FESTIVE
menu



IMPERIAL

Hospitality Department

FESTIVE menu

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 (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.

ORDERING DEADLINE

All orders must be submitted by end of day Tuesday, the week before your event. Exceptions: orders placed online via Catering to Order website require a minimum of 72 hours' notice.

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.

TABLES AND VENUES

It's your responsibility to ensure furniture is available for the catering you've chosen in your venue. If there are no tables available for catering setup in your venue, this should be booked with the events team along with your catering, with at least five working days' notice. We're unable to provide catering within lecture theatres as standard.

AND FINALLY...

If you're booking for 100 people or more, please contact the Internal Events team before ordering. Check our website for full terms and conditions and FAQs. All prices exclude VAT. Our catering services are recharged at cost and the service is not for profit.

Contact us on **020 7594 9220** or at **roomsandcatering@imperial.ac.uk.**

FESTIVE menu

DRINKS

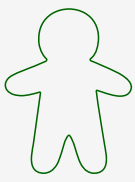
minimum 10

Festive Christmas tea selection Twinings Winter Spice, Gingerbread Joy, Christmas Tea, Peppermint Cheer	£3.80
Hot chocolate with mini marshmallows	£3.80
Mulled wine (per glass)	£7.50
Non-alchoholic mulled wine (per glass)	£5.50

TREATS

minimum 10

Gingerbread snowman biscuit (v)	£2.20
Vegan Santa shortcake (vg)	£2.20
Mini mince pies (2) (v)	£2.80
Mince pie (gf/vg)	£2.80
Cranberry winter spice financier (gf/vg)	£2.80
Mulled wine brownie (gf)	£2.80
Stollen bites (2) (gf)	£2.80
Mini Christmas cake (contains tree nuts)	£2.80



Tea, coffee with Gingerbread Snowman / Vegan Santa Shortcake £4.60

An equal mix of vegan and non-vegan biscuits will be provided, as well as a mix of standard and Christmas teas.

FESTIVE menu

FESTIVE WORKING LUNCH

minimum 10

INCLUDES

Festive sandwich platter
(A mix of meat and gluten-free/ vegan)

Fresh fruit

Bowl of kettle crisps

Still and sparkling water

Expand your sandwich platter with a choice of hot and cold bites from our finger food menu.

PER PERSON

2 finger food items	£15.00
3 finger food items	£16.50
4 finger food items	£18.00



FESTIVE FINGER FOOD

6 PER PERSON | £19.80

minimum 10

MEAT/FISH

Pigs in blankets with sweet cranberry glaze (2)

Pork and red onion bon bon with black garlic aioli

Christmas sausage roll

Roast Suffolk turkey, cranberry and caramelised onion tart (gf/halal)

Tempura prawn with citrus saffron aioli

VEGETARIAN/VEGAN

Breaded camembert with cranberry dipping sauce (v)

Vegan sausage roll with mixed seed crust (vg)

Goats cheese caramelised onion and truffle oil arancini (v)

Cranberry and brie wonton (2) (v)

Crispy sweet potato falafel with winter spiced houmous (2) (gf/vg)

Vibrant mini quiche selection (2) (v)

FESTIVE menu

FESTIVE PLATTERS

FESTIVE SANDWICH PLATTER (serves 5) £28.00

Turkey festive club with carvery turkey, Beechwood smoked bacon, sliced vine tomatoes, free range mayonnaise, cranberry sauce, baby leaf salad.

Coronation chicken and cranberries.

FESTIVE SANDWICH PLATTER (gf/vg) (serves 5) £28.00

Roasted spiced butternut squash, crumbled vegan feta, seasonal salad, sundried tomato mayonnaise.

Vegan turkey, cranberry sauce, vegan horseradish mayonnaise, and salad.

VEGAN FESTIVE WRAP PLATTER (vg) (serves 5) £28.00

Roasted spiced butternut squash, crumbled feta, seasonal salad, sundried tomato mayonnaise.

