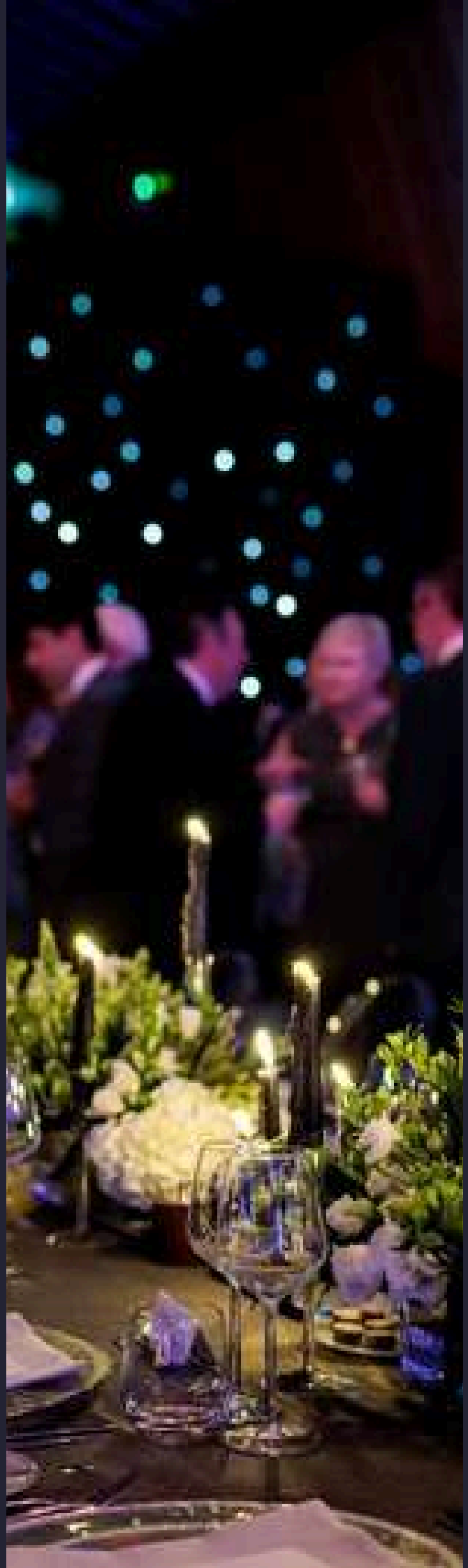


FOOD AND DRINK MENU

South Kensington

2025/26

IMPERIAL
Hospitality Department



BEFORE WE BEGIN



ALLERGEN INFORMATION

For peace of mind, do contact our team on 020 7594 9220 if you'd like more information on any of our ingredients and recipes in any of our menus.

You'll see the below indicators throughout this menu for dairy free, gluten free, vegetarian and vegan options. Please note, whilst we endeavour to accommodate dietary requirements/allergies, we are unable to guarantee that we can meet all requests.

(VG) vegan

(DF) dairy-free

(GF) gluten-free

(V) vegetarian

Our food production operations use all of the 14 allergens, we therefore cannot guarantee trace particles of these allergens aren't in other foods. If you or your guest's allergy is severe, please make contact with us prior to booking and we will ascertain if we can accommodate your order safely.

CATERING VOUCHERS

An ideal way to provide lunch for your delegates without having to decide between menus. Just pick up the number required from us and give out to your delegates. These can be exchanged in any Taste Imperial catering outlet. Please let us know the value you require.

SERVICED DELIVERIES

Catering deliveries for 50+ people include a member of catering staff to serve catering for up to one hour. Further staffing requirements should be booked in advance, additional charges will apply on an hourly basis for the total hours required

Catering deliveries for less than 50 people will not be serviced as standard. If you require a serviced delivery for less than 50 people, additional charges will apply.

CATERING TABLES

It's your responsibility to ensure adequate furniture is available for the catering you've chosen in your venue. If there are no tables available for catering setup in your chosen venue, this should be booked, along with the catering order, with the Internal Events office with a minimum of five working days' notice. We're unable to provide catering within Lecture Theatres.

& FINALLY...

