

IMPERIAL VENUES

Menu

REFRESHMENTS AND NIBBLES

— Fairtrade tea and coffee: minimum order 15 —

BEVERAGES

Fairtrade Tea and Coffee <i>per cup</i>		£4.00
<i>with biscuits per person</i>		£4.75
<i>with deluxe biscuits per person</i>		£5.00
Still / sparkling mineral water	500ml	£1.75
	1 litre	£3.30
Fruit juice	1 litre	£3.95
<i>Apple, orange, cranberry, or mango and passion fruit</i>		
Diet Coke, Coca Cola, Sprite or Fanta	330ml can	£1.75
Sparkling Elderflower Pressé	275ml	£3.95

NIBBLES

Piece of fruit		£1.25
Olives <i>serves five</i>		£6.25
Classic nuts <i>serves five</i>		£4.00
Caramelised red onion mixed nuts <i>serves five</i>		£5.75
Kettle crisps   <i>serves five</i>		£4.00
Vegetable crisps   <i>serves five</i>		£5.75
Chilli rice crackers <i>serves five</i>		£5.75



BREAKFAST TREATS

— Available until 11.30. Minimum order 15 —

Freshly baked mini croissant and Danish pastry <i>two pieces</i>	£2.75
Half bacon baguette	£3.95
Half Cumberland sausage baguette	£3.95
Omelette egg muffin	£3.15
Charred halloumi and crushed avocado breakfast muffin	£3.95
Vegan plant pudding and hash brown breakfast muffin 	£3.95
Classic packed breakfast <i>includes cereal bar, croissant with jam and butter, carton of juice and a pot of yoghurt</i>	£10.00
Mini savoury croissant platter <i>Serves five. Choose between ham and cheese or tomato and cheese</i>	£22.00
Individual pot of Greek yoghurt <i>Choose from Blueberry compote and crunchy granola or passion fruit purée and fresh mango</i>	£3.95



vegetarian



vegan



gluten-free



dairy-free

AFTERNOON TREATS

— Minimum order 15 —

Mini blueberry muffin	£2.50
Mini double chocolate muffin	£2.50
Salted Caramel Brownie	£2.75
Mini scone filled with cream and jam	£2.75
Chocolate brownie	£2.75
Mini French macaroon ×2	£2.75
Mini patisserie delight	£3.50
Chocolate bar <i>Mars, Twix, Kit Kat</i>	£1.50
Mini lemon drizzle loaf 🌱 🍌	£2.75
Mini chocolate loaf 🌱 🍌	£2.75

— Platters —

Mixed selection of mini cakes <i>serves seven</i>	£25.00
Mini doughnut platter <i>serves 10</i>	£25.00



PLATTERS

CLASSIC SANDWICH PLATTER <i>serves five</i>	£25.00
Vegetarian Fish Meat Mixed Vegan Chicken (Halal)	
CLASSIC WRAP AND ROLL PLATTER <i>serves five</i>	£25.00
Vegetarian Fish Meat Mixed	
GLUTEN-FREE WRAP PLATTER <i>serves five</i>	£27.50
Vegetarian Fish Meat	
DELUXE SANDWICH PLATTER <i>serves five</i>	£30.00
Vegetarian Fish Meat Mixed Chicken (Halal)	
BAGUETTE PLATTER <i>serves five</i>	£27.50
Vegetarian Meat Chicken (Halal)	
FISH SUSHI PLATTER <i>serves five</i>	£25.00
Five Scottish salmon nigiri, five tiger prawn nigiri, 10 avocado and salmon California rolls	
VEGETARIAN SUSHI PLATTER <i>serves five</i>	£25.00
Five egg nigiri, 10 vegetarian California rolls, five fried tofu parcels	
VEGAN SUSHI PLATTER  <i>serves five</i>	£25.00
Platter includes a mixed selection of vegan nigiri and maki	
FOCACCIA PLATTER <i>serves five</i>	£30.00
Meat Vegetarian Mixed	
CRUDITÉ AND DIP PLATTER <i>serves five</i>	£17.50
FRUIT PLATTER  <i>serves five</i>	£21.50
Includes seasonal cut and peeled fruit	
VIP FRUIT PLATTER <i>serves five</i>	£26.50
Includes freshly cut fruit and berries	



