

IMPERIAL

HOTEL & RESTAURANT

Christmas

DAY 2020



£55.00
PER PERSON

CHRISTMAS DAY 2020

CANAPES AND GLASS OF BUBBLY ON ARRIVAL

STARTERS

LOBSTER AND CRAB TORTELLINI

PRAWN BISQUE, FENNEL FOAM AND CORAL TUILLE

SPINACH AND CHESTNUT GNOCCHI

CARROTS, BEETROOT, ROMANESCO FLORETS, CRISPY CAVOLO NERO, FETA CHEESE AND TOASTED CHESTNUTS (V, N)

DUCK RILLETTE

CRISPY SOFT-BOILED DUCK EGG, FIG AND ORANGE CONFIT (GFO)

BUCKWHEAT PANCAKE RED ONION AND GOATS CHEESE CANNELLONI

RED PEPPER SAUCE AND TOASTED WALNUTS (GFO, VGN, N)

SOUSED SEA BASS

CELERIAC REMOULADE AND PICKED FENNEL (GF)

ROASTED BUTTERNUT SQUASH SOUP

SOURDOUGH BREAD AND GUERNSEY BUTTER (GFO, DF)

MAINS

TRADITIONAL ROAST SIRLOIN OF BEEF

SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, ROAST GRAVY AND HORSERADISH SAUCE (GFO)

TRADITIONAL ROAST TURKEY

CHESTNUT STUFFING, SEASONAL VEGETABLES, ROAST POTATOES, CHIPOLATA WRAPPED IN BACON, ROAST GRAVY AND BREAD SAUCE (GFO, N)

HAM HOCK MUSHROOM AND CHESTNUT PIE

CARROTS, BROCCOLI AND CHAMP POTATO (N)

TWICE BAKED RED PEPPER AND BUTTERNUT SQUASH SOUFFLE

ROASTED BUTTERNUT SQUASH AND PINE NUTS (V, N)

BAKED LEMON SOLE

PRAWN RAVIOLI, BROAD BEANS, ASPARAGUS, PARMENTIER POTATO, TOASTED ALMONDS AND A VERMOUTH BEURRE BLANC (N)

DESSERTS

STICKY GINGERBREAD PUDDING,

GINGER AND BRANDY SAUCE, TOPPED WITH CINNAMON ICE CREAM

ICED COCONUT AND PRALINE PARFAIT

CHOCOLATE AND RASPBERRY MACAROONS (GF)

WHITE AND DARK CHOCOLATE

BAVARIAN CREAM (GF)

CITRUS AND BLUEBERRY CLAFOUTIS TART

VANILLA ICE CREAM

TRADITIONAL CHRISTMAS PUDDING AND BRANDY SAUCE (GFO)

CHEESE AND BISCUITS (GFO)

TEA / COFFEE AND PETIT FOURS

V - VEGETARIAN

VGN - VEGAN

DF - DAIRY FREE

GF - GLUTEN FREE

N - CONTAINS NUTS