There is a minimum spend of £35 per order. If you're booking for 100 people or more, please contact the Internal Events team before ordering. Check our website for full terms & conditions and FAQs. Contact us on 020 7594 9220 or at roomsandcatering@imperial.ac.uk.

All prices exclude VAT. Our catering services are recharged at cost and the service is not for profit.

Minimum order of 15
Available until 11.30.



VEGAN PAIN AU CHOCOLAT (VG)	£2.80
FRESHLY BAKED VEGAN CROISSANT (VG)	£2.80
FRESHLY BAKED GLUTEN FREE CROISSANT (GF)	£2.80
FRESHLY BAKED MINI CROISSANT & DANISH PASTRIES (2 per person)	£2.80

HALF BACON BAGUETTE (GF roll available - £1 supplement)	£2.80	CHOCOLATE BREAKFAST MUFFINS (GF)	£3.30
SAUSAGE PATTY MUFFIN WITH MELTED CHEESE	£2.80	MEAT BREAKFAST ROLL PLATTER Bacon & egg / Ham & cheese (serves 5) (GF rolls available - £5 supplement)	£22.00
VEGAN PLANT PUDDING AND HASH BROWN BREAKFAST MUFFIN (VG)	£2.80	VEGAN BREAKFAST ROLL PLATTER Vegan cream cheese & cucumber (serves 5)	£22.00
ROUND OMELETTE CROISSANT (GF roll available - £1 supplement)	£2.80		
CHARRED HALLOUMI AND CRUSHED AVOCADO CROISSANT (GF roll available - £1 supplement)	£2.80		
INDIVIDUAL GREEK YOGHURT POT WITH BLUEBERRY COMPOTE & CRUNCHY GRANOLA	£3.50		
INDIVIDUAL GREEK YOGHURT POT WITH PASSIONFRUIT PURÉE (GF)	£3.50		

DRINKS

FAIRTRADE TEA & COFFEE per cup	£3.60
with biscuits	£4.50
with amaretti biscuits (GF)	£4.80
STILL/SPARKLING CANNED WATER 330ml	£1.50
BOTTLED MINERAL WATER 750 ml	£2.50
BOTTLED SPARKLING WATER 750 ml	£2.50
FRUIT JUICE 1lt apple, orange, cranberry, pineapple	£3.50
CANNED SOFT DRINK 330ml pepsi, diet pepsi, fanta, tango, 7up	£1.80
BOTTLEGREEN PRESSÉ 275ml sparkling elderflower, sparkling pomegranate & elderflower, ginger beer	£3.00
FLAVOURED SPARKLING WATER 330ml Sicilian lemon, raspberry, Brazilian orange	£1.80
JIMMY'S ICED COFFEE 250ml original, oat milk, mocha, caramel	£3.00

BREAKFAST TO GO

CLASSIC PACKED BREAKFAST includes: cereal bar, croissant filled with cocoa cream, fresh apple, fruit juice & yoghurt pot	£9.00
VEGAN CLASSIC PACKED BREAKFAST includes: cereal bar, vegan croissant, fresh apple, fruit juice & vegan yoghurt pot	£9.00
DELUXE PACKED BREAKFAST includes: cereal bar, croissant filled with cocoa cream, fresh apple, fruit juice & sourdough roll choice of bacon & egg or ham & cheese (GF available - £1 supplement)	£10.50
VEGAN DELUXE PACKED BREAKFAST includes: cereal bar, vegan croissant, fresh apple, fruit juice & sourdough roll with vegan cream cheese and cucumber	£10.50

NIBBLES

PIECE OF FRUIT (GF/VG)	£1.20
KETTLE CRISPS (GF/VG) serves 5	£4.00
VEGETABLE CRISPS (GF/VG) serves 5	£4.50
CHILLI RICE CRACKERS (VG) serves 5	£4.50
OLIVES (GF/VG) serves 5	£5.50

