



# IMPERIAL HOTEL

Superb facilities for \*Dinners \* Banquets \* Luncheons \* Buffets  
\* Weddings \*Receptions and any special occasions or function

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

The Imperial has an outstanding reputation for the quality of its food. 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.

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. So if you have functions to price, you can do so with confidence that there are no hidden extras. Indeed, if you are planning any dancing during the evening, our disco is 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. Microphones and lectern are also available if you require them.

Whatever the occasion, relax and rely on Imperial Hotel for facilities, cuisine and 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.**

The 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  
Choose from this list to create a menu for your meal

Starters

PRICES 2020

**Cold**

Williams Pear, British Stilton & Fig Salad	6.95
Trio of Melon with Orange Sorbet	6.40
Iced Melon & Raspberry Cocktail	6.40
Iced Citrus Cocktail, Mulled Wine Syrup	6.40
Prawn Cocktail	7.70
Smooth Chicken Liver Pate, Plum Chutney	7.70
Smoked Salmon, Dill Blinis, Horseradish crème fraiche	10.2
Caesar Salad	5
Ham Hock Terrine, Cumberland Sauce	7.70
Marinated Herrings, Dill Cucumber, Potato Salad	7.70
	7.70

**Hot**

Baked Chicken & Ham Pancake	7.50
Salmon Fishcakes, Pesto Mayonnaise	7.70
Twice Baked Cheese Soufflé, Walnut Salad	7.00
Pan Seared Scallops, Cauliflower Puree, Grilled Pancetta	9.95
Grilled Goats Cheese, Beetroot & Walnut Pesto	7.00
Goats Cheese Tart, Red Onion Marmalade, Red Peppers & Basil Pesto	6.50

**Soups All Homemade** all at £6.55

Roasted Tomato & Basil	Pea & Pear
Leek & Potato	Wild Mushroom
Carrot & Orange	Tomato, Apple & Celery
Cauliflower & Cheddar	French Onion
Butternut Squash	

## Main Courses

*Served with a selection of vegetables. Choose one only per menu. (If you would like a choice of menu & are unable to provide a pre order, there is a supplement of £7.00 per head)*

### PRICES 2020

#### **Fish**

Grilled Atlantic Halibut, Savoy Cabbage, Wild Mushrooms & Red Wine Sauce	18.15
Grilled Fillet of Loch Duart Salmon, Wilted Spinach & a Tomato & Herb Dressing	14.25
Grilled Fillet of Loch Duart Salmon, Braised Fennel & a Rich Chive Butter Sauce	14.25
Baked Fillet of North Sea Cod with Horseradish & Provencale Herbs	13.90
Poached Fillet of Sea Bass, Risotto Cake & Saffron Butter Sauce	16.40
Deep Fried Fillet of Scottish Haddock or Cod, Chips & Tartare Sauce	13.15

#### **Meat**

Roast Breast of Spring Chicken, Bacon & Thyme Gravy	13.60
Roast Norfolk Turkey, Sage & Onion Stuffing, Chipolata & Cranberry Sauce	13.60
Roast Breast of Gressingham Duck, Madeira Gravy or Tangy Orange & Dubonnet Sauce	16.40
Roast Sirloin of Beef, Yorkshire Pudding & Horseradish Sauce	14.65
Roast Leg of English Lamb, Mint Sauce and Baby Baked Potatoes	14.65
Roast Loin of Pork, Crispy Crackling, Apple Sauce & Onion Gravy	13.90
Grilled Lemon Chicken, Creamy Polenta, Wild Rocket, Chilli Dressing	14.25
Baked Breast of Chicken, Celeriac, Leeks & a Light Cream Gruyere Cheese Sauce	14.25
Breast of Chicken 'Chambertin'	14.80

