

IMPERIAL VENUES

Menu

REFRESHMENTS & NIBBLES

BEVERAGES

| | | |
|---|-----------|-------|
| Fairtrade Tea and Coffee <i>per cup*</i> | | £2.50 |
| <i>with biscuits per person*</i> | | £3.00 |
| <i>with deluxe biscuits per person*</i> | | £3.30 |
| Still / Sparkling Mineral Water | 500ml | £1.25 |
| | 1 litre | £2.50 |
| Fruit Juice | 1 litre | £3.00 |
| <i>Apple, orange, cranberry, mango or passion fruit</i> | | |
| Coca Cola, Sprite or Fanta | 330ml can | £1.25 |
| Sparkling Elderflower Press | 275ml | £2.75 |

NIBBLES

| | |
|---|-------|
| Piece of fruit | £0.95 |
| Olives <i>serves five</i> | £4.65 |
| Classic nuts <i>serves five</i> | £3.10 |
| Caramelised red onion mixed nuts <i>serves five</i> | £4.10 |
| Kettle crisps <i>serves five</i> | £3.10 |
| Vegetable crisps <i>serves five</i> | £3.70 |
| Chilli rice crackers <i>serves five</i> | £4.10 |



BREAKFAST TREATS

— Available until 11.30. Minimum order 15 —

| | |
|--|-------|
| Freshly-baked mini croissant and Danish pastry <i>two pieces</i> | £1.90 |
| Half bacon baguette | £2.85 |
| Half Cumberland sausage baguette | £2.85 |
| Omelette egg muffin | £2.85 |

*Minimum order is 15



vegetarian



vegan



gluten-free



dairy-free

CAKES, BAKES & CHOCOLATE

— Minimum order 15 —

| | |
|--|-------|
| Mini blueberry muffin | £1.55 |
| Mini double chocolate muffin | £1.55 |
| Caramel shortbread | £2.00 |
| Mini scone filled with cream and jam | £2.00 |
| Mini éclair | £1.85 |
| Chocolate brownie | £2.00 |
| Mini French macaroon ×2 | £2.00 |
| Vanilla / Chocolate / Strawberry Cupcake | £2.00 |
| Mini patisserie delight | £2.60 |
| Mini pecan tart 🌱 | £2.00 |
| Mini fruit kebab 🌱 🌱 🌱 | £1.55 |
| Chocolate bar <i>Mars, Twix, Kit Kat</i> | £1.00 |



PLATTERS

| | |
|---|--------|
| CLASSIC SANDWICH PLATTER <i>serves five</i> | £18.50 |
| Vegetarian Fish Meat Mixed Vegan | |
| CLASSIC WRAP & ROLL PLATTER <i>serves five</i> | £18.50 |
| Vegetarian Fish Meat Mixed | |
| GLUTEN-FREE WRAP PLATTER <i>serves five</i> | £21.00 |
| Vegetarian Fish Meat Mixed | |
| DELUXE SANDWICH PLATTER <i>serves five</i> | £23.00 |
| Vegetarian Fish Meat Mixed | |
| BAGUETTE PLATTER <i>serves five</i> | £21.00 |
| Vegetarian Fish Meat Mixed | |
| FISH SUSHI PLATTER <i>serves five</i> | £18.50 |
| Five Scottish salmon nigiri, five tiger prawn nigiri, 10 avocado and salmon california rolls, soy sauce, wasabi, pickled ginger | |
| VEGETARIAN SUSHI PLATTER <i>serves five</i> | £18.50 |
| Five egg nigiri, five fried tofu parcels, 10 vegetarian California rolls <i>contains red pepper, avocado, lettuce, spring onion</i> , soy sauce, wasabi, pickled ginger | |
| BAO BUN PLATTER <i>serves 10</i> | £30.00 |
| Vegetarian Meat | |
| FOCACCIA PLATTER <i>serves five</i> | £23.00 |
| Meat Vegetarian Mixed | |
| CRUDITÉ & DIP PLATTER <i>serves five</i> | £13.00 |
| FRESH SEASONAL FRUIT PLATTER <i>serves five</i> | £16.50 |
| CHEESE PLATTER <i>serves five</i> | £18.50 |