DELUXE

PRETZELS (VG)	£5.50
CLASSIC CARAMEL POPCORN (GF)	£5.50
GARLIC & PARSLEY SAVOURY SNACK	£5.50



Minimum order of 15

SALTED CARAMEL BROWNIE (GF/VG)	£2.50
MINI LEMON DRIZZLE LOAF (GF/VG)	£2.50
MINI CHOCOLATE LOAF (GF/VG)	£2.50

SWEET TREATS

MINI BLUEBERRY MUFFIN	£2.00	MINI PATISSERIE DELIGHT	£2.80
MINI DOUBLE CHOCOLATE MUFFIN	£2.00	CHOCOLATE BAR	£1.60
MINI SCONE WITH CREAM & JAM	£2.50	MIXED SELECTION OF MINI CAKES serves 7 (2 per person)	£23.00
MINI FRENCH MACARONS (GF) (2 per person)	£2.00	DOUGHNUT PLATTER serves 9	£15.00
CHOCOLATE BROWNIE	£2.50		

AFTERNOON TEA

£25.00 pp

Minimum order of 10

TEA AND COFFEE
2 TYPE OF PATISSERIE
1 SCONE WITH JAM AND CLOTTED CREAM
3 FINGER SANDWICHES
1 VEGAN SAUSAGE ROLL
1 VEGETABLE TART

GF - £1 supplement per person

VEGAN AFTERNOON TEA

TEA AND COFFEE (DF MILK)
3 TYPE OF VEGAN PATISSERIE
3 VEGAN FINGER SANDWICHES
1 VEGAN SAUSAGE ROLL
1 VEGAN TART

WHY NOT ADD A GLASS OF PROSECCO?

£4 supplement per person

ON-THE-GO

EAT FLEXIBLY & ON-THE-GO (OR EVEN
ALFRESCO IF YOU'RE LUCKY!) WITH OUR
BAGGED LUNCH OPTION

PREMIUM EAST-ASIAN LUNCH - £13.00

CHOOSE: CHICKEN | VEGAN

PREMIUM EAST-ASIAN LUNCHES INCLUDE:

KIMPAP
DESSERT
ALOE DRINK

MINIMUM ORDER OF 15

CLASSIC LUNCH - £11.00

CHOOSE: MEAT | FISH | VEGETARIAN
CHICKEN (HALAL) | VEGAN

GLUTEN FREE CLASSIC LUNCH (GF) - £11.00

CHOOSE: CHICKEN (HALAL) | VEGAN

CLASSIC LUNCHES INCLUDE:

SANDWICH/ GF WRAP
CRISPS
FRUIT
STILL WATER



Minimum order of 15

WORKING LUNCH

Minimum order of 15

- A CLASSIC SANDWICH (OR GF WRAP) PLATTER
- FRESH FRUIT
- A BOWL OF KETTLE CRISPS
- STILL AND SPARKLING WATER
- A CHOICE OF ADDITIONAL ITEMS FROM THE FINGER FOOD MENU BELOW

PRICE PER PERSON

WITH ONE ADDITIONAL ITEM	£12.00
WITH TWO ADDITIONAL ITEMS	£13.50
WITH THREE ADDITIONAL ITEMS	£14.50
WITH FOUR ADDITIONAL ITEMS	£15.50

GLUTEN-FREE SUPPLEMENT

£1.00 per person

FINGER FOOD

A MORE SUBSTANTIAL ALTERNATIVE TO CANAPÉS.
CHOOSE SIX ITEMS FOR AN EVENING FINGER FOOD MENU.
£16.50 PER PERSON

VEGAN

SPICY CAULIFLOWER BITES (2PP) (VG)

VEGETABLE SPRING ROLLS (2PP) (VG)

VEGAN SAUSAGE ROLLS WITH A SEEDED CRUST (1PP) (VG)

FALAFEL BITES WITH HOUMOUS (2PP) (GF/VG)

STUFFED VINE LEAVES (2PP) (GF/VG)

CHICKEN TIKKA BITES (1PP) (GF)

BATTERED CHICKEN FILLETS WITH SWEET CHILLI (2PP)

LAMB SAMOSAS WITH MANGO CHUTNEY (1PP)

HONEY-GLAZED MINI SAUSAGES (2PP) (DF)

JUMBO SCAMPI WITH TARTARE SAUCE (2PP)

SMOKED SALMON TARTS (1PP)

MOZZARELLA CHEESE STICKS (1PP) (V)

VEGETABLE SAMOSAS (1PP) (V)

