



IMPERIAL

TASTE

FOOD AND DRINK MENU

2026/27

**White City Professional
Services Hub**



BEFORE WE BEGIN...

PLEASE READ THE INFO BELOW ON ORDERING AND OUR SERVICES BEFORE CONTINUING.

If you have any further questions, please reach out to the events team.

SERVICED DELIVERIES

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

Catering for less than 50 people will not be serviced as standard, but can be requested for an additional charge.

CATERING VOUCHERS

An ideal way to provide lunch for your delegates without having to decide between menus. These can be exchanged in any Taste Imperial catering outlet.

Email us to let us know the value and number you require, pick up the number required from us and hand out to your delegates.

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

Our minimum spend is £35 per order. If you're booking for 100 people or more, please contact the events team before ordering.

All prices exclude VAT. Our catering services are recharged at cost and the service is not for profit. Full terms and conditions and FAQs can be found on our website.

CONTACT THE TEAM

Call: 020 7594 9220

Email: roomsandcatering@imperial.ac.uk

Web: imperial.ac.uk/events-and-hospitality/catering

ALL ABOUT ALLERGENS

DIETARY INDICATORS

You'll see the below abbreviations throughout this menu to mark our vegan, vegetarian, gluten-free and halal options.

(vg) – vegan (v) – vegetarian (gf) – gluten-free (halal)

ALLERGEN INFORMATION

Contact our team if you'd like more information on ingredients and recipes in any of our menus. You can find our [allergen guidance spreadsheet linked here](#) and on the catering webpage.

Please note that this document is a guide only. It details the allergens for each dish based on the ingredients and suppliers we plan to use in our standard operations.

Due to occasional unforeseeable supply chain issues, we sometimes have to source alternative ingredients, which may have different allergen information.

Printed allergen information that will be supplied for each dish with all catering orders, which will have the most accurate and up-to-date allergen information for the food at your event.

If you or someone at your event has an allergy, please always check this information; if there are discrepancies between this and the spreadsheet, the printed information will be correct. If you have any further questions, please ask a member of catering staff at the event.

As our food production operations use all of the 14 allergens, we cannot guarantee trace particles of allergens aren't in other foods.

BOOKING WITH KNOWN ALLERGIES

If you would like to accommodate for a specific allergy when ordering, please reach out to the events team, who will be happy to help you build an appropriately allergen-free menu for your event.

While we cannot guarantee trace allergens in our standard operations, if you or a guest has a severe allergy, please make contact with us prior to booking and we will ascertain if we can accommodate your order safely.

We will endeavour to accommodate all dietary requirements and allergies we can, but please note we are unable to guarantee that we can meet all requests.





BREAKFAST

Minimum order of 10

PASTRIES

Freshly-baked vegan pain au chocolat (vg)	£2.95
Freshly-baked vegan croissant (vg)	£2.95
Freshly-baked gluten free croissant (gf)	£2.95
Freshly-baked mini croissant and danish pastries (2 pp)	£2.95

MINI FILLED CROISSANTS

£29.50

Savoury platter (10 croissants)

Choose one filling: Ham and cheese / Hot-smoked salmon and crème fraîche / Cheese and tomato

Mixed sweet platter (10 croissants)

A mix of strawberry and crème fraîche / strawberry and chocolate spread

HOT BREAKFAST SANDWICHES

LAND	Smoked maple bacon half sourdough baguette (gf option available – £1 supplement)	£3.00
	Smashed sausage patty round croissant with American-style cheese	£3.00
SEA	Smoked salmon round croissant with lemon crème fraîche (gf option available – £1 supplement)	£3.00
PLANT	Omlette round croissant (v) (gf option available – £1 supplement)	£3.00
	Charred Halloumi and chilli jam round croissant (v) (gf option available – £1 supplement)	£3.00
	Vegan bacon, hash brown and chilli jam roll (vg) (gf option available – £1 supplement)	£3.00

YOGHURT POTS

Mixed berry and granola (gf)	£3.50
Greek yoghurt, mixed berry compote, gluten-free seedy granola	
Apple and matcha with granola (gf)	£3.50
Greek yoghurt, apple, matcha, gluten-free seedy granola, toffee pieces	
Vegan coconut yoghurt and granola (vg, gf)	£3.50
Coconut yoghurt, gluten-free seedy granola, toasted coconut flakes	

NEW! ADD-ONS

Please note, our new breakfast add-ons are exactly what they sound like!

They can only be added on to an existing breakfast order, but not ordered alone.