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SALAD PLATTERS

— Each platter serves five —

| | |
|---|---------------|
| HOUSE SALAD | £18.50 |
| A selection of freshly cut crisp salad with carrot, beetroot, cucumber, fennel and a French dressing | |
| ROASTED MEDITERRANEAN VEG WITH PESTO PASTA | £22.00 |
| Roasted and seasoned courgette with peppers, red onions, pesto pasta, blushed tomatoes and a sundried tomato dressing | |
| INDIAN CHICKEN TIKKA & CHICKPEA | £22.00 |
| Fragrant tikka chicken with curried chickpea salad and a cucumber and cool mint yoghurt | |
| SMOKED SALMON WITH STEM BROCCOLI | £22.00 |
| Smoked salmon with steamed baby stem broccoli, blushed tomatoes, sliced fennel, lemon wedge and French dressing | |
| ASIAN RICE NOODLE & FLAKED SALMON | £22.00 |
| Asian style rice noodle salad with flaked salmon, crisp sugar snap peas and sweet chilli dressing | |
| SUPERGRAIN, VEGAN CHEESE & ROASTED CAULIFLOWER | £22.00 |
| Barley and lentils with roasted cauliflower, vegan cheese and a French dressing | |
| FETA, ROASTED SQUASH & QUINOA | £22.00 |
| Crumbled feta cheese with pumpkin seeds, roasted squash, sliced tomato, quinoa salad and a sundried tomato dressing | |
| CHORIZO, ROASTED SQUASH & QUINOA | £22.00 |
| Classic Spanish chorizo with roasted squash, sliced tomato, quinoa salad and a sundried tomato dressing | |
| ROAST BEEF, SQUASH & PESTO PASTA | £22.00 |
| Roast beef with roasted squash, sliced tomato, pesto pasta salad and a sundried tomato dressing | |
| GLUTEN FREE SALAD POT <i>serves one</i> | £6.50 |
| Salad pot with balsamic dressing (gluten free and dairy free key) and a choice of chicken, fish or vegetarian option. | |



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WORKING LUNCH

All working lunches include: Mixed sandwich platter,
fresh fruit, Kettle crisps, still and sparkling water

— Minimum order 15 —

HOT SELECTION

MEAT

- Lamb samosa
- Crispy duck spring roll
- Breaded chicken fillet
- Chicken tikka skewer 
- Cocktail sausage roll
- Honey glazed mini sausage x2

FISH

- Prawn tempura battered skewer
- Lemongrass prawn skewer

VEGETARIAN

- Mozzarella cheese stick
- Vegetable spring rolls  
- Feta and pepper tart 

COLD SELECTION

MEAT

- Cured Italian ham filled with ricotta 
- Chorizo sausage bites x2 

FISH

- Smoked salmon and asparagus mini quiche
- Mini smoked salmon blinis x2

VEGETARIAN

- Bell pepper stuffed with cream cheese 
- Cherry tomato and buffalo mozzarella skewer 

Price per person for working lunch,
plus choice of

| | |
|-------------------------------|--------|
| <i>One additional item</i> | £10.50 |
| <i>Two additional items</i> | £13.00 |
| <i>Three additional items</i> | £15.50 |
| <i>Four additional items</i> | £18.00 |

LUNCH ON THE GO

— Minimum order 15 —

- CLASSIC** Sandwich, still water, crisps and fruit *per person* £7.75
- GOURMET** Deluxe sandwich, still water, premium crisps, fruit & a chocolate bar *per person* £9.00



FINGER FOOD

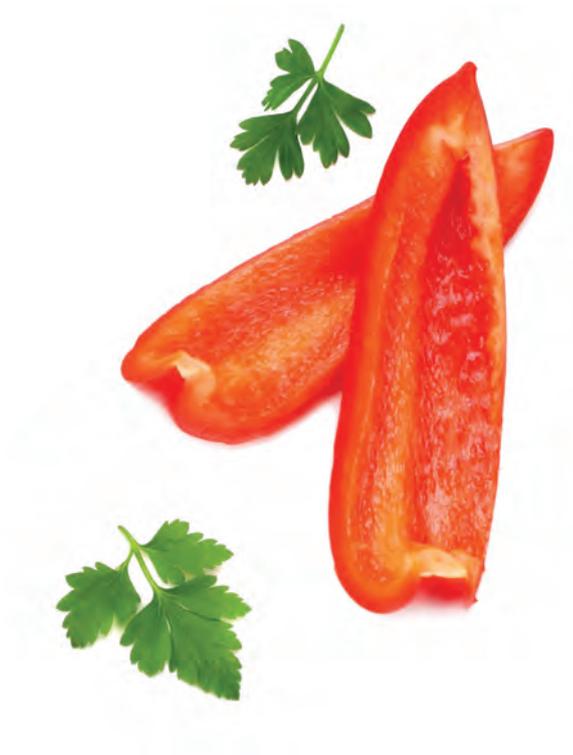
Select six items for an evening menu as a more substantial alternative to canapés
— £13.00 per person. Minimum order 15 —