## Meat Continued

PRICES 2020

Cumin Baked Lamb Chump, Sundried Tomatoes, Wild Rocket, Balsamic Reduction	16.90
Confit Leg of Gressingham Duck, Creamy Mashed Potato, Toulouse Sausage, Red Wine Gravy	14.20
Slow Cooked Skirt of Beef, Roasted Baby Onions, Button Mushrooms, Smoked Bacon & Red Wine Gravy	14.80
Baked Belly of Dingley Dell Pork, Braised Red Cabbage, Sweet Potato Puree & Thyme Gravy	14.20
Farmhouse Pork Sausages, Wholegrain Mustard Mash & Onion Gravy	12.55
Beef Wellington, Dauphinoise Potatoes, Madeira Gravy	23.20
Pan Fried Fillet Steak Tournedos	24.40
Fillet Beef Stroganoff, Basmati Rice	18.85

## Vegetarian Dishes all at £12.55

*(Available if ordered in advance. Choose one only)*

Wild Mushroom Stroganoff, Basmati Rice  
Plum Tomato, Red Onion & Mozzarella Tart  
Vegetarian Moussaka  
Spinach, Goats Cheese & Wild Mushroom Pancake  
Butternut Squash Risotto  
Penne Pasta, Rich Tomato Sauce, Aged Parmesan  
Vegetable Lasagna  
Leek & Stilton Tart

**Desserts** All priced at £7.30

**Cold**

Tulip of Fresh Fruits  
Cream Filled Chocolate Profiteroles  
Chocolate Brownie Cake, Vanilla Ice Cream, Biscotti  
Vanilla Pannacotta, Spiced Cherries  
Orange Crème Brûlée, Lemon Sorbet  
Port & Claret Jelly, Shortbread Biscuits  
Lemon Cheesecake, Vanilla Custard  
Sherry Trifle  
Classic Peach Melba  
Lemon Posset, Madeline Biscuits  
Poached Pear Belle Helene  
A Trio of Ice Creams, Meringue Shell  
British Stilton and West Country Cheddar with Apple & Celery

**Hot**

Baked Apple Tart with Custard or Cream  
Honey Rice Pudding, Warm Fruit Compote  
Baked Ginger & Apple Pudding, Banana Ice Cream  
Bramley Apple Crumble with Custard or Ice Cream  
Baked Bread & Butter Pudding with Custard  
Bakewell Tart  
Sticky Toffee Pudding, Rum Raisin Ice Cream  
Christmas Pudding with Brandy Sauce

**Filter Coffee with Mints £2.15**

Please ask if any of your guests have particular dietary requirements. Gluten or dairy free intolerances can easily be catered for. Vegan options also available.

## Imperial Hotel set menus

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

### PRICES 2020

#### MENU 1

Iced Melon & Raspberry Cocktail

*or*

Leek & Potato Soup

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Roast Breast of Spring Chicken, Bacon & Thyme Gravy

A Selection of Fresh Vegetables

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Baked Apple Tart with Custard

*or*

British Stilton & West Country Cheddar with Apple & Celery

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Filter Coffee with Mints

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**£29.50 per head**

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#### MENU 2

Smooth Chicken Liver Pate with Plum Chutney

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Roast Norfolk Turkey, Sage & Onion Stuffing, Chipolata, Cranberry Sauce

A Selection of Fresh Vegetables

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Poached Pear Belle Helene

*or*

British Stilton & West Country Cheddar with Apple & Celery

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Filter Coffee with Mints

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**£31.10 per head**

## PRICES 2020

### MENU 3

Prawn Cocktail

*or*

Cream of Tomato Soup

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Roast Sirloin of Beef, Yorkshire Pudding & Horseradish Sauce

A Selection of Fresh Vegetables

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A Tulip of Fresh Fruits

*or*

Chocolate Brownie Cake, Vanilla Ice Cream

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Filter Coffee with Mints

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**£32.15 per head**

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### MENU 4

Ham Hock Terrine, Apple & Plum Chutney

*or*

Carrot & Orange Soup

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Poached Fillet of Seabass, Risotto Cake & Saffron Butter Sauce

A Selection of Fresh Vegetables

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Baked Ginger & Apple Pudding with Banana Ice Cream

*or*

British Stilton & West Country Cheddar with Apple & Celery

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Filter Coffee with Mints

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**£33.65 per head**

PRICES 2020

MENU 5

Smooth Chicken Liver Pâté, Plum Chutney

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Char Grilled Fillet of Loch Duart Salmon, Braised Fennel & a rich Chive Butter Sauce