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CHEESE PLATTER <i>serves five</i>	£25.00
Includes homemade chutney, grapes and crackers	
VEGAN CHEESE PLATTER  <i>serves 10</i>	£38.50
Includes homemade chutney, grapes and crackers	
PROTEIN PLATTER <i>serves five</i>	£28.00
Includes chicken tikka skewer, boiled hens egg and Woodalls salami stick	
CHICKEN KATSU PLATTER  <i>serves five</i>	£30.00
Includes a selection of tender chicken breast pieces alongside a sweet chilli mayo	
MIXED BAGEL PLATTER <i>serves six</i>	£30.00
Includes salt beef club bagel (six half bagels), and smoked salmon and cream cheese bagel (six half bagels)	
VEGAN BAGEL PLATTER <i>serves six</i>	£30.00
includes hummus with sun blush tomato and spinach bagel platter (six half bagels) and avocado, red onion, roasted peppers & fresh coriander bagel platter(six half bagels)	

SALAD PLATTERS

— £28.00 Each platter serves five —

HOUSE SALAD

A selection of freshly cut crisp salad with carrot, beetroot, cucumber, fennel and a French dressing

TUNA NIÇOISE SALAD

Tuna, free range eggs, olives, slow roasted tomatoes, potato salad and salad leaves

HAM HOCK SALAD

Ham hock, salad leaves, tomatoes, cucumber, coleslaw and potato salad

PASTRAMI SALAD

Iceberg lettuce, tomato, salad pepper, cucumber, pastrami, pickled carrots, pickled cabbage, roasted butternut squash, cornichons and potato salad

PERI-PERI CHICKEN SALAD

Peri-Peri chicken, coleslaw, mayonnaise, black beans, sweetcorn, salad leaves and grated cheddar cheese

VEGAN SUPER FOOD SALAD

Mixed quinoa salad, bang bang cauliflower, salsa and salad dressing

VEGAN CRISPY NOODLE SALAD

Crispy noodle, sugar snap peas, salad peppers, spring onion, cabbage, carrots, finished with a peri-peri dressing

VEGAN MEZZE SALAD

Fatoush salad, stuffed vine leaves, bean mix with sun dried tomato dressing, finished with tortilla chips

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

Battered chicken fillet

Chicken tikka skewer 

Honey glazed mini sausage x2

FISH

Prawn tempura skewer

VEGETARIAN

Mozzarella cheese stick

VEGAN

Feta and black olive skewer 

Squeaky bean Lincolnshire style sausages x2 

Vegetable spring rolls  

Crispy chia seed nuggets 

COLD SELECTION

MEAT

Chorizo sausage bites x2 

FISH

Mini smoked salmon blinis x2

VEGETARIAN

Bell pepper stuffed with cream cheese x2 

Price per person for working lunch, plus:

<i>One additional item</i>	£14.00
<i>Two additional items</i>	£17.00
<i>Three additional items</i>	£20.00
<i>Four additional items</i>	£23.00

VEGAN AND GLUTEN-FREE WORKING LUNCH

VEGAN *Serves five*

Sandwich platter with bowl of vegetable crisps
+30p on number of items chosen

GLUTEN-FREE *Serves five*

Wrap platter with bowl of vegetable crisps
+75p on number of items chosen



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LUNCH ON THE GO

*Eat on the go with this bagged lunch
— Minimum order 15 —*

CLASSIC LUNCH	£10.50
includes sandwich, still water, crisps and fruit Meat Fish Vegetarian Halal Vegan	
CLASSIC GLUTEN-FREE LUNCH	£11.00
includes sandwich, still water, crisps and fruit Meat Fish Vegetarian	
GOURMET LUNCH	£12.50
includes deluxe sandwich, still water, premium crisps, fruit and chocolate bar Meat Fish Vegetarian	