BREAKFAST ADD-ONS

Protein ball platter 15 pieces 3 pieces per person in 3 flavours - dirty chia, coconut and salted caramel	£20.50
Protein fritatta platter 5 pieces with spinach, kale, parsley, basil, sweet potato and red pepper coulis	£14.00

BREAKFAST TO GO

Classic packed breakfast	£9.50
Cereal bar, cocoa cream-filled croissant, apple, fruit juice, yoghurt pot	
Vegan classic packed breakfast	£9.50
Cereal bar, vegan croissant, apple, fruit juice, vegan yoghurt pot	
Gluten-free classic packed breakfast	£10.50
Gluten-free cereal bar, gluten-free croissant, apple, fruit juice, yoghurt pot	
Deluxe packed breakfast	£11.00
Sourdough roll filled with a choice of bacon and egg / ham and cheese, cereal bar, cocoa cream-filled croissant, apple, fruit juice, yoghurt pot (gf roll available – £1 supplement)	
Vegan deluxe packed breakfast	£11.00
Sourdough roll filled with vegan cream cheese and cucumber, cereal bar, cocoa cream-filled vegan croissant, apple, fruit juice, yoghurt pot	

DRINKS

... AND EVEN MORE

For our curated selection of wine, beers, and more, see our separate Drinks List.

Fairtrade tea and coffee per cup	per cup £3.80
with biscuits (gf available on request)	per cup £4.60
Bottled mineral water 750ml	£2.80
Still or sparkling	
Canned water 330ml	£1.70
Still or sparkling	
Canned soft drinks 330ml	£1.80
Pepsi, Diet Pepsi, Fanta, Tango, 7UP	
Bottlegreen pressé 275ml	£3.50
Sparkling elderflower, sparkling pomegranite and elderflower, ginger beer	
San Pellegrino 330ml	£2.00
Limon and mint, aranciata, melograno	
Jimmy's iced coffee 250ml	£3.50
Original, oat milk, mocha, caramel	
Fruit juice 1 litre	£3.70

NIBBLES

Piece of fruit (gf, vg)	£1.20
Kettle crisps (gf, vg) serves 5	£4.50
Vegetable crisps (gf, vg) serves 5	£4.50
Chilli rice crackers (vg) serves 5	£4.50
Olives (gf, vg) serves 5	£5.50
Pretzels (vg) serves 5	£5.50
Crumbles with black olives serves 5	£5.50
Parmigiano reggiano crumbles serves 5	£5.50



CAKES + BAKES

Minimum order of 10

SWEET TREATS

Salted caramel brownie (gf, vg)	£2.80
Mini chocolate loaf cake (gf, vg)	£2.80
Mini French macarons (gf) 2 per person	£2.80
Polenta and pistachio cake (gf, vg)	£2.80
Raspberry financier (gf, vg)	£2.80
Banana cake (gf, vg)	£2.80
Chocolate brownie	£2.80
Mini patisserie delight	£2.80
Mini scone with cream and jam	£2.80
Chocolate bars Kit Kat, Snickers, Mars	£1.60

PLATTERS

Mini cake platter 14 pieces	£23.50
Mini muffin platter 12 pieces	£24.00

AFTERNOON TEA

£27 per person

Minimum order of 10

All afternoon teas come served with teas, coffees and a selection of milks

STANDARD

Finger sandwiches 3 varieties
Sausage roll
Vegetable tart
Patisserie 2 varieties
Scone

VEGAN

Vegan finger sandwiches 3 varieties
Vegan sausage roll
Vegan tart
Vegan patisserie 2 varieties
Vegan scone

FEELING BUBBLY?

Bring some fizz to the occasion!
Add a glass of prosecco per guest

£5 supplement per person

GLUTEN FREE

Gluten free finger sandwiches 3 varieties
Gluten free finger food 2 varieties
Gluten free patisserie 2 varieties
Gluten free scone

ON THE MOVE?

Eat flexibly (or alfresco if you're lucky!) with our grab + go lunches; pre-filled with a snack, dessert and drink.