*or*

Cumin Baked Lamb, Sundried Tomatoes

A Selection of Fresh Vegetables

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Cream Filled Chocolate Profiteroles

*or*

Orange Crème Brûlée with Lemon Sorbet

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Filter Coffee with Mints

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**£34.35 per head**

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MENU 6: 4 COURSES

Salmon Fishcakes, Pesto Mayonnaise

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Minestrone Soup

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Roast Loin of Pork, Crispy Crackling, Apple Sauce & Onion Gravy

A Selection of Fresh Vegetables

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Lemon Cheesecake with Vanilla Custard

*or*

British Stilton & West Country Cheddar with Apple & Celery

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Filter Coffee with Mints

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**£38.15 per head**



PRICES 2020

MENU 7: 4 COURSES

Smoked Salmon, Dill Blinis, Horseradish Crème Fraîche

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Butternut Squash Soup

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Baked Belly of Dingley Dell Pork, Braised Red Cabbage,  
Sweet Potato Puree & Thyme Gravy

A Selection of Fresh Vegetables

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Vanilla Pannacotta

*or*

Port & Claret Jelly with Shortbread Biscuits

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Filter Coffee with Mints

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**£40.90 per head**

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MENU 8

Pan Seared Scallops, Cauliflower Puree, Grilled Pancetta

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Beef Wellington

A Selection of Fresh Vegetables

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Bramley Apple Crumble

*or*

Orange Crème Brûlée

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Filter Coffee with Mints

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**£44.00 per head**

PRICES 2020

**Buffet Menus**

**MENU A**

**A Selection of Sandwiches- choose 3 fillings from:-**

*Honey Glazed Ham, Wholegrain Mustard & Tomato*

*Roast Sirloin of Beef, Horseradish & Rocket*

*Tuna Mayonnaise & Cucumber*

*Egg Mayonnaise & Cress*

*Cheddar Cheese & Pickle*

**Homemade Cocktail Sausage Rolls**

**Homemade Quiche**

**Char Grilled Chicken**

**Vegetable Spring Rolls & Falafels**

**Crisps**

**£13.60 per person**



## MENU B

**A Selection Sandwiches – choose 3 fillings**

*Honey Glazed Ham, Wholegrain Mustard & Tomato*

*Roast Sirloin of Beef, Horseradish & Rocket*

*Tuna Mayonnaise & Cucumber*

*Egg Mayonnaise & Cress*

*Cheddar Cheese & Pickle*

**Homemade Cocktail Sausage Rolls**

**Thin & Crispy Tomato Pizza**

**Homemade Quiche**

**Char Grilled Chicken**

**Vegetable Spring Rolls & Falafels**

**Chips**

**£17.60 per person**



MENU C  
SIT DOWN BUFFET MENU

Cuts from the cold joint of :-

*Roast Sirloin of Beef*  
*Suffolk Ham*  
*Roast Norfolk Turkey*

Poached Salmon with Cold Water Prawns

Hot Dish of the Day A Choice of :-

*Baked Herb Chicken Breast*  
*Beef Lasagne*  
*Chicken Curry with Rice & Poppadums*

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

£26.25 per person



## **Buffet Top Ups (minimum 20 portions)**

### **Extra Salad Dishes @ £1.20 per portion**

Penne Pasta with sundried tomato, garlic, rocket

Greek Salad

Crunchy Coleslaw

Potato Salad

Mixed Salad

### **Extra Side Dishes @ £1.50 per portion**

Chicken Drumsticks

Potato wedges

Mini Jacket Potatoes

Barbecue pulled Pork

Spicy Chilli Beans

Onion Rings

Chips



PRICES 2020

Afternoon Tea Menu

**Choice of three Sandwiches: -**

*Smoked Salmon & Cucumber*

*Tuna Mayonnaise*

*Egg & Cress*

*Honey Roast Ham with Wholegrain Mustard*

*Cheddar Cheese & Pickle*

*Roast Beef, Horseradish, Rocket & Tomato*

**Mini Sausage Rolls**

**Fingers of Homemade Quiche**

**Scone with Jam & Cream**

**Selection of Afternoon Tea Fancies**

**Macarons**

**Pots of Tea / Coffee**

**£18.00 per person**