FINGER FOOD

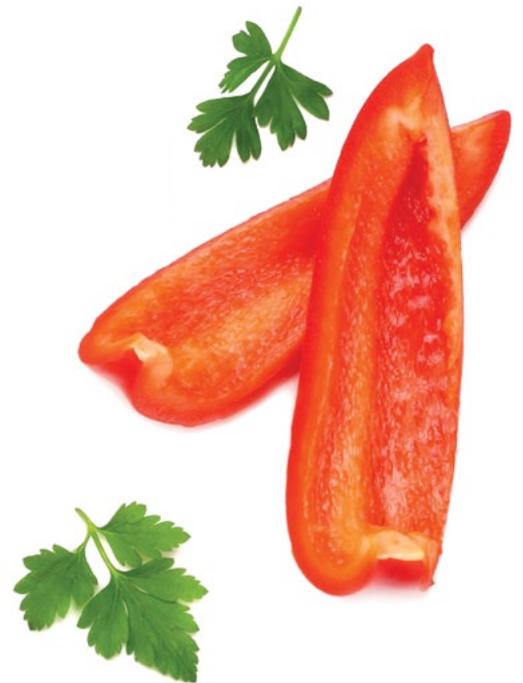
Select six items for an evening menu as a more substantial alternative to canapés
— £17.50 per person. Minimum order 15 —

HOT SELECTION

- Battered chicken fillet
- Chicken tikka skewer 🌱
- Honey glazed mini sausage ×2
- Lamb samosa
- Mozzarella cheese stick 🌱
- Vegetable spring roll 🌱 🌱
- Prawn tempura skewer
- Crispy chia seed nuggets 🌱

COLD SELECTION

- Mini smoked salmon blinis ×2
- Bell peppers stuffed with cream cheese ×2 🌱
- Chorizo sausage bites ×2 🌱
- Vegan feta and black olive skewer 🌱
- Squeaky bean Lincolnshire style sausages ×2 🌱



FORK BUFFET

Please select one option. Each option includes two dishes.
All fork buffet vegetarian options listed are also suitable for vegans.
— Main course only per person £25.00 —
— Main course and dessert per person £29.50 —
— Minimum order 30—

MEAT AND VEGETARIAN — HOT

Creamy masala chicken curry with pilau rice and garlic seeded flat bread *and* **Masala vegetable curry** with pilau rice and garlic seeded flat bread 

Slow cooked beef ragu with penne pasta and parmesan shavings *and* **Gluten-free penne** with rocket, aubergine and sunblush tomato sauce, house salad and garlic flat bread 

Lamb tagine with pomegranate yoghurt and coriander couscous *and* **Vegan crumbled 'feta' tagine**, coriander couscous and cumin spiced roasted vegetables 

Chinese pork with bok choy and mushroom fried rice *and* **Crispy black pepper tofu stir-fry** with mushroom fried rice 

Roast chicken with thyme roast potatoes, steamed vegetables and gravy *and* **Barley, squash and pumpkin seed roast** with steamed vegetables and gravy 

Braised lamb shepherd's pie with goat's cheese crust and olive oil glazed vegetables *and* **Lentil shepherd's pie** with fresh mint, roast root vegetables and cheddar crust with olive oil glazed vegetables 

MEAT AND VEGETARIAN — COLD

Grilled chicken with aged parmesan, baby spinach, sun blushed tomatoes, balsamic onions and Queen's Tower sourdough croutons *and* **Super seed green salad** with spinach, avocado, peppers and toasted pumpkin seeds 

FORK BUFFET CONT.

All fork buffet vegetarian options listed are also suitable for vegans.

