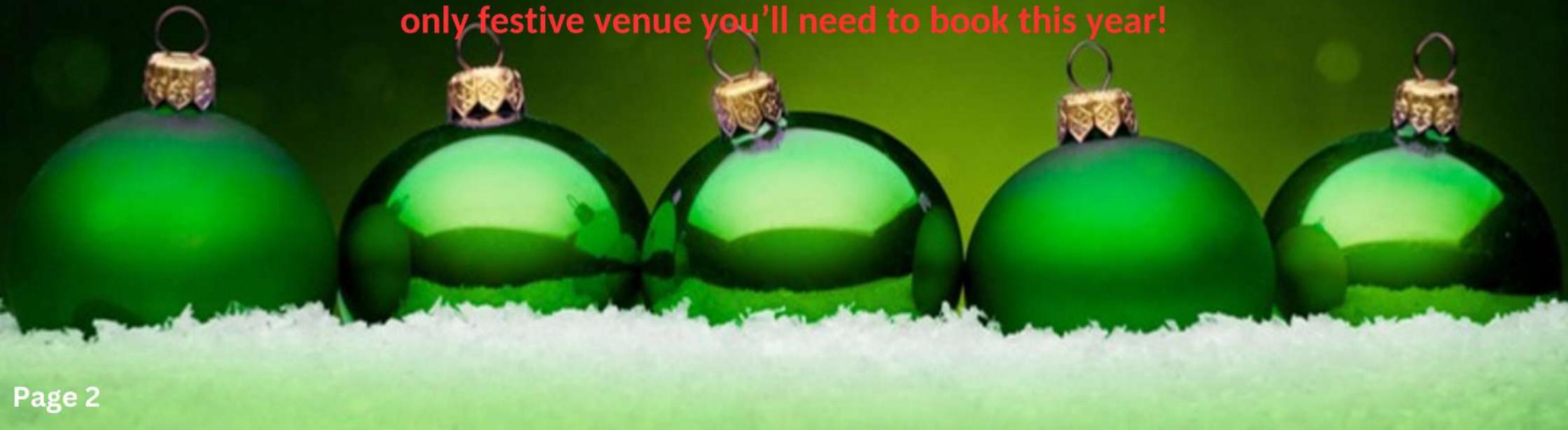




MERRY CHRISTMAS

Welcome
to The Empress Hotel

Celebrate the Christmas Party Season for 2026 with us.
With plenty of festive atmosphere, great food and service, we're the
only festive venue you'll need to book this year!



ACCOMMODATION

All rates include Bed and Breakfast



ADVANCE PURCHASE RATE

Single Room £55
Double Room £75

Book online at www.theempresshotel.net

and enter **PPXP** in the promotion box -
only available to book up to 19th November 2026.
Rate is non-refundable and no amendments allowed.
Rooms must be pre-paid on booking for guests attending
Christmas events at The Empress Hotel only

Upgrades to Seaview Rooms, the Suite & Penthouse are also available for supplements



FLEXIBLE RATE
Single Room £65
Double Room £85

Book online at www.theempresshotel.net

and enter **XMAS** in the promotion box. Flexible Christmas
Party Night Rates with cancellation/amendment allowed up
to 12 noon the day prior to arrival. Please provide a valid
debit or credit card on booking to guarantee the booking
only with payment due on arrival.

Upgrades to Seaview Rooms, the Suite & Penthouse are also available for supplements



FESTIVE DELUXE AFTERNOON TEA

Available every day from 20th November from 12.30pm to 4.30pm (except 25-26th & 31 Dec)

Full payment for your reservation is required on booking
which must be made at least 48 hours in advance. £23.95 per person.

Gift Vouchers available online or from reception all year



Choice of Finger Sandwiches

Groups over 6 guests will receive chefs selection of mixed sandwiches

Warm Homemade Scones, Clotted Cream, Jam and a
Selection of Cakes and Sweet Treats. Warm Chocolate
Fondue with a Fresh Fruit and Marshmallow Dip.

Vegan and Gluten Free selections also
available with advance notice on booking.