HOT SELECTION

- Breaded chicken fillet
- Chicken tikka skewer 🌱
- Cocktail sausage roll
- Crispy duck spring roll
- Honey glazed mini sausage x2
- Lamb samosa
- Prawn tempura battered skewer
- Feta and pepper tart 🌱
- Mozzarella cheese stick x2 🌱
- Vegetable spring roll 🌱🌱
- Lemongrass prawn skewer

COLD SELECTION

- Smoked salmon and asparagus mini quiche
- Mini smoked salmon blinis x2
- Bell peppers stuffed with cream cheese x2 🌱
- Cured Italian ham filled with ricotta 🌱
- Chorizo sausage bites x2 🌱
- Cherry tomato and buffalo mozzarella skewer 🌱



FORK BUFFET

Please select one option. Each option includes two dishes.

— *Main course only per person £18.75* —

— *Main course and dessert per person £21.75* —

— Minimum order 30—

MEAT & VEGETARIAN — HOT

Creamy masala chicken curry with pilau rice and naan bread *and*
Sri Lankan vegetable curry with pilau rice and naan bread

Slow cooked beef ragu with penne pasta and parmesan shavings *and*
Wild rocket, ricotta and sunblush tomato cannelloni with salad leaves
and garlic flat bread

Lamb tagine with pomegranate yoghurt and coriander couscous *and*
Mushroom tagine with couscous and cumin spiced roasted green beans

Chinese pork with bok choy and egg noodles *and*
Crispy black pepper tofu stir-fry

Roast chicken with thyme roast potatoes, steamed vegetables and gravy
and **Nut roast** with a tomato and red pepper ragu

Beef and ale pie with mashed potato and garden peas
and **Braised leek and potato pie**

FISH & VEGETARIAN — HOT

Pesto-crust cod with grilled tomato and puy lentils *and*
Potato gnocchi with pan fried shallots and chestnut mushrooms
in a garlic butter sauce

Mediterranean fish gratin with saffron and dill potatoes and salad leaves
and **Potato gnocchi** with pan fried shallots and chestnut mushrooms
in a garlic butter sauce

Soy and ginger salmon with stir-fried soba noodles and prawn crackers
and **Crispy black pepper tofu stir-fry**



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FORK BUFFET CONT.

MEAT & VEGETARIAN — COLD

Grilled chicken breast with a Caesar dressing, baby gem salad with croutons and parmesan shavings *and*

Pasta salad with grilled red peppers and tomato and basil quiche

FISH & VEGETARIAN — COLD

Sweet chilli and sesame salmon fillet with a light soy dressing *and*

Thai carrot salad with mixed leaf salad and red pepper quiche

COLD DESSERTS

Lemon curd tart

Tropical fruit salad   

Chocolate delice

Normandy apple tart

Passion fruit tart

HOT DESSERTS

Bread & butter pudding

Dark chocolate fondant

Apple and cinnamon tart



PIZZA

— Authentic, thin base, 10.5" pizzas. £10.50 each —

— Available from 15.00. Minimum order 20 —

Stone-baked margherita

Stone-baked pepperoni

Stone-baked BBQ chicken

Wood-fired three cheese

Margherita with mushrooms and red onion 

Margherita with mushrooms and red onion 



 vegetarian

 vegan

 gluten-free

 dairy-free

CANAPÉS

MEAT

Spanish chorizo with avocado mousse and black olive

Smoked chicken Bombay on naan with chopped pistachio and mango

Cured ham on ciabatta with parmesan shavings

Duck parfait with rhubarb and ginger on toast

Mini bagel with pastrami and gherkin

FISH

Tuna mousseline and cucumber tartlet

Smoked salmon mousse with prawn and lemon zest on blinis

Smoked salmon tartar with mascarpone and chive

Smoked trout tower with avruga on rye

Tuna roulade, wasabi and long chive on caprice ficelle

GLUTEN- & DAIRY-FREE

Gluten-free bread with avocado salsa, black olive crumble and tomato 

Mille feuille of smoked chicken and red pepper mousseline with grape

VEGETARIAN

Homemade falafel, houmous and red pepper mousseline

Mixed roasted peppers with red pepper pesto on ficelle

Focaccia with mushroom stroganoff and fried leek

Fresh avocado with chilli jam on toast

Tortilla cup with caesar salad, quail egg and red pepper

Herb and garlic cream cheese on rye bread with yellow pepper salsa and tomato

Applewood and cream cheese lollipop with mixed berries and pistachio

Stilton roulade on rye with fig

Lemon and mint goat's cheese with pesto and sun-blushed tomato on shortbread

Baby mozzarella brochette with sun-blushed tomato and fresh basil

Price per person

Four items £14.50

Five items £16.50

Six items £18.50

Minimum order 20

BOWL FOOD

— *Sample menu. Price on request. Minimum order 50* —

COLD OPTIONS

Roasted beetroot and goats cheese napoleon with crushed hazelnuts and citrus shallot vinaigrette 🌱