FISH AND VEGETARIAN — HOT

Classic fish pie (haddock, cod and salmon) with saffron and dill potato top, sautéed green beans and new potatoes *and* **Smoky bean cassoulet with saffron and herb top**, sautéed green beans and new potatoes 

Red pesto crusted cod with baby spinach, blistered cherry tomatoes and potato gnocchi with house salad *and* **Grilled portobello mushroom** with baby spinach, blistered cherry tomatoes, potato gnocchi and house salad 

Grilled teriyaki tuna steak with udon noodles, soy beans and baby corn *and* **Crispy black pepper tofu stir fry** with udon noodles, soy beans and baby corn 

FISH AND VEGETARIAN — COLD

Sweet chilli and sesame salmon fillet with a light soy dressing, Thai carrot and mixed leaf salad *and* **Miso and sweet chilli field mushroom** with sesame seeds, Thai carrot and mixed leaf salad 

COLD DESSERTS

Lemon curd tart

Tropical fruit salad  

Chocolate delice

Normandy apple tart

Blackcurrent delice  

Chocolate and raspberry tar 

HOT DESSERTS

Dark chocolate fondant 

Sticky toffee pudding 



PIZZA

*Authentic, thin base, 10.5 pizzas.
— Available from 15.00. Minimum order 20 —*

Stonebaked margherita	£13.50
Stonebaked spicy pepperoni	£13.50
Wood-fired three cheese	£13.50
Margherita with mushrooms and red onion  	£15.00



 vegetarian

 vegan

 gluten-free

 dairy-free

CANAPÉS

Price per person. Four items, £19.50 Five items: £22.00 Six items, £24.00
— Minimum order 20 —

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

Mille feuille of smoked chicken and red pepper and grape 🌱🌱

Pastrami, mustard and gherkin on ciabatta

FISH

Tartlet with tuna flakes, mousseline, asparagus, mascarpone and fried leek

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- AND DAIRY-FREE

Gluten-free bread with avocado salsa, 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 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 salsa

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

Gluten-free bread with avocado salsa and fresh tomato 🌱🌱

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 ①

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 ①

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 —
— £28.50 per person. —

Afternoon tea includes:

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

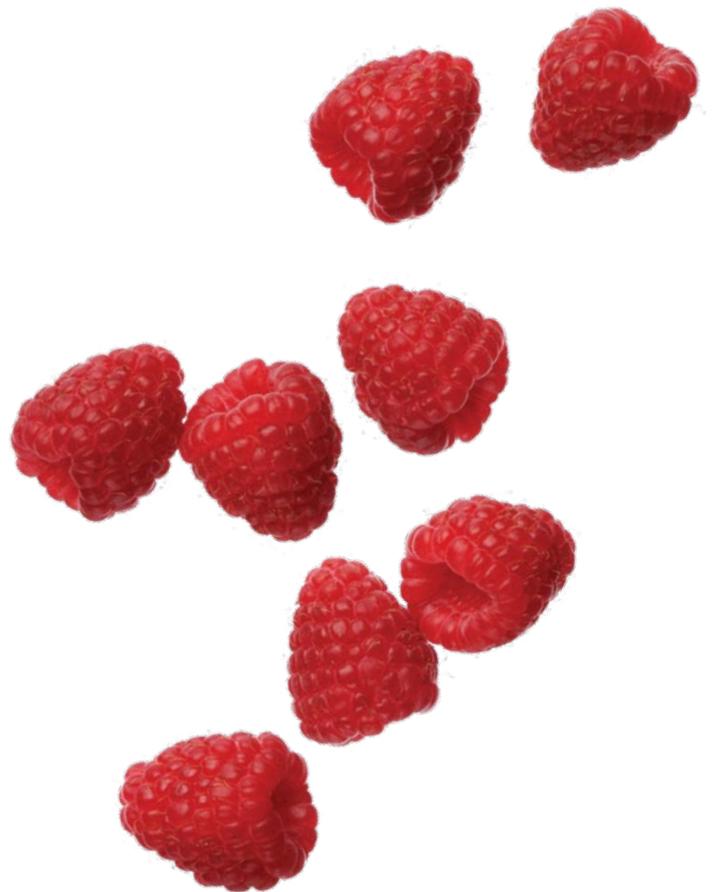
Freshly brewed coffee

Selection of finger sandwiches and rolls

Homemade sausage roll

Mini vegetable tart

Selection of pastries / cakes, including scones with jam and cream



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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