ADD TO THE OCCASION

Sparkling Prosecco

Champagne

Kir Royale

Bucks Fizz

Vivo Spumante Rose

Pimms Cocktail

Festive LUNCH

in the
Brasserie
Restaurant.

Enjoy a traditional Christmas Lunch served
from 12.30pm to 2.30pm on Thursday-Sunday

Available from 20th November
to 23rd December.

Adults £32.50. Children £16.25 (3-11 years).
£15/£10 deposit per adult/child

Please Note: A pre-order will be required for all
lunches at least 7 days prior to the booking date
and details will be sent in advance once deposits
are received

Tomato & Basil Soup served with a warm bread roll
Chefs Festive Pate with cherry & apple chutney and crisp melba toast
Salmon & Cod Fishcake with sweet chilli sauce
Trio of Melon served with a vibrant mixed berry compote

Roast Turkey & Ham with traditional festive stuffing
Roast Sirloin of Manx Beef with a golden Yorkshire pudding
Baked Salmon finished with a delicate spinach cream
Chef's Festive Nut Roast (Vegan) served with a rich vegan jus
All main courses are served with seasonal vegetables,
crisp roast potatoes, and festive accompaniments.

Warm Christmas Pudding with homemade brandy sauce
Honeycomb Charlotte
Warm Chocolate Brownie with Manx vanilla ice cream
Selection of Cheeses with grapes and savoury biscuit

Freshly Brewed Coffee or Tea with traditional mince pies

Festive DINNER

in the
Brasserie
Restaurant.

Enjoy a traditional Christmas Dinner served from 6.00pm to 9.30pm. Available from 20th November to 23rd December.

2 Courses £29.95

3 Courses including Coffee or Tea with Mince Pies £37.95

Available 6-9.30pm Daily

No Booking or Deposits Required for under 6 Guests

Groups of 7 or more for dinner will need to book, pre-order and pay a £15 deposit on booking and the balance 28 days before the event date. Details will be sent in advance once deposits are received

Leek and Potato Soup (Vegan) Smooth, comforting and full of seasonal flavour

Chefs Festive Pate Served with cherry & apple chutney and crisp Melba toast

Salmon & Cod Fishcake Served with a sweet chilli sauce

Creamy Garlic Mushrooms En-Croute Golden pastry filled with rich garlic mushrooms

Roast Turkey Crown With traditional festive trimmings

Roast Sirloin of Manx Beef Served with a golden Yorkshire pudding

Slow Roast Honey Glazed Gammon Gently cooked for rich festive flavour

Baked Salmon Finished with a delicate spinach cream

Chef's Festive Nut Roast (Vegan) Served with rich vegan jus

All main courses are served with **crisp roast potatoes, seasonal vegetables, and traditional festive accompaniments.**

Honeycomb Charlotte

Warm Christmas Pudding with homemade brandy sauce

Trio of Manx Ice Creams with fresh strawberries

Selection of Cheeses with grapes and savoury biscuit

Freshly Brewed Coffee or Tea with traditional mince pies

CHRISTMAS PARTY NIGHTS

with Festive Menu and Disco

Piano Bar opens from 6pm.
Followed by Dinner at 7.30pm.
Disco begins around 9.30pm until midnight.

AVAILABLE DATES (all prices are per person)

Fri 20th Nov £42.95 Δ

Fri 27th & Sat 28th November £49.95*

Fri 4th & Sat 5th December £49.95*

Fri 11th & Sat 12th December £49.95*

Fri 18th & Sat 19th December £49.95*

BOOK AND PAY YOUR DEPOSIT ONLINE**

Δ £20 deposit per person

* £25 deposit per person

Please read the booking terms and conditions on page 12 before making your reservation, in particular with regards to non refundable deposits.

