



IMPERIAL HOTEL

Superb facilities for * Dinners * Banquets * Luncheons * Buffets *
*Weddings * Receptions * Parties * Special Occasions * Anniversaries *
*Events & all other functions or celebrations

We can accommodate up to 164 people for seated meals in our splendid Victoria Suite, which overlooks the sea. The Sandown Suite looking towards the town has its own lounge bar and separate entrance from our car park, and is available for pre-dinner receptions or drinks afterwards. The Sandown Suite can also be used for seated meals for up to 90 people. For informal occasions with finger or carved buffets, we can cater for up to 200 guests.

The Imperial has an outstanding reputation for the quality of its food, especially for functions. Attached you will find details of suggested complete menus, together with separate lists of a wide selection of individually priced dishes which we can serve as starters, main courses and desserts. You can use these to make up your own function menus but please choose only one dish for each course. If you'd like to widen your selection, please talk to us and we will be only too pleased to talk about any different or special dishes you might like, or menus you may require. If any of your guests have dietary requirements to take into consideration, please tell us about these as soon as possible so that we can ensure everyone enjoys themselves at your event.

Prices listed are based on a minimum of 60 persons, however we also have function rooms suitable for smaller groups. Please ask for details and we can provide a quote. Each price per person is inclusive of the private use of our banqueting suite – the Sandown Suite has its own lounge bar. The price includes menu cards, placecards, ticket printing, VAT and service. If you have functions to price, you can do so with confidence that there are no hidden extras. And if you are planning any dancing during the evening, our disco is also available.

We have a comprehensive wine list and our banqueting manager will be pleased to recommend a choice of wines and aperitifs. We can also help with other arrangements, for example, table plans, chair covers and decorations. Microphones and lectern are also available if you require them.

Whatever the occasion, relax and rely on Imperial Hotel for superior customer service, excellent facilities, outstanding cuisine and superb attention to detail. Rest assured that our planning and organisation will help make your function a great success.

Choose Imperial Hotel with complete confidence. Our award-winning Customer Service is second to none.

Terms and Conditions

There are no forms to complete, but you are reminded that when you book a function, a contract is made between you and the hotel. We will ask for written confirmation to avoid any misunderstanding. In the event of cancellation and if we are unable to re-book function accommodation, a fee of 60% of the total expected revenue may be charged.

Function accommodation reserved is based on the expected numbers given to us at the time of booking. If numbers vary, the hotel reserves the right to change the function space. Please advise us of final numbers three days before the function. Our charges will be based on this number.

Imperial Hotel Function Menu Suggestions

Create your own menu with choices from this list.

Dietary requirements happily catered for – many dishes can be made dairy- and /or gluten free, vegan options also available. Please consult with your guests well before your event and advise us as soon as possible so that we can ensure everyone has a delicious meal.

Starters

PRICES 2022

Vegetarian (please ask for Vegan options)

Sun-blushed Tomato, Spinach & Comté Salad	£8.25
Goat's Cheese Mousse, textures of beetroot, Balsamic syrup, garlic thins	£8.25
Chilled Trio of Melon Cocktail, citrus sorbet	£7.50
Twice Baked Cheese Soufflé, Waldorf salad	£7.75
Beetroot & Sweet Potato Salad Falafel Bites, mint & cucumber salad, tzatziki and gyro Bread	£7.75

Fish

Herb-crusting Cod Fillet, buttered spinach & pea velouté	£8.75
Prawn Cocktail	£8.00
Pan-fried Sea Bass Fillet, crushed potato, spinach & crab, chervil sauce	£8.75
Salmon Fishcakes, rocket & caper salad, hollandaise sauce	£8.00
Smoked Haddock Fishcake, crushed peas, chive butter sauce	£8.00
Smoked Salmon, Fresh Lemon, Brown Bread	£8.75

Meat

Baked Chicken & Ham Pancake	£7.95
Smoked Chicken Caesar Salad	£8.25
Chicken Liver Parfait, local chutney, toasted brioche	£8.50
Ham Hock Terrine, Cumberland sauce	£8.50
Grilled Asparagus, poached egg, crisp pancetta, curried hollandaise (<i>available seasonally only</i>)	£8.00

Soups All Homemade all at £7.25

Tomato & Basil	Butternut Squash & Sage
Tomato & Tarragon	Wild Mushroom & Rosemary
Tomato, Garlic & Chilli	Cauliflower & Cheddar
Tomato, Apple & Celery	Pea, Broccoli & Spinach
Leek, Potato & Crème Fraîche	Pea & Ham
Carrot, Orange & Ginger	

Sharing Platters for the table served with warm bread - £9.95 per person

Imperial Fish Board, smoked salmon, anchovies, roll mop herring, gremolata prawns, taramasalata, served with aioli, fresh lemon & capers

Imperial Meat Board, selection of 3 cured meats, smoked chicken, chicken liver parfait, served with olives & cornichons

Imperial Vegetarian Board, marinated artichoke, hummus, olives, beetroot & sweet potato falafel bites, served with sun-blushed tomatoes and tzatziki

Main Courses

PRICES 2022

Vegetarian Dishes (please ask for Vegan options) £14.00

Butternut Squash Risotto, pine nuts, sage crisps, feta crumb
Spinach, Mushroom & Goat's Cheese Pancake
Puy Lentil & Aubergine Moussaka
Sautéed Potato Gnocchi, spinach, sun-blushed tomato, olive & pesto

Fish Dishes- served with seasonal vegetables & buttered new potatoes

Roasted Halibut, samphire & cockles, served with cockle velouté £17.25
Pan-fried Salmon Fillet, sautéed spinach, red wine butter sauce £15.50
Baked Fillet of Cod, buttered leeks, Welsh-rarebit sauce £15.50
Roasted Fillet of Haddock, crushed peas, batter scraps £14.25
While Baked Plaice, parsley & lemon butter sauce £16.25