MUSHROOM ARANCINI (1PP) (V)

MINI CREAM-CHEESE STUFFED RED PEPPERS (2PP) (GF/V)





VEGAN

VEGAN CLASSIC SANDWICH PLATTER (VG) / serves 5	£24.00
<ul style="list-style-type: none">• vegan cream cheese & cucumber• hummus & sundried tomato dressing	
VEGAN BAGUETTE PLATTER (VG) / serves 5	£24.50
<ul style="list-style-type: none">• hummus & falafel• antipasti	
VEGAN AND GLUTEN FREE WRAP PLATTER (GF/VG) / serves 5	£25.50
<ul style="list-style-type: none">• hummus mixed bean• medley roasted vegetables & guacamole	

VEGETARIAN

CLASSIC SANDWICH PLATTER (serves 5)	£24.00
<ul style="list-style-type: none">• egg & cress• cheese & tomato• cream cheese cucumber	
FOCACCIA PLATTER (serves 4)	£29.00
<ul style="list-style-type: none">• mozzarella & vine tomato• brie & chutney	
ROLL PLATTER (serves 5)	£24.50
<ul style="list-style-type: none">• egg & sunblush tomato• cheese & spring onion	

FISH

TUNA MAYO BAGUETTE PLATTER (serves 5)	£25.00
HOT SMOKED SALMON ROLL PLATTER (serves 5)	£26.00
<ul style="list-style-type: none">• hot salmon & creme fraiche	

MEAT

CLASSIC SANDWICH PLATTER (serves 5)	£24.00
<ul style="list-style-type: none">• ham & cheese• chicken & sweetcorn• coronation chicken	
FOCACCIA PLATTER (serves 4)	£29.00
<ul style="list-style-type: none">• milano salami club• caesar chicken	
GLUTEN-FREE WRAP PLATTER (serves 5)	£27.00
<ul style="list-style-type: none">• cajun chicken salad• honey mustard chicken salad	

HALAL

CLASSIC SANDWICH PLATTER (serves 5)	£24.00
<ul style="list-style-type: none">• chicken salad• caesar salad• coronation chicken	
CHICKEN BAGUETTE PLATTER (serves 5)	£24.50
<ul style="list-style-type: none">• coronation chicken & chicken salad	
CHICKEN ROLL PLATTER (serves 5)	£24.50
CHICKEN WRAP PLATTER (serves 5)	£24.50



SUSHI & MORE



PRAWN PLATTER
6 prawn nigiri, 16 prawn maki

£24.00

CHICKEN GYOZA PLATTER
25 chicken gyozas

£24.00

SALMON PLATTER
20 salmon nigiri, 15 salmon sashimi

£51.00

VEG GYOZA PLATTER
25 veg gyozas

£23.00

CALIFORNIA ROLL PLATTER
12 salmon & avocado hosomaki,
12 crab & avocado hosomaki

£23.00

CHICKEN KATSU PLATTER
serves 5

£23.00

SUSHI SALMON PLATTER
6 salmon nigiri, 4 salmon sashimi,
14 california rolls

£26.00

VEGETARIAN YASAI PARTY SET
16 veg maki, 8 inari tofu nigri

£21.00

VEGAN PLATTER (VG)
32 avocado hosomaki
32 cucumber hosomaki

£17.00

MORE PLATTERS

VEGAN

VEGAN CHEESE PLATTER (VG)
serves 5

£24.50

CRUDITÉ & DIP PLATTER (GF/VG)
serves 5

£14.50

FRUIT PLATTER (GF/VG)
serves 5

£19.00

VIP FRUIT PLATTER (GF/VG)
serves 5

£22.00

PROTEIN PLATTER
serves 5

£26.00

CHEESE PLATTER
serves 5

£21.20

SALAD PLATTERS

All £26.50. All platters serve 5

HOUSE SALAD (GF/VG)
a selection of freshly-cut crisp salad - carrot,
beetroot, cucumber & fennel with French
dressing

SUPER GREEN MIXED QUINOA SALAD (VG)
red & white quinoa, edamame beans,
cucumber, capsicum peppers, spring onions,
sugar snap peas, black beans, sweetcorn,
parsley, & pomegranate dressing

