



IMPERIAL  
HOTEL  
GREAT YARMOUTH

# NEW YEAR'S EVE GALA DINNER MENU

## **Gin Cured Salmon (ask for GF)**

Hot smoked salmon mousse, gin and tonic gel, dill emulsion, micro herbs, crisp cracker

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## **Haggis Bon Bons (ask for V)**

Clapshot, spring onion oil, whisky and wholegrain mustard cream

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## **Fillet of Beef Wellington**

Encased in mushroom duxelles, a thin crepe and liver paté, veal jus

or

## **Pan Roasted Halibut (GF)**

Parsnip crisps, parsnip purée, curried buttered sauce

All served with potato terrine, roasted cauliflower and heritage carrots

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## **Hazelnut Panna Cotta**

Chocolate biscotti, mousse and soil, dark chocolate sauce, crystallised nuts

or

## **Orange Parfait (ask for GF)**

Speculoos biscuit, trio of orange textures including poached segments, powder and gel, with a star anise and orange syrup

or

## **Trio of Anglian Cheese (ask for V, GF)**

Quince, celery and grapes, with flavoured butter and savoury biscuits

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## **Tea, Coffee & Fudge**

£95.00 per person

**Please call us on 01493 842000 to book.**

**We can't wait to celebrate New Year's Eve with you!**

Dietary requirements can easily be catered for, please advise us of any intolerances, allergies, vegetarians or vegans at the time of booking.

Full payment required at time of booking - and if non-residents could book by 1 December please, that would be fabulous!