Minimum order of 10

GRAB AND GO

CLASSIC SANDWICH PACK

£11.50pp

includes: **your choice of sandwich filling**
meat | fish | vegetarian | chicken (halal) | vegan
bag of crisps, piece of fruit, 300ml canned still water

GLUTEN-FREE SANDWICH PACK

£11.50pp

includes: **your choice of sandwich filling**
chicken (halal) | vegan
bag of crisps, piece of fruit, 300ml canned still water

PREMIUM KIMBAP PACK

£13.50pp

includes: **your choice of kimbap filling**
chicken (halal) | vegan
dessert, aloe drink

Minimum 3 working days notice
Minimum order of 5

CHICKEN LUNCH BOX

£15.00pp

Mini BBQ chicken and slaw brioche rolls

Spiced chicken cous cous salad - toasted pumpkin seeds, spring onions, pomegranate and cucumber, topped with slow roasted chicken, roasted butternut squash and mixed peppers with a mint yoghurt dressing

Mixed chickpea salad

Cake and plum or satsuma

VEGETARIAN LUNCH BOX

£15.00pp

Mozzarella, vine tomato, nut-free pesto mayo and rocket foccacia

Cous cous salad - toasted pumpkin seeds, spring onions pomegranate seeds and cucumber, topped with roasted butternut squash and mixed peppers with a mint yoghurt dressing

Mixed chickpea salad

Cake and plum or satsuma

VEGAN + GLUTEN-FREE LUNCH BOX

£15.00pp

Hummus and mixed bean gluten-free wrap

Mixed chickpea salad - topped with falafel balls and served with a hummus dip



WORKING LUNCH

Minimum order of 10

INCLUDES:

Classic sandwich platter

Fresh fruit

A 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 **£13.50**

3 finger food items **£14.50**

4 finger food items **£15.50**

FINGER FOOD

Minimum order of 10,
choose 6 options

£16.50 per
person per choice

WHAT IS FINGER FOOD?

Our finger food choices are buffet options that offer a more substantial bite than canapés.

Choose six finger food options to create your own evening menu for your event.

LAND

Chicken tikka fillets (gf) (1pp)

Honey-glazed mini sausages (df) with mustard mayo (1pp)

Lamb samosas with mango chutney (1pp)

Pan-fried duck gyoza with hoisin dip (2pp)

Chicken yakitori (halal) (1pp)

Mini pork and onion sausage rolls with chutney (1pp)

SEA

Prawn toast with sweet chilli (2pp)

Mango and chilli king prawns with kewpie mayo (1pp)

Jumbo scampi with tartare sauce (2pp)

PLANT

Spicy cauliflower bites (vg) (2pp)

Falafel bites (gf, vg) with houmous (2pp)

Dal kachori (vg) with mango chutney (1pp)

Mushroom arancini (v) (1pp)

Buffalo mac and cheese bites (v) (1pp)

Cream-cheese stuffed peppers (gf, v) (2pp)

Hickory-smoked potato croquettes (gf, vg) with chipotle mayo (2pp)

SWEET

White chocolate samosa (2pp)

Apple and cinnamon samosa (1pp)

SANDWICH PLATTERS

SANDWICHES

All platters serve 5 each

Classic sandwich platter - meat a mix of ham and cheese / chicken and sweetcorn / coronation chicken	£25.00
Classic sandwich platter - chicken (halal) a mix of chicken salad / chicken caesar / coronation chicken	£25.00
Classic sandwich platter - vegetarian (v) a mix of egg and cress / cheese and tomato / cream cheese cucumber	£25.00
Classic sandwich platter - vegan (vg) a mix of vegan cream cheese and cucumber / hummus and sundried tomato	£25.00
Gluten free sandwich platter - chicken (gf, halal) a mix of chicken caesar / coronation chicken	£25.00
Gluten free sandwich platter - vegan (gf, vg) a mix of vegan cream cheese and cucumber / houmous salad	£25.00

BAGUETTES

Baguette platter - chicken (halal) a mix of coronation chicken / chicken salad	£25.00
Baguette platter - fish tuna mayo	£25.00
Baguette platter - vegan (vg) a mix of hummus and falafel / mixed antipasti	£25.00

WRAPS + ROLLS

Wrap platter - chicken (halal) a mix of peri-peri chicken / chicken caesar	£25.00
Roll platter - chicken (halal) a mix of BBQ chicken / coronation chicken	£25.00
Roll platter - fish hot-smoked salmon and crème fraîche	£26.00
Roll platter - vegetarian (v) a mix of egg and sunblush tomato / cheese and spring onion	£25.00

FOCCACIA

Focaccia platter - meat a mix of milano salami club / chicken caesar	£29.00
Focaccia platter - vegetarian a mix of mozzarella and vine tomato / brie and chutney	£29.00

**SANDWICHES,
BUT HOLD
THE BREAD**

For a naturally gluten-free, breadless alternative to traditional sandwiches, check out the onigirazu platters in our sushi section - sushi rice and tasty fillings in a convenient, hand-held parcel.



