



IMPERIAL HOTEL

**Superb facilities for * Dinners * Banquets * Luncheons * Buffets * *
Weddings * Receptions * Parties * Special Occasions * Anniversaries *
Events & all other special occasions and functions**

The Imperial has an outstanding reputation for the quality of its food. Enclosed are details of our suggested complete menus together with separate lists of a wide selection of individually priced dishes 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. However, if you want to widen your selection, please talk to us and we shall be pleased to discuss any alterations and allergens.

We can accommodate up to 120 for seated meals between our splendid Victoria Suite which overlooks the sea and the adjacent Sandown Suite with its own lounge bar – and separate entrance from our carpark – 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.

Our listed prices are based on a minimum of 60 persons – but we also have ideal function rooms for smaller groups and we shall be pleased to quote you separately. Each price per person is inclusive of menu cards, place cards, ticket printing, VAT and service. We are always happy to recommend and book a Disco on your behalf, however you are welcome to source your own.

We have a comprehensive wine list and our banqueting coordinators will be pleased to assist you with the choice of wines, aperitifs, etc. They will also help with your other arrangements – table plans for example – and our microphones and lectern are available if you require them.

Whatever the occasion you can rely on the Imperial Hotel for facilities, cuisine and attention of the highest order and you can rest assured that our planning and organisation will help make your function a great success.

If you have any queries about our menus or various function rooms, please call us on 01493 842000 or email grantsmith@imperialhotel.co.uk

Choose The Imperial Hotel with confidence!

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. Nevertheless we ask for written confirmation to avoid any misunderstanding and will ask for a deposit to hold the booking.

In the event of cancellation the Imperial Hotel reserves the right to withhold the deposit or offer partial refund. We ask for final numbers and details a minimum of 14 days before the event and this is what will be charged.

We reserve the right to amend the booked function space if expected numbers should vary.
Please confirm final numbers ahead of the function.

Imperial Hotel Function

2023 Menu

Build your own menu with choices from this list

Dietary requirements are happily catered for – many dishes can be made dairy and/or gluten free. Vegan options also available. Please consult with your guests well ahead of your event so that we can ensure that everyone enjoys a delicious meal.

Starters

Vegetarian

- Sun-blushed Tomato, Spinach & Comté Tart, rocket & pine nut salad £8.25
- Goats 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 Falafel Bites, mint & cucumber salad, tzatziki & gyro bread £7.75

Fish

- Herb-crusted Cod Fillet, buttered spinach, pea velouté £8.75
- Prawn Cocktail £8.25
- Pan-fried Sea Bass Fillet, crushed potato, spinach & crab, chervil sauce £8.75
- Salmon Fishcakes, rocket & caper salad, hollandaise sauce £8.25
- Smoked Haddock Fishcake, crushed peas, chive butter sauce £8.25
- Smoked Salmon, fresh lemon, brown bread £9

Meat

- Baked Chicken & Ham Pancake £8.25
- Smoked Chicken Caesar Salad £8.25
- Chicken Liver Parfait, local chutney, toasted brioche £8.50
- Ham Hock Terrine, piccalilli, toasted ciabatta £8.50
- Grilled Asparagus, poached egg, crisp pancetta, curried hollandaise (seasonal) £8.25

Soups £7.50

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

Sharing Platters (for the table) £11.00 per person

- Imperial Fish Board - smoked salmon, anchovies, roll mop herring, gremolata prawns, taramasalata, served with warm bread, aioli, fresh lemon & capers
- Imperial Meat Board - selection of 3 cured meats, smoked chicken, chicken liver parfait, served with warm bread, olives & Cornichons.
- Imperial Vegetarian Board - marinated artichoke, hummus, olives, beetroot & sweet potato falafel bites, served with warm bread, sun blushed tomatoes & tzatziki

Mains

Roasted Meats (served with seasonal vegetables & duck fat roasted potatoes)