Gazpacho soup, watermelon and crayfish salad with balsamic pearls 🌱

Grilled chicken Caesar salad

HOT OPTIONS

Cumberland cocktail sausages with potato purée and red onion rosemary jus

Roasted butternut squash risotto with sautéed forest mushrooms and basil cress 🌱

Mini battered cod with homemade chunky chips served in a paper cone

Spiced sea bass with wilted baby spinach, cumin spiced potatoes and creamy curry sauce topped with coriander cress 🌱

Roast sirloin of beef with sautéed mushrooms, julienne potatoes and a Béarnaise sauce 🌱

DESSERTS

Chocolate fondant with poached vanilla rhubarb and vanilla cream

Prosecco and elderflower jelly with white chocolate mousse with freeze-dried raspberries

Spiced apple with cardamom and cinnamon mascarpone cream and amaretti crumble



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AFTERNOON TEA

— Available from 11.00–20.00. Minimum order 15 —
— £10.50 per person. —

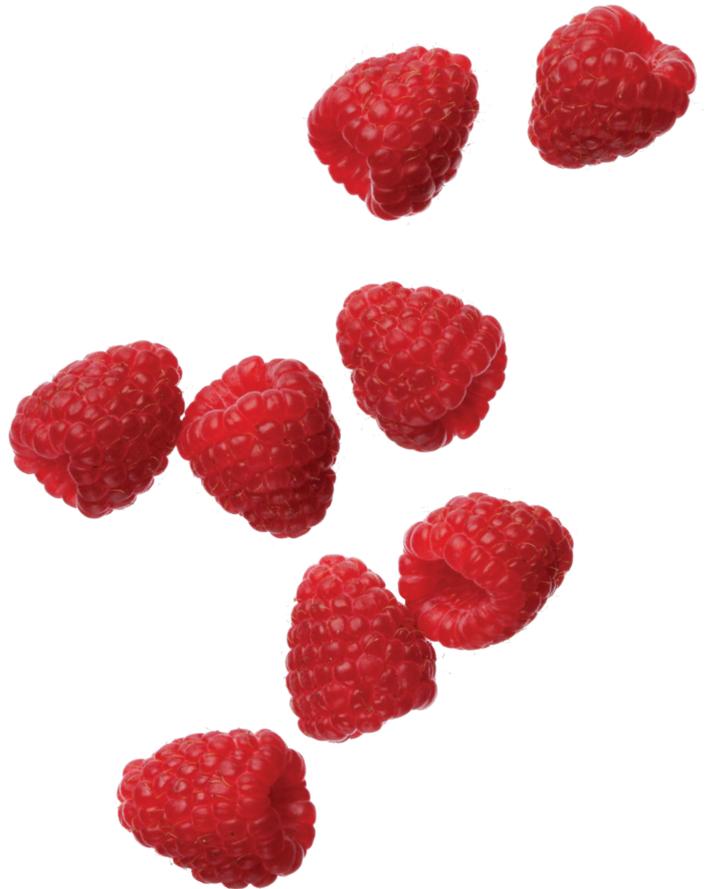
Afternoon tea includes:

Choice of teas *Earl Grey* / *English Breakfast* / *Fruit teas*

Freshly brewed coffee

Selection of sandwiches

Selection of mini cakes *Scone* / *Chocolate éclair* / *Patisserie delight* / *Chocolate brownie*



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ALFRESCO DINING

Delight your delegates with a tantalising summer barbeque served on the Queen's Lawn terrace.

— Minimum order 50 —

CLASSIC BARBEQUE

£18.00 per person

Includes a selection of

Beef burgers 🌿 ①

Hot dogs

Vegetable burgers 🌿 ①

Mixed leaf salad

Coleslaw salad

Eton mess 🌿

GOURMET BARBEQUE

£20.00 per person

Includes a selection of

Aberdeen Angus beef burgers with cheese

Lincolnshire sausage with sautéed onions

Mixed leaf salad

Apple and red cabbage coleslaw 🌿

Piri Piri spiced halloumi steak with pickled red cabbage and guacamole 🌿

Pimms jelly 🌿 ①



SEATED LUNCH & DINNER

Our seasonal menus are cooked in house by our award-winning chefs and can be used for any occasion. Prices include a catering manager, service staff and white linen. Please choose one option per course for all guests.