SALAD PLATTERS

Salad platters
serve 5 each

House salad (gf, vg)

£26.50

A selection of freshly-cut crisp salad - carrot, beetroot, cucumber and fennel with french dressing

Korean BBQ-glazed chicken noodle salad

£26.50

Spicy Korean glazed Chicken thighs served on a bed of glass vermicelli noodles, asian slaw salad and siracha dressing

Farfalle pasta salad (v)

£26.50

Farfalle pasta, mozzarella pearls, sundried tomato dressing and dried basil

Levantine spiced rice and lentil salad (gf, vg)

£26.50

Basmati rice and green lentil salad, harrisa chick peas, roasted pumpkin seeds, edemame beans topped with mock chicken and vegan mint dressing

INDIVIDUAL SALAD POTS

Korean BBQ chicken and glass noodles

£8.50

Tuna niçoise pot (gf)

£9.00

Mezze pot (gf, vg)

£8.50

+ EVEN MORE

CHEESE + NIBBLES

All platters serve 5 each

Protein platter

£26.00

Chorizo, boiled eggs, chicken tikka fillets

Cheese platter

£22.00

Apricot chutney, grapes, crackers

Vegan cheese platter

£25.00

Apricot chutney, grapes, crackers

Crudités and dips

£15.00

Houmous, tzastiki

FRUIT

Fruit platter

£19.00

VIP fruit platter

£22.00

EATING GREENER, TOGETHER

Our new cardboard platters are fully recyclable, helping us to reduce both waste and allergen risks. Please make sure you recycle them if you dispose of them yourself!

You can find our [sustainable catering checklist online](#), with tips on plant-based ordering and minimising food waste, as well as info on what we do to keep our operations as sustainable as possible.

SUSHI + MORE

All sushi platters
serve 5 each

IT'S HOW WE ROLL

Did you know
that all of our
sushi platters are
made in-house
here on campus?

All the sushi
you'll find at our
events and in
our outlets is
hand-crafted by
our expert sushi
chefs and made
fresh every day.

SUSHI PLATTERS

Prawn platter	£25.00
6 prawn nigiri, 16 prawn maki	
Salmon and tuna platter	£32.00
7 salmon and avocado maki, 7 tuna and salmon maki, 3 salmon nigiri, 3 tuna nigiri, 2 salmon sashimi, 2 tuna sashimi	
California roll platter	£25.00
12 salmon and avocado, 12 crab and avocado hosomaki	
Rainbow ocean platter	£25.00
9 rainbow maki, 2 salmon nigiri, 2 tuna nigiri, 2 ebi nigiri, 2 salmon sashimi, 2 tuna sashimi	
Vegan platter (vg)	£19.00
32 avocado hosomaki, 32 cucumber hosomaki	
Vegetarian yasai party set (v)	£21.00
16 veg maki, 8 inari tofu nigiri	
Pumpkin maki rolls (vg)	£19.00
16 pumpkin maki	

ONIGIRAZU PLATTERS

10 pieces

Chicken (gf)	£28.00
Salmon (gf)	£30.00
Vegan (gf)	£20.00

LAYERS OF FLAVOUR

Onigirazu are basically sushi sandwiches: tasty fillings layered between squares of sushi rice and wrapped in nori.

Naturally gluten-free, they make a great alternative to our sandwich platters!

GYOZA

Chicken gyoza platter 25 gyozas	£25.00
Veg gyoza platter 25 gyozas	£25.00

PIZZA

Minimum order of 10

Available from 3pm

PIZZA 10.5"

BBQ chicken and roasted peppers	£11.50
Pepperoni and hot honey	£11.50
Tuna, black olives and jalepeños	£11.50
Margerita (v)	£11.50
Mushroom, courgette and red onion (vg/gf)	£12.50



FORK BUFFET

FORKFULS OF FLAVOUR

Take a trip around the world! Each cuisine has a meat, fish and plant option packed with flavour.

Pick a cuisine and our fork buffet will come as 70% meat or fish and 30% vegan as standard.