Meat Dishes- served with seasonal vegetables & baby baked potatoes

Slow Braised Shoulder of Ingham Lamb, red wine sauce £18.00
Fillet of Scottish Beef, braised beef cheek, Madeira sauce £19.95
Baked Breast of Chicken, forestière sauce £16.00
Braised Skirt of Beef, bourguignon sauce £16.50
Beef Wellington, grilled vine tomatoes, Madeira sauce £25.50
Honey-glazed Gressingham Duck Breast, ras-el-hanout sauce £17.50
Braised Belly of Suffolk Pork, sautéed cabbage & bacon, cider sauce £16.00

Roasted Meat Dishes- served with seasonal vegetables & duck fat roasted potatoes

Loin of Suffolk Pork, crackling, apple purée, onion gravy £14.50
Breast of Norfolk Chicken, grilled bacon, thyme gravy £14.50
Sirloin of Angus Beef, Yorkshire Pudding, horseradish sauce £14.95
Leg of Ingham Lamb, mint sauce, lamb gravy £14.95

Desserts & Cheese

All priced at £7.75

Eton Mess, poached seasonal fruit, coulis, crisp meringue, crème Chantilly
Warm Chocolate Brownie, fresh raspberries, honeycomb, vanilla ice cream
Passionfruit & White Chocolate Cheesecake, orange sorbet, fresh mint
Vanilla Panna Cotta, cherry compôte, almond biscuit crumb
Apple & Salted Caramel Crumble, crème anglaise
Anise Poached Pear, crème fraîche, oat granola
Imperial Sherry Trifle, finished with whipped cream and sugared almonds
Sticky Toffee Pudding, vanilla ice cream, toffee sauce
Duo of Norfolk Cheese, local fruit chutney, grapes, celery & water biscuits

Imperial Hotel Set Menus

All prices are per person, based on a minimum of 60 people.

PRICES 2022

SET MENU 1

Tarragon & Tomato Soup

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**Roasted Breast of Norfolk Chicken**

Duck fat roasted potatoes, seasonal vegetables, grilled bacon & thyme gravy

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Eaton Mess

Poached seasonal fruit, coulis, crisp meringue, crème Chantilly

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Coffee, tea & infusions

**£31.50 per person**

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#### SET MENU 2

**Prawn Cocktail**

Gem lettuce, Marie Rose sauce, fresh lemon

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Roasted Sirloin of Norfolk Beef

Yorkshire Pudding, duck fat roasted potatoes, seasonal vegetables, horseradish sauce

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**Sticky Toffee Pudding**

Vanilla ice cream, toffee sauce

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Coffee, tea & infusions

£33.00 per person

PRICES 2022

SET MENU 3

Imperial Fish Board

Smoked salmon, anchovies, roll mop herring, gremolata prawns, taramasalata served with warm bread, aioli, fresh lemon & capers

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#### **Beef Wellington**

Baby baked potatoes, grilled vine tomatoes, seasonal vegetables & Madeira Sauce

#### **Vanilla Panna Cotta**

Cherry compôte, almond biscuit crumb

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Coffee, tea & infusions

£42.00 per person

Finger Buffet Menu Prices 2021

MENU A

A selection of sandwiches- choose 3 fillings from:-
Honey Glazed Ham, Wholegrain Mustard & Tomato
Tuna Mayonnaise & Cucumber
Egg Mayonnaise & Rocket
Cheddar Cheese & Pickle

Homemade Cocktail Sausage Rolls
Homemade Quiche
Char Grilled Chicken
Vegetable Spring Rolls & Falafels
Crisps

£15.00 per person



MENU B

A selection of sandwiches – choose 3 fillings

Honey Glazed Ham, Wholegrain Mustard & Tomato
Tuna Mayonnaise & Cucumber
Egg Mayonnaise & Rocket
Cheddar Cheese & Pickle

Homemade Cocktail Sausage Rolls
Thin & Crispy Tomato Pizza
Homemade Quiche
Char Grilled Chicken
Vegetable Spring Rolls & Falafels
Chips

£19.50 per person



Sit Down Bufffet Menu 2022

Cuts from a cold joint :-

Roast Sirloin of Beef

Suffolk Ham

Roast Norfolk Turkey

Hot Dish of the day – a choice of:

Baked Herb Chicken Breast

Beef Lasagne

Chicken Curry with Rice & Poppadums

Poached Salmon with Cold Water Prawns

Vegetarian Pasta Bake

A selection of salads

Baby Baked Potatoes

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Cheesecake

Profiteroles

Selection of cheese with crackers

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Tea, Coffee & Mints

£29.95 per person



Buffet Top Ups (minimum 20 portions)

Extra Salad Dishes @ £2.25 per portion

Penne Pasta with sundried tomato, garlic & rocket

Greek Salad

Crunchy Coleslaw

Potato Salad

Mixed Salad

Extra Side Dishes @ £2.50 per portion

Chicken Drumsticks

Potato Wedges

Mini Jacket Potatoes

Onion Rings

Chips



Afternoon Tea Menu 2022

Selection of sandwiches – choose 3 fillings:

Smoked Salmon, Cream Cheese & Cucumber

Tuna Mayonnaise

Egg & Rocket

Honey Roast Ham with Wholegrain Mustard

Cheddar Cheese & Pickle

Mini Sausage Rolls

Fingers of Homemade Quiche

Scone with jam & cream

Selection of afternoon tea fancies

Macarons

Coffee, tea & infusions

£19.95 per person

