

FESTIVE PARTY NIGHT MENU



IMPERIAL
HOTEL
GREAT YARMOUTH

Starters

Sweet Potato & Butternut Squash Soup
Lemon & garlic croutons, chives & sour cream

Ham Hock & Cranberry Terrine
Piccalilli, dressed leaf, ciabatta croutes

Imperial Prawn Cocktail (ask for GF)
King prawns mixed with Marie Rose sauce, tomato, cucumber, lemon, brown bread

Cranberry, Brie & Onion Tart (V, ask for VG)
Pickled shallot & walnut salad, cranberry syrup

Mains

Roasted Bronze Norfolk Turkey (ask for GF)
Bacon wrapped chipolata, pork & sage stuffing, duck fat roast potatoes,
seasonal vegetables & cranberry sauce,

Roasted Rump of Beef
Wholegrain mustard mash, Madeira sauce

Herb Crusted Fillet of North Sea Cod
Baby baked potatoes, dill butter sauce

Beetroot Wellington
Wrapped in a thin crepe with spinach & mushroom duxelles, mushroom & tarragon sauce

All served with roasted carrots, parsnips & brussels sprouts

Desserts

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

Winter Spiced Apple Crumble
Vanilla ice cream

Chocolate Orange Brownie
Orange crumb, crème fraiche, orange syrup, poached mandarins

Duo of Local Cheese (ask for V, GF)
Quince jelly, savoury crackers, grapes & celery

Tea, Coffee & Chocolate Mints
Three courses for £51.50 per person includes half a bottle of house red, white or
rosé wine per guest, crackers and service