SPICED BASMATI RICE & TIKKA
CAULIFLOWER SALAD (GF/VG)
basmati rice, sweetcorn, black beans,
cucumber, tomatoes, tikka roasted
cauliflower, minted vegan yoghurt dressing

CAPPELLETTI PASTA SALAD (V)
cappelletti pasta, mozzarella pearls, sundried
tomato dressing & dried basil

GRILLED CHICKEN & GREEN PROTEIN SALAD
Grilled chicken, chickpea salad, free range egg,
caesar dressing

ROASTED BUTTERNUT SQUASH
Spiced cous cous, roasted butternut squash,
vegan style feta cheese (VG)

**OUR NEW FULLY RECYCLABLE CARDBOARD
PLATTERS HELP REDUCE WASTE AND
ALLERGEN RISKS, SUPPORTING OUR
COMMITMENT TO MORE SUSTAINABLE
PACKAGING.**



Main course - £22.00 / Main & Dessert - £25.00
We will provide the full buffet as 70% meat/fish and
30% vegan unless otherwise specified.

Minimum order of 30

MEAT OPTION

CHICKEN JALFREZI CURRY (DF)
with basmati rice & naan bread and kachumber
salad

SLOW COOKED VENISON RAGU
with rigatoni pasta & garlic bread and rocket &
parmesan salad

PRESSED PORK BELLY IN BLACK BEAN SAUCE
with mushroom fried rice & veg spring rolls and
Asian slaw (GF)

ROAST CHICKEN (GF on request)
with thyme roast potatoes, steamed veg & gravy

BAKED HAM HOCK GNOCCHI IN RED PESTO
with roasted vegetables & garlic bread, baby
spinach with cherry tomato salad

RED PESTO CRUSTED COD
with crushed new potatoes & vegetable medley
(GF upon request)

SEAFOOD PAELLA
with patatas bravas & aioli and Spanish salad
(GF upon request)

VEGAN OPTION

PLANT-BASED JALFREZI CURRY (VG)
with basmati rice & naan bread and kachumber
salad

SLOW COOKED PLANT-BASED OUMPH RAGU (VG)
with rigatoni pasta & garlic bread and rocket &
parmesan salad (GF upon request)

STIR-FRIED TOFU IN BLACK BEAN SAUCE (VG)
with mushroom fried rice & veg spring rolls and
Asian slaw

BUTTERNUT SQUASH WELLINGTON (VG)
with thyme roast potatoes, steamed veg & gravy

BAKED SHIITAKE MUSHROOM GNOCCHI IN RED
PESTO (VG)
with roasted vegetables & garlic bread, baby
spinach with cherry tomato salad
(GF upon request)

GREEN PESTO GRILLED PORTOBELLO
MUSHROOM (VG)
with crushed new potatoes & vegetable medley
(GF upon request)

PLANT-BASED VEGETABLE PAELLA (VG)
with patatas bravas & aioli and spanish salad
(GF upon request)

COLD DESSERTS

LEMON CURD TART

TROPICAL FRUIT SALAD (GF/VG)

CHOCOLATE DELICE

NORMANDY APPLE TART

BLACKCURRANT DELICE (GF)

CHOCOLATE & RASPBERRY TART (GF)

HOT DESSERTS

STICKY TOFFEE PUDDING (GF)

DARK CHOCOLATE FONDANT

MIXED BERRY & APPLE CRUMBLE
WITH CUSTARD



Minimum order of 20 / Available from 3pm

10.5"

Minimum order of 15

PIZZA

STONE-BAKED MARGHERITA (V)	£11.50
STONE-BAKED SPICY PEPPERONI	£11.50
WOOD-FIRED THREE CHEESE	£11.50
MUSHROOM & RED ONION (GF/VG)	£12.50

SALAD POTS

TUNA NIÇOISE POT (GF)	£9.00
PERI-PERI CHICKEN POT	£8.50
MEZZE POT (GF/VG) (no min order)	£8.50

BBQ

ENJOY AN AL FRESCO BITE WITH OUR NEW AND IMPROVED BARBECUE MENU. SERVED ON THE QUEEN'S LAWN TERRACE, SUBJECT TO AVAILABILITY.
EACH GUEST RECEIVES ONE MAIN, TWO SIDES AND ONE DESSERT.
TWO OF EACH OPTION CAN BE SELECTED.

