

FESTIVE LUNCH & DINNER MENU



IMPERIAL
HOTEL
GREAT YARMOUTH

Starters

Sweet Potato and Butternut Squash Soup (ask for V, VG, GF)

Lemon and garlic croutons, chives and sour cream

Ham Hock and Cranberry Terrine (ask for GF)

Piccalilli, dressed leaf, ciabatta croutes

Duo of Scottish Salmon (ask for GF)

Potted hot smoked salmon and smoked salmon mousse, pickled cucumber
and fennel salad with brown bread and butter

Roasted Heritage Parsnip (V, VG, GF)

Purée, rosti and brined parsnip, coriander oil, grated chestnut

Mains

Roasted Bronze Norfolk Turkey (ask for GF)

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

Braised Beef Cheek (GF)

Buttered winter greens, wholegrain mustard mash, Forestiere sauce

Herb Crusted Fillet of North Sea Cod (ask for GF)

Baby baked potatoes, chargrilled tenderstem broccoli, dill butter sauce

Beetroot Wellington (V, VG ask for GF)

Wrapped in a thin crepe with spinach and mushroom duxelles, orange and beetroot purée, mushroom
and tarragon sauce, roasted beetroot and crispy kale

Desserts

Imperial Christmas Pudding (ask for GF, V or VG)

Star anise infused Crème Anglaise

White Chocolate and Raspberry Cheesecake

White chocolate snow, raspberry sorbet and gel, baby lemon balm

Dark Chocolate Crème (ask for GF)

Fruit biscotti, brandy-soaked sultanas, marshmallow, pistachio and blood orange gel

Duo of Local Cheese

Quince jelly, savoury crackers, grapes and celery

Price per person

£25.50 for 2 courses

£30.00 for 3 courses