Our Christmas dishes are made on site using high quality, fresh and where possible, locally sourced ingredients.

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

**Starters**
- Ham hock terrine with date puree, pea shoot and toasted brioche
- Roasted butternut squash soup, toasted pumpkin seeds with cheese tortellini (v)
- Home cured gin & beetroot salmon gravlax with fennel, apple salad (gf)

**Mains**
- Roast Norfolk turkey, pigs in blankets, sage and onion stuffing with crisp roast potatoes and traditional festive vegetables
- Line caught stone bass, truffle celeriac puree and wild mushroom with crispy leeks
  - Rosary goat’s cheese, beetroot, cranberry and walnut tart with traditional festive vegetables and redcurrant gravy (v)

**Desserts**
- Mulled apple tart with madagascar vanilla crème anglaise
- Christmas spiced panna cotta with cranberry and star anise jam
- Christmas pudding with brandy sauce and frosted berries

Please let us know about any special dietary requirements that you or your guests may have as soon as possible.
We are able to provide kosher and halal food but would require advance notice of at least 72 hours. Special menus may incur an additional charge.
MINIMUM CATERING SPEND
A minimum catering spend including audio visual equipment applies as follows:

58 Prince’s Gate

<table>
<thead>
<tr>
<th>Time</th>
<th>Garden Room</th>
<th>College Room</th>
<th>Oak Room</th>
</tr>
</thead>
<tbody>
<tr>
<td>08.00–18.00</td>
<td>£1,200*</td>
<td>£200</td>
<td>£100</td>
</tr>
<tr>
<td>18.00–22.30</td>
<td>£1,200</td>
<td>£600</td>
<td>£600</td>
</tr>
</tbody>
</table>

* if room is booked for sole use.

Please note that sit down lunch and dinner cannot be served in the Boardroom, Billiard Room and Ballroom.

170 Queen’s Gate

<table>
<thead>
<tr>
<th>Time</th>
<th>Council Room</th>
<th>Solar Room</th>
<th>Drawing Room</th>
</tr>
</thead>
<tbody>
<tr>
<td>08.00–18.00</td>
<td>£1,000</td>
<td>£500</td>
<td>£500</td>
</tr>
<tr>
<td>18.00–22.30</td>
<td>£2,000</td>
<td>£1,200</td>
<td>£1,200</td>
</tr>
</tbody>
</table>

The minimum catering spend does not reduce if a half-day meeting has been booked.

CANCELLATION / REDUCTION OF ROOMS
In the event of meeting rooms being cancelled within 10 working days prior to the date of the event, the Catering department reserves the right to charge 100% of the minimum spend.

ALL NOTIFICATIONS MUST BE IN WRITING. VERBAL INSTRUCTIONS WILL NOT BE ACCEPTED.

FINAL CATERING NUMBERS
(a) Five working day notice is required for change in numbers of more than 10%.
(b) Three working day notice is required for change of numbers of less than 10%.

SMOKING POLICY
In accordance with governmental legislation, smoking is not permitted at 58 Prince’s Gate. Details of additional smoking zones on campus can be found via the following link: www.imperial.ac.uk/health-and-wellbeing/smoke-free-imperial

ACCESS TO 58 PRINCE’S GATE and 170 QUEEN’S GATE
58 Prince’s Gate and 170 Queen’s Gate are listed buildings. The main entrances include stairs, which limits accessibility for wheelchair users.

USE OF 58 PRINCE’S GATE and 170 QUEEN’S GATE
As 58 Prince’s Gate and 170 Queen’s Gate are accessible to a large number of people, we cannot take responsibility for any items left in the cloakroom, meeting rooms or catering areas. We would suggest that you make your delegates/guests aware of this and provide appropriate cover.

The meeting rooms at 58 Prince’s Gate and 170 Queen’s Gate are not sound-proof. Therefore, total silence from other users of the buildings cannot be guaranteed.

Visitors and delegates are not permitted to consume food, alcoholic or non-alcoholic beverages on the premises that have not been supplied by the venue.

All food served at 58 Prince’s Gate and 170 Queen’s Gate is to be consumed only on the premises.