— *Minimum order 30. Bespoke menus available* —

DELICIOUS & FILLING

— £47.50 —

STARTERS

Tomato and basil tart with mixed leaf salad and French dressing

Kiln roasted salmon with horseradish potato salad and wild rocket 

Serrano ham with watermelon and fig salad with aged balsamic dressing 

MAINS

Pan-seared cornfed chicken with spring vegetable risotto and wild garlic jus

Grilled salmon with Mediterranean potato salad, tomato dressing and basil cress

Lamb rump with spring greens, potato gratin and red wine jus

Roasted butternut squash jalousie with crushed new potato and fennel sauce 

Roasted red pepper filled with grilled vegetables served with Moroccan couscous and vine tomato sauce  

Aubergine cannelloni   

DESSERTS

Summer fruit salad with strawberry vanilla syrup and honey cress

Bitter chocolate tart with blood orange coulis

Lemon posset, toasted granola crumble and strawberry salsa

— Followed by tea, coffee and chocolate mints —

SUMPTUOUS & SPECIAL

— £57.00 —

STARTERS

Ham hock terrine with spiced apple chutney, toasted focaccia and micro herb salad ⓘ

Roasted red pepper and balsamic onion tart with goat's curd

Cold gazpacho soup, watermelon and crayfish salad with balsamic pearls ⓘ

MAINS

Cornfed chicken with sautéed baby vegetables, truffle potato puree and a morel and tarragon cream sauce

Grilled wild salmon with caramelised shallot puree, garden pea and asparagus salad, confit potato with lobster jus 🌱 ⓘ

Herb-crusted loin of English lamb with fondant potato, red onion confit, celeriac puree, carrot ribbons and a port and rosemary jus

Roasted butternut squash jalousie with crushed new potato and fennel sauce 🌱

Roasted red pepper filled with grilled vegetables served with Moroccan couscous and vine tomato sauce ⓘ 🌱

Aubergine cannelloni 🌱 ⓘ 🌱

DESSERTS

Prosecco and elderflower jelly with summer berries and white chocolate mousse 🌱

Chocolate fondant with poached champagne rhubarb and vanilla cream

Strawberry cheesecake with pistachio syrup and honey cress

— Followed by tea, coffee and chocolate mints —

DELICIOUS & FILLING

— £47.50 —

STARTERS

Chargrilled mackerel with sweet and sour beetroot and baby rocket cress  

Duck and fig terrine with apricot and peach chutney and mixed leaf salad 

Caramelised onion and thyme tart with watercress salad and fig relish

MAINS

Pan-roasted guinea fowl with potato pureé, wilted spinach and mushroom velouté

Roast salmon with seafood and pearl barley stew infused with saffron

Garlic-roasted fillet of lamb with lentil cassoulet, roasted button onions and green beans with port jus

Roasted butternut squash jalousie with crushed new potato and fennel sauce 

Roasted red pepper filled with grilled vegetables served with Moroccan couscous and vine tomato sauce  

Aubergine cannelloni   

DESSERTS

Pear and ginger cheesecake

Vanilla-spiced apple with cardamom and cinnamon mascarpone cream and amaretto crumble

Chocolate roulade with black cherry and kirsch cream

— Followed by tea, coffee and chocolate mints —

SUMPTUOUS & SPECIAL

— £57.00 —

STARTERS

Smoked salmon rose with crab potato salad and beetroot dressing 🌱 ①

Slow-cooked belly of pork and prune terrine with apple chutney and micro herbs 🌱 ①

Roasted beetroot and squash salad with hazelnut crusted goat's cheese 🌱 ①

MAINS

Roast venison with pumpkin pureé, pickled red cabbage, dauphinoise potato and game gravy

Beef Wellington with sautéed kale, caramelised shallot pureé and fondant potato

Grilled seabass with a pine nut crust, crab risotto, charred sweetcorn kernels and a lobster dressing

Roasted butternut squash jalousie with crushed new potato and fennel sauce ④

Roasted red pepper filled with grilled vegetables and served with Moroccan couscous and vine tomato sauce ① ④

Aubergine cannelloni 🌱 ① ④

DESSERTS

Vanilla and coconut rice pudding with spiced poached pear 🌱

Apple frangipane tart with cinnamon cream and calvados syrup

Salted caramel tart with vanilla cream and fresh raspberry coulis

— Followed by tea, coffee and chocolate mints —

Please notify us of any special dietary requirements that you or your guests may have as soon as possible so we can accommodate your requirements.

We are able to provide kosher and halal options but require at least five working days' notice. Special menus may incur an additional charge.

Prices exclude VAT

Minimum delivery spend applies.