Vegan turkey, cranberry sauce, chestnut and herb stuffing, vegan horseradish mayonnaise, and salad.

FESTIVE ROLL PLATTER (serves 5) £28.00

Glazed pigs in blankets.

Carvery turkey, chestnut and herb stuffing, cranberry sauce

French brie, fig chutney, baby leaf spinach.

Ham hock, red onion marmalade, baby leaf salad.

FESTIVE BAGEL PLATTER (serves 4-5) £32.00

Hot smoked salmon, crème fraiche, cracked black pepper, dill, rocket.

French brie, cranberry sauce, baby leaf salad.



FESTIVE menu

FESTIVE BUFFET

Minimum order of 30
£35.00 per person
Includes 1 starter, 1 main, 1 dessert
Two options per course, one of which should accommodate gluten free/vegan dietaries

Add Christmas Crackers and Festive Table Decor for £2.50 per person

*seated buffets only

STARTERS |

Winter squash, apple and sage soup (gf/vg) - roasted squash, granny smith apple and Christmas spices served with a thin slice of sourdough (gf alternative)

Roast beetroot and heritage carrot salad with toasted walnuts and honey-mustard dressing (gf/vg on request)

Brussel sprout and chestnut slaw with cranberry vinaigrette (vg)

MAINS | gluten-free/vegan main on request

Roast Norfolk bronze turkey with sage and onion stuffing, pigs in blankets, and cranberry sauce (gf on request)

Butter poached Cornish hake with olive oil mash, cavolo nero and caviar beurre blanc (gf)

Vegan winter beetroot wellington with thyme gravy (vg)

SIDES | choice of three sides

Roast maris piper potatoes with rosemary and sea salt (gf/vg on request)

Honey-roast parsnips and carrots (gf/vg on request)

Braised red cabbage with apple and mulled spices (gf/vg on request)

Cauliflower cheese gratin with mature cheddar and breadcrumbs

Seasonal greens with buttered kale and sprout (gf/vg on request)

DESSERTS |

Traditional Christmas Pudding with brandy custard (gf) (vg on request)

Kirsch Christmas Chocolate Torte (gf/vg)

Selection of British cheeses with biscuits and chutneys

FESTIVE menu

FESTIVE THREE COURSE DINNER

ORDER GUIDE:

Two options per course, one of which should accommodate gluten free/ vegan dietaries

1 starter, 1 main, 1 dessert per person

Minimum order of 50

£44
per person

Price includes:
After dinner tea, coffee and mince pies; Christmas crackers; catering manager; full service staff; crockery, linens

Upgrade to the All Inclusive Dinner Package at £52 per person.
To include (in addition to the above): A glass of bubbly on arrival; a glass of wine; water at the table; uplighters; festive background music; candelabra; table décor; furniture set up.

STARTERS

Beetroot cured chalk stream trout with shaved fennel, horseradish cream and rye crisp

Norfolk chicken liver and truffle parfait with cranberry compote and toasted brioche

Winter squash, apple and sage soup (gf/vg) - roasted squash, granny smith apple and Christmas spices served with a thin slice of sourdough (gf alternative)

MAINS

Roast Norfolk bronze turkey with fondant potato, glazed chantenay carrots, brussel sprout, cavolo nero, pigs in blanket and jus gras (halal on request)

Butter poached Cornish hake with olive oil mash, cavolo nero and caviar beurre blanc (gf)

Pumpkin gnocchi, wild mushroom, sunblush tomato and vegan parmesan (gf/vg)

DESSERTS

Traditional Christmas pudding, brandy Anglaise, candied orange peel (gf) (vg on request)

Mulled spiced crème brulee with gingerbread biscuit

Cassis chocolate dome, toasted pisatchios and raspberry gel (gf/vg)

Kirsch Christmas chocolate torte (gf/vg)