Minimum order of 30

Main course **£24.00pp**

Main + dessert **£27.00pp**

Gluten-free sides available on request

INDIAN

Chicken bhuna (gf)

Hake jalfrezi

Plant-based vindaloo (gf, vg)

SIDES:

Basmati rice, naan bread, kachumber salad, chutneys

THAI

Free range British duck Thai curry (gf)

Prawn massaman curry (gf)

Vegetable Thai green curry (gf, vg)

SIDES:

Sticky coconut rice, Thai papaya salad, spring rolls, limes, chillies, coriander

MORROCCAN

Moroccan lamb shawarma with dates and apricots (gf)

Sea bass tagine, saffron and confit lemon (gf)

Chickpea, squash and cavolo nero stew (gf, vg)

SIDES:

Warm tabbouleh, red pepper hummus, fattoush salad (gf option available)

CHINESE

Sticky Hong Kong-style sweet and sour pork

Miso-glazed chalk stream trout with steamed garlic Asian greens

Pulled mushroom and green peppers in black bean sauce (vg)

SIDES:

Stir-fried noodles, prawn crackers, pickled Asian slaw

BRITISH

Minted lamb chops (gf) (2pp)

Hake and smoked haddock en croute

Beetroot welington (vg)

SIDES:

Fondant potatoes, garden peas sweetheart cabbage, salt-baked heritage carrots, gravy

MEXICAN

Braised Leghorn chicken chilli con carne (gf)

Spicy Veracruz-style hake (gf)

Chipotle mock lamb and vegetable chilli (gf, vg)

SIDES:

Braised rice and black beans, crispy mini tortillas, pico de gallo, pea guacamole, sour cream

PERSIAN

Spiced lamb kefta, fragrant tomato sauce (gf)

Caramelised sunflower seed and date crusted cod with saffron, orange and pomegranate (gf)

Aubergines in tamarind sauce with baked vegan cheese (gf, vg)

SIDES:

Saffron rice, smoked courgette, pepper and pomegranate salad, charred flatbreads, pickled cucumber relish

DESSERTS

Key lime pie

Biscoff cheesecake mousse

Raspberry and chocolate dome (vg, gf)

Jivara chocolate delice (gf)

Tropical fruit salad (vg, gf)

BUILD YOUR BBQ

Enjoy an al fresco bite! Each guest will get 1 main, 2 sides and 1 dessert. Add an extra main for **£8pp**.

Pick 2 options from each section. To choose more, contact the team to work out options and costs, subject to availability.

BBQs

Minimum order of 60

£28.50pp - 1 main, 2 sides and 1 dessert per guest

MAINS:

PICK 2 OPTIONS

LAND Dirty jerk burger (halal) (gf available on request)
BBQ jerk-glazed chicken thighs, pickled pineapple, tamarind honey mayo

Smokey wild venison burger
venison patty, smoked cheese, caramelised bacon jam, crispy onions

Glazed pork belly burger
maple bourbon glazed pork belly strips, British apple sauce

Loaded pork bratwurst
sauerkraut, crispy onions, curried ketchup

SEA Blackened miso-glazed chalk stream trout (gf)
miso, soy and sesame-glazed trout fillet, wasabi mayo

PLANT Gochujang plant-based burger
kimchi slaw, sweet pickled mooli, chilli jam

Loaded vegan hot dog
sauerkraut, crispy onions, curried ketchup

SIDES:

PICK 2 OPTIONS

Greek salad (gf, vg)

Mixed house salad (gf, vg)

Grilled corn on the cob (gf, vg)

British potato salad (gf, vg)

Rainbow slaw (gf, vg)

Grilled Med veg (gf, vg)

DESSERT: PICK 2 OPTIONS

Key lime pie

Raspberry and chocolate dome (gf, vg)

Individual fruit tarts (gf)

Mango pavé

Exotic fruit salad (gf, vg)



CANAPÉS

Minimum order of 20

Order requires min. 5 working days' notice

LAND

Blue cheese and parma ham crostini with fig and rose

Tandoori chicken tartlet with turmeric and mango jelly

Smoked duck and rubharb roulade toast

Marbled smoked chicken and beetroot log on a charcoal biscuit

Lamb and baba ghanoush shortbread crumble with rosemary, chive, mascarpone and olives

SEA

Crayfish tail and crab mousseline tartlet with avruga caviar and chervil

Hot smoked mackerel tower

Tuna salad with watermelon and radish

King prawn and avocado mousse, tartlet with cherry tomato and ash

Cut smoked salmon roulade with wasabi, pink peppercorn, long chives and caprice ficelle

PLANT

Miso aubergine (gf, vg) with pomegranate jelly and shiso leaf

Beetroot carpaccio, sweet potato jerky, artichoke dome (gf, vg)

Caviar d'zucchini, grilled sweet potato (gf, vg)