- Loin of Suffolk Pork, apple purée, crackling, onion gravy £14.50
- Breast of Norfolk Chicken, grilled bacon, thyme gravy £14.95
- Sirloin of Angus Beef, Yorkshire pudding, horseradish sauce £15.95
- Leg of Ingham Lamb, mint sauce, lamb gravy £15.95

Meat Dishes (served with seasonal vegetables & baby baked potatoes)

- Slow Braised Shoulder of Ingham Lamb, red wine sauce £18
- Fillet of Scottish Beef, braised beef cheek, Madeira sauce £21
- Baked Breast of Chicken, forestière sauce £16
- Braised Skirt of Beef, bourguignon sauce £16.50
- Beef Wellington, grilled vine tomatoes, Madeira sauce £27
- Honey-glazed Gressingham Duck Breast, ras-el-hanout sauce £18.50
- Braised Belly of Suffolk Pork, sautéed cabbage & bacon, cider sauce £16.50

Fish Dishes (served with seasonal vegetables & buttered new potatoes)

- Roasted Halibut, samphire & cockles, served with cockle velouté £17.50
- Pan-fried Salmon Fillet, sautéed spinach, red wine butter sauce £16
- Baked Fillet of Cod, buttered leeks, Welsh-rarebit sauce £16
- Roasted Fillet of Haddock, crushed peas, batter scraps £14.95
- Whole Baked Plaice, parsley & lemon butter sauce £16.50

Vegetarian Dishes £14.50

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

Desserts & Cheese

(all priced £7.95)

- 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 compote, 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 2023

All prices are per person

Set Menu 1

Tomato & Tarragon Soup

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Roasted Breast of Norfolk Chicken

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

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Eton Mess

Poached seasonal fruit, coulis, crisp meringue, crème Chantilly

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Coffee, Tea & Chocolate Mints

£32.50 per person



Set Menu 2

Prawn Cocktail

Gem lettuce, Marie Rose sauce, fresh lemon

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Roasted Sirloin of Angus Beef

Duck fat roasted potatoes, seasonal vegetables, Yorkshire pudding, horseradish sauce

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Sticky Toffee Pudding

Vanilla ice-cream, toffee sauce

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Coffee, Tea & Chocolate Mints

£34.00 per person



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*

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Vanilla Panna Cotta

Cherry compôte, almond biscuit crumb

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Coffee, Tea & Chocolate Mints

£46.00 per person



Imperial Hotel Finger Buffet Menus 2023

MENU A

A Selection of Sandwiches - choose 3 fillings from:-

Honey Glazed Ham, Wholegrain Mustard & Tomato

Tuna Mayonnaise & Cucumber

Egg Mayonnaise & Cress

Cheddar Cheese & Pickle

Homemade Cocktail Sausage Rolls

Homemade Quiche

Char Grilled Chicken

Falafels

Coleslaw

Crisps

£17.00 per person



MENU B

A Selection of Sandwiches – choose 3 fillings

Honey Glazed Ham, Wholegrain Mustard & Tomato

Tuna Mayonnaise & Cucumber

Egg Mayonnaise & Cress

Cheddar Cheese & Pickle

Homemade Cocktail Sausage Rolls

Thin & Crispy Tomato Pizza

Homemade Quiche

Char Grilled Chicken

Falafels

Coleslaw

Chips

£22.00 per person





MENU C
SIT DOWN BUFFET MENU

Cuts from a 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

~ ~ ~

Tea & Coffee

£34.00 per person





MENU D
SIT DOWN BUFFET MENU

Deep Fried Fillets of Haddock Goujons

Chips

Garden Peas

Buttered Bread Roll

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Cream Filled Eclairs

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Tea & Coffee

£18.00 per person



MENU E
SIT DOWN BUFFET MENU

Pasta Bake

Pesto, Mushrooms, Cream, Cheese

Cold Ham

Garlic Bread

~ ~ ~

£15.00 per person

Add Chips £3 per person





AFTERNOON TEA MENU

Choice of three Sandwiches: -

*Smoked Salmon, Cream Cheese & Cucumber
Egg & Cress
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

Crisps

Unlimited Tea & Coffee

£23.00 per person

