IMPERIAL

HOTEL & RESTAURANT

Christmas

DAY 2018





CHRISTMAS DAY 2018

CANAPES AND PROSECCO ON ARRIVAL

STARTERS

PUMPKIN SOUP

WITH SOURDOUGH BREAD (V. VE, GFO, DF)

CRISPY FRIED GOAT CHEESE PARCEL

WITH APPLE, WALNUT SALAD AND BEETROOT PUREE (V. GF)

LENTIL DHAL

WITH SCALLOPS AND PARSNIP PUREE (GF DF)

SMOKED HAM HOCK TERRINE

WITH MUSTARD SAUCE, CROUTON AND MIXED LEAVES (GFO)

SMOKED POTATO CROQUETTES

WITH CRANBERRY DIP AND MIXED LEAVES (DF. VE)

V - VEGETARIAN VGN - VEGAN DF - DAIRY FREE GF - GLUTEN FREE N - CONTAINS NUTS

MAINS

CORN CRUSTED RACK OF LAMB

WITH BLACK-EYED BEANS DAHL AND MINTED GRAVY

ROAST BEEF

WITH YORKSHIRE PUDDING AND GRAVY (GFO)

PUMPKIN RISOTTO

SERVED WITH FRESH CHILLI AND ROCKET SALAD (VE. V. GF)

SEED CRUSTED TURBOT

WITH WILTED BLOOMSDALE SPINACH CHILLI AND MUSSELS

ROAST TURKEY

WITH BREAD SAUCE, GRAVY AND CRANBERRY SAUCE (GFO)

ROAST PORK SERVED

WITH YORKSHIRE PUDDING ROAST POTATOFS VEGETABLES AND GRAVY

VEGETARIAN ROAST

WITH YORKSHIRE PUDDING AND VEGGIE GRAVY (VE)

(ROAST POTATOES AND SELECTION OF VEGETABLES TO SHARE ON ALL TABLES)



DESSERTS

CHOCOLATE SOUFFLE WITH MANDARIN ICE-CREAM

CHRISTMAS PUDDING BRANDY CUSTARD AND RED CURRANTS

HOME BAKED LEMON TART

PANNA COTTA (VE. GF)

CHEESE BOARD