PARTY NIGHT MENU FOR ALL EVENTS

Mushroom & Roast Pepper Soup
Chefs Pate with Cranberry Chutney
and Melba Toast

Prawn & Apple Salad with Marie Rose Sauce

From the Carvery:

Roast Sirloin Of Beef With Yorkshire Pudding

Roast Turkey Crown with Trimmings

Slow Roast Honey Glazed Gammon

Chef's Festive Nut Roast with Vegan Jus (Vegan)

Honeycomb Charlotte

Warm Christmas Pudding
with Home Made Brandy Sauce

Selection of Cheese with Grapes,
Celery and Savoury Biscuits

Freshly Brewed Coffee or Tea
with Mince Pies

Family Christmas Day Carvery

Celebrate the most magical day of the year with a joy-filled Christmas Day Carvery, lovingly prepared by our chefs and served with all the traditional festive favourites. The perfect way to relax, indulge and enjoy precious time with family and friends.

Served from
12.30pm - 2.30pm.
Adults £110.00
Children £55.00 (3-11 years).
£55 deposit per adult
£27.50 deposit per child.

Classic French Onion Soup Rich and comforting, topped with melted cheese croutons
Festive Hors D'Oeuvres Buffet including:
Smooth Pate, Continental cured Meats, Smoked Salmon, Prawns and a lavish Seafood Platter.
Fresh Melon and Fruits, A festive variety of Salads including Pasta, Rice, traditional Coleslaw and classic Potato Salad

Christmas Day Carvery & Main Dishes

Roast Sirloin of Manx Beef Served with a golden Yorkshire pudding and rich gravy
Roast Leg of Manx Lamb with aromatic garlic & thyme jus
Traditional Roast Turkey Served with all the festive trimmings and gravy
Baked Cod with a luxurious Spanish chorizo cream
Vegetable Wellington (Vegan) served with rich vegan jus

All carvery dishes are accompanied by **crispy roast potatoes, seasonal vegetables, and traditional Christmas accompaniments.**

Festive Desserts

Steamed Christmas Pudding with the chef's indulgent brandy sauce
A tempting selection of mouth-watering festive desserts served with fresh cream
Manx and Continental Cheese selection with grapes and homemade apple chutney

To Finish

Freshly brewed **Coffee or Tea**, served with traditional mince pies

with a gift from Santa for all children

BOXING DAY CARVERY LUNCH

SATURDAY 26TH DECEMBER

Celebrate the joy of the season with our traditional Boxing Day Carvery, lovingly prepared by our chefs and served with all the festive trimmings.

Served from 12.30pm to 2.30pm

Adults £39.95.

Children £19.95 (3-11 years).

£20 deposit per adult & £15 per child.

Starters:

Velvety Broccoli & Stilton Soup served with golden croutons
Festive Hors d'Oeuvres Buffet, including:

Smooth Chicken Liver Pâté, a selection of Continental Meats, Smoked Salmon, Prawns and an assorted Seafood Platter, Fresh Melon and seasonal Fruits, A variety of seasonal Salads, including Pasta Salad, Rice Salad, traditional Coleslaw and Classic Potato Salad

Carvery & Main Dishes:

Roast Sirloin of Prime Manx Beef with fluffy Yorkshire Pudding
Honey and Mustard Glazed Gammon gently roasted for festive flavour

Roast Leg of Manx Lamb with a rosemary and redcurrant Jus
Baked Cod with a Herb Crust served with a delicate spinach cream

Festive Nut Roast (Vegan) with rich vegan jus

All carvery dishes are served with **crisp roast potatoes, seasonal vegetables, and traditional accompaniments.**

Desserts

A mouth-watering selection of festive desserts

Freshly Brewed Coffee or Tea & Mince Pies

New Year's Eve Party



The evening commences with canapés & aperitifs served from 7pm followed by a three course carvery at 7.45pm. Entertainment is provided by Brown Sugar and our resident DJ. Carriages 12.30am.

Carrot & Lentil Soup (Vegan)
Smoked Salmon Mousse with Toasted Ciabatta
Creamy Garlic Mushrooms En-Croute
Charcuterie Meat Platter

From The Carvery:

Roast Sirloin of Manx Beef with Yorkshire Pudding
Slow Roast Honey Glazed Gammon
Roast Leg of Manx Lamb with a Mint and Redcurrant Reduction
Vegetable Wellington with Vegan Jus (Vegan)
Baked Cod with Manx Queenies Cream

Honeycomb Charlotte
Warm Christmas Pudding with Homemade Brandy Sauce
Cheese Selection with Grapes and Savoury Biscuits

Freshly Brewed Coffee or Tea served with a Mince Pie



£89.95 per person non residential with £45 deposit per person.

