



# IMPERIAL COLLEGE

## VENUES FESTIVE MENU

*170 Queen's Gate  
58 Prince's Gate*



# 2023



TASTE  
IMPERIAL



# PLATTERS & TREATS

## Festive Sandwich and Rolls Platters

Festive sandwich platter £27.00

includes smoked salmon on multispeed brown bread with cream cheese and chive, turkey with a pork, chestnut and cranberry stuffing on white bread, Wensleydale cheese served with balsamic onion confit and salad leaves on brown bread

Festive wrap and roll platter £27.00

includes coronation turkey mini rolls, turkey, stuffing and cranberry mini rolls, salmon and crème fraiche wrap, goat's cheese and fig chutney wrap

## Christmas sweet treats

Stollen bites £2.00

Christmas cake slice £2.00

Orange infused chocolate brownie with dried cranberries (GF) £2.30

Yule logs £2.00

Cranberry and pecan flapjacks (V, GF) £2.30

Mini mince pies (VG) £2.00

Gingerbread £2.00

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



*For parties of 30 or more  
Please compile your menu by  
selecting 6 items.*

£20.00 per person

Additional items  
£3.00 per person

# FESTIVE FINGER FOOD

## MEAT/FISH

Pigs in blankets with sweet cranberry glaze

Bacon and gouda doughnut

Christmas sausage roll

Mini cottage pies

Mini apple, black pudding pork pie with spiced chutney

## VEGETARIAN/VEGAN

Breaded camembert with cranberry dipping sauce (V)

Vegan sausage rolls with mixed seed crust (VG)

Jalapeno stuffed with cream cheese (V)

Jamaican style vegetable patties (VG)

Vibrant mini quiche selection (V)

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 will be served with roast potatoes & winter vegetables, braised red cabbage & pine nuts.*

*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.*

£45.00 per person

## MAINS

Hand carved Norfolk bronze turkey, pigs in blanket festive cranberry sauce & gravy

Roast sirloin of Hertfordshire beef with horseradish sauce & gravy, Yorkshire pudding

Charred grilled mushroom steak, peppercorn sauce (V)

Chestnut, pumpkin seed and cranberry nut roast (VG)

## DESSERTS

Additional £3.30 per person

Christmas pudding and vegan vanilla custard (VG)

Winter blackberry delice, cream chantily (GF, VG)

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

# 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 will be served with roast potatoes & winter vegetables, braised red cabbage & pine nuts and selection of bread rolls*

*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.*

£48.00 per person

## MAINS

Hand carved Norfolk bronze turkey, pigs in blanket festive cranberry sauce & gravy

Roast sirloin of Hertfordshire beef with horseradish sauce & gravy, Yorkshire pudding

Charred grilled mushroom steak, peppercorn sauce (VG)

Chestnut, pumpkin seed and cranberry nut roast (VG)

## DESSERTS

Additional £3.50 per person

Christmas pudding with vanilla Custard

Winter blackberry delice, chantilly cream (GF, VG)

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GF - gluten free; DF - dairy free

# THREE COURSE SET MENU

10–15 people £100 per person  
16–29 people £95 per person  
30–49 people £80 per person  
50+ people £75 per person

Available from 18.00

*Please choose one item from each course for the whole of your party. The dinner menu is served with bread rolls, tea and coffee.*

*All food is made on the premises using high quality, fresh and, where possible, locally sourced ingredients.*

*Please notify us of any special dietary requirements as soon as possible so we can accommodate them. We are able to provide kosher and halal food but require advance notice of at least 72 hours. Special menus may incur an additional charge.*

## STARTERS

Game terrine, cranberry compote, toasted brioche

Imperial seafood cocktail, little gem lettuce & marie rose sauce, ficelle bread crisp

Artichoke and winter truffle velouté (GF, VG)

## MAINS

Roast Norfolk bronze turkey breast sage, onion & apricot stuffing, pigs in blankets, rosemary & goose fat fondant potatoes, pancetta sprouts, roast parsnips, Turkey gravy

Corn fed chicken supreme, spice roasted carrots, fondant potato, truffle chicken jus (GF)

Grilled sirloin steak, butter green beans, smoked mash potatoes, peppercorn sauce (GF)

Wild mushroom and black truffle ravioli, wilted spinach, vegan parmesan (VG)

## DESSERTS

Traditional Christmas pudding, winter berries & nutmeg & brandy sauce

Warm callebaut chocolate fondant, chocolate sauce, honeycomb

Warm salted caramel brownie, raspberry sorbet (VG)

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