



IMPERIAL HOTEL

Festive Party Night Menu 2021

Starters

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

Imperial Prawn Cocktail (GFO)
Marie Rose sauce, lemon wedge, bread & butter

Coarse Chicken Liver Pâté (GFO)
Quince jelly, ciabatta toast

Cranberry, Brie & Onion Tart (V, VGO)
Mixed leaves, cranberry syrup

Mains

Roasted Bronze Norfolk Turkey (GFO)
Bacon wrapped chipolata, pork & sage stuffing, duck fat roasted potatoes, cranberry sauce

Roasted Fillet of Beef
Creamed potato, Bourguignonne sauce

Fillet of Scottish Salmon (GF)
New potatoes, hollandaise sauce

Celeriac, Spinach & Artichoke Pithivier (V, VG)
Puff pastry, mushroom jus

All served with a selection of seasonal vegetables

Desserts

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

Triple Chocolate Brownie (V)
Salted caramel sauce, raspberries & popcorn

Duo of local Cheese (V, GFO)
Winter chutney and biscuits

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

Price per person: £48.00 including half a bottle of house white, red or rosé per guest on the table, plus coffee & mints. Rooms: £80 per night or £95 deluxe.

V: Vegetarian, VG: Vegan, VGO: Vegan option, GF: Gluten-free, GFO Gluten-free option – please ask when booking.