From £260 per couple residential in a classic room | £160 single. £75 deposit per person residential

Upgrades to refurbished Seaview rooms and Suites also available.

Party Tables will be laid up for 8, 10 & 12 people approximately and a pre-order will be required for starters this year.

Details will be sent after the deposit is paid.

NEW YEAR'S DAY CARVERY LUNCH

Celebrate the New Year with a relaxed and indulgent carvery, perfect for family and friends.

Lunch Served from 12.30pm to 2.30pm

Adults £39.95. Children £19.95 (3-11 years).
£20.00 deposit per adult & £10 per child

To Start

Warming Tomato & Basil Soup served with a freshly baked Bread Roll or Festive Hors D'Oeuvres Buffet including:
Smooth Pate, Continental Cured Meats, Smoked Salmon, Prawns and a Seafood Platter, alongside fresh Melon and seasonal Fruits.
A colourful variety of Salads including Pasta, Rice, Coleslaw and classic Potato Salads

Festive Carvery & Main Dishes

Roast Turkey with festive trimmings
Roast Sirloin of Manx Beef with golden Yorkshire pudding
Slow-Roasted Honey-Glazed Gammon
Pan Fried Teriyaki Salmon with wilted Pak Choi
& fragrant Jasmine-Scented Rice
Crispy Aubergine & Five-Bean Casserole (V)

Something Sweet

A tempting selection of desserts, including
Manx and Continental Cheese Board with Grapes and Savoury Biscuits

To Finish

Freshly brewed Coffee or Tea, accompanied by traditional Mince Pies

GIFT VOUCHERS

*The Perfect Gift for
Family & Friends*

GIFT 
VOUCHER



Available 24/7 on www.theempresshotel.net

*Vouchers are
valid for 12 months



Terms & Conditions

1. All provisional bookings must be confirmed within 14 days of booking.
2. A deposit of £20-£25 per person is payable as confirmation, for party lunches and dinners, depending on the event you are attending.
3. A deposit of £45 per person is payable as confirmation for Christmas Day Lunch.
4. We regret that all deposits are non-refundable and non transferable. Should your party size decrease in number, all payments (including deposits) made cannot be offset against any other services.
5. Final payment is due 28 days before the event or 1st December (whichever is sooner) and once paid no refunds can be considered. The Hotel recommends that customers consider obtaining insurance to provide cover in the event of cancellation and other unforeseen circumstances.
6. Food pre-orders for all festive lunches (any number of guests) and Brasserie Festive Dinners over 7 guests must be provided to the Hotel 28 days before the event.
7. If the Hotel has to cancel or amalgamate events to ensure appropriate numbers, an alternative date will be offered or a full refund given without liability, We reserve the right to change or cancel advertised entertainment due to circumstances beyond our control.
8. The cost of any additional services such as drinks on the night must be paid for prior to departure from the Hotel.
9. All alterations to bookings must be confirmed in writing.
10. For bookings taken after 1st November 2026, full payment is required at the time of booking.
11. New Years Eve Packages require a non refundable deposit of £75 per person.
12. All special dietary requirements must be advised at least 14 days in advance along with any allergy information. The Hotel will try it's best to accommodate requests but these cannot always be guaranteed and no liability is accepted in the event of mistakes or non compliance.
13. Online booking will require an initial non refundable deposit per person followed by the balance 28 days prior to the event. Online bookings are subject to a maximum number of guests at each event and reservations are provisional until confirmed in writing by the hotel due to multiple sales channels offering the same space. Bookings will be confirmed within 96 hours or contact made if insufficient space is available and deposits refunded in that instance.
14. Please note that tables for party nights are generally tables of 8, 10 and 12 guests sharing tables to allow the room to be set to our maximum numbers, and should your numbers be below 8-10 guests, then you will be seated with other guests on a sharing table. Table plans will be finalised on the day of the event and any special requests need advising by email in advance.



KEEP UP TO DATE WITH US ON OUR APP



01624 661155

www.theempresshotel.net | admin@theempresshotel.net

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