



**IMPERIAL
COLLEGE**

**FESTIVE
MENU**

2023



**TASTE
IMPERIAL**

PLATTERS & TREATS

Festive Platters serves 5

Festive sandwich platter

£24.20

Carvery turkey breast with homemade herb stuffing and wild cranberry sauce
Chicken breast with free range mayonnaise and coronation sauce with leaf salad
Creamy French brie topped with fig chutney and leaf salad

Festive wrap and roll platter

£24.20

Pigs in blankets with a glazed cranberry reduction
Hot smoked salmon with homemade tartar sauce, sugar snap peas and mixed green salad
Chicken breast with festive stuffing, wrapped in Parma ham and wild cranberry sauce
Cumin roasted butternut squash, Greek feta, dried cranberries, tangy mayo and mixed salad

Festive bagel platter

£28.50

Scottish smoked salmon and cream cheese
Rare roast beef with horseradish mayonnaise and rocket
French brie with wild cranberry sauce

Festive Finger Food min order 15

Pigs in blankets with sweet cranberry sauce (GF)

£2.25

Vibrant mini quiche selection

£2.25

Cheese and onion in beetroot pastry | Spinach, red pepper and feta in spinach pastry

Christmas spiced sausage roll

£2.25

Served with caramelised onion chutney

Bacon and gouda doughnut

£2.25

Served with tomato chutney

Vegan sausage roll with mixed seed crust (VG)

£2.25

Goat's cheese and tomato tart (GF)

£2.25

Vegan cheese and tomato tart (GF/VG)

£2.25

Festive Treats min order 15

Mini mince pies (VG)

£1.95

Stollen bites (GF)

£1.95

Mini Christmas cake

£1.95

Homemade orange infused chocolate brownie with dried cranberries

£2.20

Chocolate tart with cranberries and raspberries (GF)

£2.20

V - vegetarian; VG- vegan;
GF - gluten free; DF - dairy free

HOT FORK BUFFET

Served buffet style. We recommend seating for guests.

Please choose one meat/fish main and one vegetarian/vegan main for your party. The standard split will be 70% meat/fish, 30% vegetarian/vegan, but please specify if your requirements differ.

All main options are served with a selection of artisan dinner rolls & butter, Chefs Selection of winter salad, roast potatoes and winter vegetables.

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

Includes 2hrs of service - any additional service time is chargeable.

Main Only - £21.70 per person
Main and Dessert - £25.35 per person

MAINS

Fricassee of Bronze Turkey with Chestnut and Festive Stuffing, Blue Cheese

Slow Cooked Beef Bourguignon

Roasted Salmon with Watercress Sauce (GF)

Grilled Chicken with Mushroom and Gravy

Wild Mushroom Risotto and Rocket Pesto

Spinach and Ricotta Tortellini with Gorgonzola and Walnuts

Pumpkin and Sunflower Seed Nut Roast with Gravy (VG)

DESSERTS

Christmas Pudding with Brandy Sauce

Apple Tart Tatin with Calvados Custard

Bread and Butter Pudding

Blackberry Delice (VG, GF)

FAMILY STYLE DINNER

Served on platters, family style, in the middle of the table for guests to help themselves.

Please choose one meat/fish main and one vegetarian/vegan main for your party. The standard split will be 70% meat/fish, 30% vegetarian/vegan, but please specify if your requirements differ.

All main options are accompanied by a selection of artisan dinner rolls & butter, Chefs Selection of winter salad, roast potatoes and winter vegetables.

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

Includes 2hrs of service - any additional service time is chargeable.

Main Only - £24.50 per person
Main and Dessert - £31.00 per person

MAINS

Hand Carved Norfolk Bronze Turkey, Pigs in Blankets, Festive Cranberry Sauce, Bread Sauce and Gravy

Roast Sirloin of Hertfordshire Beef, Horseradish Sauce, Yorkshire Pudding and Gravy

Charred Mushroom Steak, Peppercorn Sauce (VG)

Chestnut, Pumpkin Seed and Cranberry Nut Roast (VG)

DESSERTS

Christmas Pudding with Vanilla Custard

Winter Blackberry Delice, Chantilly Cream

