



IMPERIAL
HOTEL
GREAT YARMOUTH

New Year's Eve Gala Dinner Menu 2023

Soy & Beetroot Marinated Salmon

Fennel pollen cream, pickled beets and beetroot gel, charred cucumber, poppy seed cracker
Or

Roasted Baby Carrots (VG, V, GF)

Whipped ricotta, spinach and soft herb pesto, baby leaf, tarragon powder

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Hogmanay Haggis (ask for VG, V, GF)

Haggis Bon Bon, Spring onion oil, neep purée, whisky cream

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Roasted Beef Fillet (GF)

Braised ox cheek, creamed horseradish mashed potato,
roasted heritage carrots and broccoli, veal jus

Or

Roasted Fillet of North Sea Cod (GF)

Cauliflower and goats cheese bonbon, purée of cauliflower,
shellfish fondue, broccoli, sauté potatoes

Or

Hickory Smoked Garlic Wild Mushroom Stroganoff (VG, V, GF)

Basmati rice, mushroom powder, crispy mushrooms

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Trio of Chocolate (V, GF)

Chocolate terrine, soil and mousse, sweet cranberry jam,
whipped ricotta, Crystalised hazelnuts, micro herb

Or

White Chocolate Panna Cotta

Brown butter crumble, pear and raspberry compote, raspberry sorbet, coconut sable

Or

A Trio of Cheese (ask for GF, V)

Quince jelly, butter, savoury crackers and celery

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Tea, Coffee & Imperial Chocolate Mints