



IMPERIAL HOTEL

Festive Lunch & Dinner Menu

Starters

Spiced Parsnip Soup (V, GF, VGO)
Labneh, apple batons

Herb Crusted Cod Fillet (ask for GF)
Pea & mint mash, parsley velouté

Coarse Chicken Liver Pâté (ask for GF)
Honey jelly, walnuts, rocket, ciabatta

Roasted Heritage Carrot (V, VG)
Textures of carrot, tarragon powder, savoury granola, lemon roasted chickpeas

Mains

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

Braised Skirt of Beef
Creamed potato, roasted carrots, buttered kale, bourguignonne garnish

Fillet of Scottish Salmon (GF)
Saffron cocottes, tenderstem broccoli, brown shrimp, Maltaise sauce

Celeriac, Spinach & Artichoke Pithivier (V, VG)
roasted beets, crispy kale, swede purée, mushroom sauce

Desserts

Imperial Christmas Pudding (ask for V, VG & GF options)
Brandy infused Crème Anglaise

Dark Chocolate Mousse (V)
Textures of mandarin

Duo of Local Cheese (V, GFO)
Quince jelly & water biscuits

Orange & Mascarpone Cheesecake (V)
Orange gel, honeycomb, speculoos crumb

2 courses £23.50 or 3 courses £27.50

Tea or Coffee £2.90