Soft quail egg with béarnaise sauce shallots on ficelle

Mozzarella, sun blushed tomato and pesto shortbread

Goats cheese feuilleté with fig chutney and grape

SWEET

Chocolate Biscoff cake (vg)

Classic carrot cake (gf, vg)

Lemon meringue tartlet

Wild berry and chocolate mousse dome

Mixed fruit tart

PRICING

	20-49	50-99	100+
4 per person	£24.50	£21.00	£17.50
5 per person	£28.50	£24.50	£21.00
6 per person	£29.50	£28.00	£24.50

Minimum order of 50

Requires min.
5 working
days' notice

Min. 3 bowls per guest

PRICES

3 bowls per head	£30.00
4 bowls per head	£40.00
5 bowls per head	£50.00

BOWL FOOD

WHAT IS BOWL FOOD?

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

Pick a minimum of 3 bowls per head to build your ideal menu.

Please note that bowl food is only available in some venues - ask the team for more info when booking.

LAND

Bulgogi Pork Bipimbap (gf)

Fragrant rice, fried quail's egg

Truffle mushroom and Legghorn chicken ragu

Rigatoni, peashoots, pecorino, truffle oil

Imperial roast chicken ballotine

Pearl barley, salt-baked heritage beetroot, pickled radish

SEA

Umami miso chalk stream trout poké (gf)

Sticky rice, ginger slaw, wakame seaweed, pineapple salsa

Cornish cod brandade (gf)

Truffle creamed potato, pea puree, pickled radish, kale crisp

Line-caught haddock fishcake

Sweet red pepper coulis, fragrant dill and fennel slaw

PLANT

Indian tempeh buddha bowl (gf, vg)

Pilaf rice, kachumber, mango coulis, mini poppadoms, minted coconut yoghurt

Wild mushroom arancini (vg)

Wild mushroom, charred shallot puree, vegan pecorino, mushroom jerky

Beetroot and goats cheese fiorelli (v)

Heritage tomato and wild rocket salad, balsamic-glazed fig, toasted pine nuts

DESSERT

Raspberry and chocolate dome (gf, vg)

Biscoff cheesecake mousse

Imperial Eton mess (vg option available)

Lemon crème brûlée



SIT-DOWN MEALS

Minimum order of 50

Order requires min. 5 working days' notice

Price per person

50 - 74 **£40.00**

75 - 100 **£39.00**

100+ **£38.00**

MAKE A MEAL OF IT

Price includes: after-dinner teas, coffees and chocolate mints; bread and butter; catering manager; full service staff; crockery, linens etc.

Sit-down meals are not available through online booking - please call or email the events team,

ORDER GUIDE:

Starters and mains: choose one meat or fish and one vegan / gluten free option for your event

Desserts: up to two options

Prices are based on two choices per course.

STARTERS

Corn-fed chicken ballotine (gf) (halal on request)

Free-range, corn-fed chicken, chicken liver parfait, chicken skin tulle, Port gel

Gin and tonic cured chalk stream trout (gf)

Compressed cucumber, tonic citrus gel, pickled lemon, dill mayo

Burrata (v)

Heirloom tomatoes, black olive tapenade, basil oil

'Faux Gras' parfait (vg)

Wild mushrooms, toasted Queen's Tower sourdough, quince gel, pickled shallot

Seasonal Soup (vg)

with Queen's Tower sourdough (gf on request)

MAINS

Dee Dee's Venison - TUCO award-winner

Roasted wild venison, fondant potatoes, carrot purée, salt-baked beetroot, blackberries, venison jus

Pistachio-crusted lamb

Truffle King oyster mushrooms, charred celeriac puree, heritage carrots, jus

Norfolk Black Leg chicken (gf) (halal on request)

Charred chicory, dauphinoise potatoes, smoked carrot purée, jus

Line-caught stone bass (gf)

Crushed herb potatoes, samphire, minted pea purée, keta caviar, Imperial beurre blanc

King oyster ballotine (gf, vg)

Artichoke risotto, aubergine 'bacon' shards, herb oil

DESSERT

Blueberry cheesecake

Blueberry gel, edible flowers

Pineapple and yuzu pavé

Raspberry coulis

Raspberry and chocolate dome (gf, vg)

Chocolate soil

Coffee pannacotta (gf)

Chocolate and coffee soil

Imperial Eton mess (vg option available)

THE FINAL NOTE

Why not finish your meal in style with a round of petit fours for an **£2 extra** per guest.