£23.50 per person

Includes a selection of

Beef burgers 🌿 ⓘ

Hot dogs/ Vegan hot dog

Vegetable burgers 🌿 ⓘ

Mixed leaf salad

Coleslaw salad

Eton mess 🌿

GOURMET BARBEQUE

£27.00 per person

Includes a selection of

Aberdeen Angus beef burger with cheese
gluten- and dairy-free options available

Lincolnshire sausage with sautéed onions

House salad

Apple and red cabbage coleslaw 🌿

Pimms jelly 🌿 ⓘ

Vegan burger with vegan cheese & brioche bun 🌿

Vegan hot dog with vegan cheese & chutney 🌿

Delicious salad pots that can be ordered alongside your barbeque

— £10.50 each, minimum order 15—

VEGAN MEZZE SALAD POT

Stuffed vine leaves, hummus, mixed salad, mixed beans and sun dried tomato dressing

TUNA NIÇOISE POT

Tuna, free range sliced egg, sunblush tomatoes, sliced black olives, homemade new potato salad, mixed beans and sun dried tomato dressing

PERI-PERI CHICKEN POT

Crispy coated peri-peri chicken, homemade coleslaw with mature grated cheddar, sweetcorn and black bean salad, mixed leaves



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SEATED LUNCH AND 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 AND FILLING

— £60.00 —

STARTERS

Heritage tomato and burrata salad with avocado gel and Queen's Tower sourdough crumb

Kiln roasted salmon with horseradish potato salad and wild rocket 🌱

Serrano ham, peach and fig crisp salad with aged balsamic dressing ⓘ

MAINS

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

Grilled Scottish salmon with Mediterranean potato salad, sundried tomato dressing and micro basil leaves

Lamb rump with spring greens, smoked potato pureé, cauliflower goat's cheese gratin and red wine jus

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

Shiitake mushroom and 'feta' sourdough fritters with escalivada 🌱

Aubergine cannelloni with vegan parmesan and sunblushed tomato sauce 🌱 ⓘ

DESSERTS

Summer fruit pavlova with honey cress 🌱

Bitter chocolate tart with blood orange coulis and raspberry crisp

Lemon posset with pine nut biscotti crumble and strawberry crisp

— Followed by tea, coffee and chocolate mints —

SUMPTUOUS AND SPECIAL

— £75.00 —

STARTERS

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

Jerusalem artichoke, fresh peas and hazelnut dressing with Queen's Tower Sourdough

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

MAINS

Cornfed chicken with sautéed baby vegetables, truffle potato pureé and an oyster mushroom and tarragon cream sauce

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

Roasted chump 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 🌱

Shiitake mushroom and 'feta' sourdough fritters with escalivada 🌱

Aubergine cannelloni with vegan parmesan and sunblushed tomato sauce 🌱 🌱

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 AND FILLING

— £60.00 —

STARTERS

- Chargilled mackerel with sweet and sour beetroot and baby rocket cress 🌱 ①
- Chicken liver parfait with apricot and peach chutney, green baby leaves and brioche toast 🌱
- Caramelised onion and thyme tart with watercress salad and fig relish ④

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 ④
- Shiitake mushroom and 'feta' sourdough fritters with escalivada ④
- Aubergine cannelloni with vegan parmesan and sunblushed tomato sauce ④ 🌱

DESSERTS

- Pear and ginger cheesecake
- Cox apple tarte tatin with vanilla infused crème fraîche
- Dark chocolate and cherry delice with kirsh gel and chocolate crumble

— Followed by tea, coffee and chocolate mints —

SUMPTUOUS AND SPECIAL

— £75.00 —

STARTERS

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

Duck rillettes with cornichons, red onion marmalade and Queen's Tower sourdough croute

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

MAINS

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

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

Grilled sea bream 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 ①

Shiitake mushroom and 'feta' sourdough fritters with escalivada ①

Aubergine cannelloni with vegan parmesan and sun blushed tomato sauce ① 🌱

DESSERTS

Vanilla and coconut rice pudding with spiced poached pear ① 🌱

Treacle tart with candied stem ginger and clotted cream

Chocolate ganache with pistachio and dried cranberry

— Followed by tea, coffee and chocolate mints —