Minimum order of 60 - £27.50pp

MAIN

1 per person

THE NEWTON BURGER (HALAL) (GF on request)
our award-winning tandoori chicken burger, created
by our very own Chef Newton Dias
(GF roll available - £1 supplement)

VENISON BURGER
with zingy tomato relish

PORK BURGER
with pineapple relish

HOT DOG
with caramelised onions, jalapeños & crispy shallots

CAJUN SPICED BBQ SALMON (GF/DF)
with fresh tomato salsa

PLANT-BASED BURGER (VG)
with vegan cheese & caramelised onions
(GF option available - £1 supplement)

VEGAN HOT DOG (VG)
with caramelised onion, jalapeños & crispy
shallots (GF option available - £1 supplement)

SIDES

2 per person

GREEK SALAD (GF/VG)

MIXED HOUSE SALAD (GF/VG)

GRILLED CORN ON THE COB (GF/VG)

APPLE & RED CABBAGE COLESLAW (GF/VG)

SUNDRIED TOMATO QUINOA
with roasted yellow peppers (GF/VG)

DESSERT

1 per person

LEMON CURD PIE

FRESH FRUIT PLATTER (GF/VG)

CHOCOLATE TART (VG)



Minimum order of 20
Order requires 5 working days notice

MEAT

- SPANISH CHORIZO (GF)
with avocado mousse & black olive
- SMOKED CHICKEN BOMBAY NAAN
with chopped pistachio & mango
- CURED HAM ON CIABATTA
with parmesan shavings
- DUCK PARFAIT
with rhubarb & ginger on toast
- MILLE FEUILLE OF SMOKED CHICKEN
with red pepper & grape (DF, GF)

VEGETARIAN

- CAESAR SALAD TORTILLA CUP
quail egg and red pepper
- SMOKED CHEDDAR AND CREAM CHEESE
LOLLIPOP
with mixed berries and pistachio
- STILTON ROULADE ON RYE BREAD
with fig
- LEMON AND MINT GOATS CHEESE SHORTBREAD
with pesto and sunblushed tomato
- MIXED ROASTED PEPPERS ON FICELLE
with red pepper pesto
- MUSHROOM STROGANOFF FOCACCIA
with fried leeks
- HERB AND GARLIC CREAM CHEESE
with yellow salsa on rye bread
- FRESH AVOCADO AND CHILLI JAM TOAST
with sesame seeds

FISH

- TUNA FLAKE MOUSSELINE TARTLET
with asparagus, mascarpone & fried leek
- SMOKED SALMON MOUSSE BLINIS
with prawn & lemon zest
- SMOKED SALMON TARTARE
with mascarpone & chive
- TUNA ROULADE
with wasabi, pink peppercorn & long chive
on ciabattini
- SMOKED TROUT TOWER
with avruga on rye bread

VEGAN/ GLUTEN FREE

- HOMEMADE FALALFEL (VG)
with houmous and parsley red pesto
- GLUTEN-FREE VEGAN CROSTINI (GF/VG)
with avocado salsa and fresh tomato
- MIXED ROASTED PEPPERS ON GLUTEN
FREE VEGAN BREAD (GF/VG)
with red pepper pesto

ORDER GUIDE

	20 - 49	50 - 99	100+
4 each	£24.00	£20.50	£17.50
5 each	£27.45	£24.00	£20.50
6 each	£29.00	£27.50	£24.00





The perfect middle ground between canapés and a formal dinner.
Seasonal bowl food dishes are best enjoyed at standing social events

Minimum order 50 guests, with a minimum of 3 bowls per person.
Only available in some venues - please ask for more info.

3 bowls per head - £30.00

4 bowls per head - £40.00

5 bowls per head - £50.00

MEAT

SEARED GRESSINGHAM DUCK BREAST
with beluga lentils & celeriac puree, duck jus (GF)

AUTHENTIC BUTTER CHICKEN
with steamed basmati rice, pickled cucumber &
mini poppadoms

SLOW-COOKED VENISON BOURGUIGNON
with creamy garlic mash potatoes & kale crisp

FISH

NEW ENGLAND SMOKED HADDOCK CHOWDER
with potatoes, leeks, sweetcorn & cream sauce (GF)

SPANISH COD STEW
with red peppers, paprika, chorizo, chickpeas & new
potatoes (GF/DF)

CAMBODIAN MONKFISH CURRY
with coconut milk, lemongrass, lime leaves &
steamed basmati rice (GF/DF)

VEGETARIAN

HALLOUMI SALAD
with chargrilled asparagus & cherry
tomato (GF/V)

VEGAN

MASSAMAN CURRY
with pulled shitake mushroom & fragrant
jasmine rice (GF/VG)

VEGAN ARANCINI
with fresh peas, baby spinach & vegan feta
with Sanmarino tomato basil coulis (VG)

DESSERT

PASSION FRUIT CREME BRULEE, RASPBERRY COULIS (GF)

WILLIE HARCOURT-COOZE HAZELNUT CHOCOLATE CAKE (GF)

VEGAN AMALFI LEMON CHEESECAKE (VG)



SEATED LUNCH
AND DINNER

Minimum order of 50

Please select up to three options from each course- starters,
mains and desserts-to be served to your entire party

STARTERS

MEAT

BALLOTINE OF NORFOLK CHICKEN
winter truffle, port wine gel, rye bread (Halal)WILD SCOTTISH VENISON CARPACCIO
parsley coulis, mesclun salad, pine seed oil (GF)

VEGETARIAN

PUGLIA BURRATA (GF)
heirloom tomato confit, black olive, gazpacho
puree

FISH

CURED MACKERAL
avocado mousse, grapefruit and champagne
jelly, passion fruit pearls (GF)

VEGAN

SMOKED AUBERGINE ESCALIVADA (VG/GF)
grilled green asparagus, confit piquillo
peppers, aged balsamic pearls

MAINS

MEAT

ROASTED WELSH LAMB LOIN
caramelised onion puree, charred hispi
cabbage, thyme roasted carrots (GF)GRESSINGHAM DUCK BREAST
confit duck croquette, bacon lardons, new
potatoes, wilted spinach, orange sauceNORFOLK FREE-RANGE CHICKEN BREAST
leek fondue, charlotte potatoes, pinenuts
tarragon chicken jus (GF/ Halal)

FISH

FILLET OF HAKE (GF)
pumpkin & truffle velouté, wild mushroom,
purple potatoes

VEGAN

JERUSALEM ARTICHOKE & WILD
MUSHROOM RISOTTO
crispy artichoke skin,
vegan parmesan (GF/VG)

DESSERT

LEMON & LIME CHEESECAKE
candied fruit peels, raspberry gelWARM LIGHT GINGER SPONGE
lemon curd mousse, ginger & almond
crumb (GF)CHOCOLATE & SALTED CARAMEL DELICE
creme fraiche, orange curd & candied
orangeTREACE & PECAN TART
vanilla clotted cream

VEGAN

VANILLA COCONUT PANNA COTTA
ginger & raspberry crumble (GF/VG)

POST-MEAL TEA & COFFEE INCLUDED

ADD A LITTLE LUXURY:
PETIT FOURS OR CHOCOLATE MINTS
FOR £2PP

SEATED LUNCH AND DINNER



Minimum order of 50

NO. OF GUESTS	PRICE PER HEAD
50 - 74	£40
75 - 100	£38
100+	£37

INJECT A LITTLE LUXURY INTO ANY OCCASION, WITH OUR BESPOKE SIT-DOWN LUNCHEES AND DINNERS.

OUR SEASONAL MENUS ARE DEVELOPED & COOKED IN-HOUSE BY OUR
VERY OWN AWARD-WINNING CHEFS.

PRICES INCLUDE A CATERING MANAGER, SERVICE STAFF AND BLACK LINEN.

POST-MEAL TEA & COFFEE IS INCLUDED.

Please note you can't book a seated dinner through our online booking form,
so please reach out to the Events Team via phone or email and we can help
you plan a meal to remember.



IMPERIAL

Hospitality Department

2025/26

