

CHRISTMAS MENU



2025

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...

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.

FESTIVE PLATTERS



PLATTERS



FESTIVE WRAP PLATTER (VG)

Roasted spiced butternut squash, crumbled feta, seasonal salad, sundried tomato mayonnaise Vegan turkey, cranberry sauce, chestnut & herb stuffing, vegan horseradish mayonnaise, salad.

£26.50



FESTIVE SANDWICH PLATTER

Turkey Festive Club - Carvery turkey, Beechwood smoked bacon, sliced vine tomatoes, free range mayonnaise, cranberry sauce, baby leaf salad.

£26.50

FESTIVE ROLL PLATTER

Glazed pigs in blankets Carvery turkey, chestnut & herb stuffing, cranberry sauce French brie, fig chutney, baby leaf spinach Ham hock, red onion marmalade, baby leaf salad.

£26.50

FESTIVE BAGEL PLATTER

Hot smoked salmon, crème fraîche, cracked black pepper, dill, rocket French brie, cranberry sauce, baby leaf salad.

£31.50



FINGER FOOD

Minimum order of 15

PIGS IN BLANKETS (2) (GF)
with sweet cranberry sauce

£3.00

VIBRANT MINI QUICHE SELECTION
cheese and onion in beetroot pastry /
spinach, red pepper, and feta in spinach pastry

£3.00

CHRISTMAS SPICED SAUSAGE ROLL
served with caramelised onion chutney

£3.00

BACON AND GOUDA DOUGHNUT
served with tomato chutney

£3.00

VEGAN SAUSAGE ROLL WITH MIXED SEED CRUST (VG)

£3.00

GOAT'S CHEESE AND TOMATO TART (GF)

£3.00

VEGAN CHEESE AND TOMATO TART (GF/VG)

£3.00



FESTIVE
TREATS

TREATS

Minimum order of 15

FESTIVE CHRISTMAS TEA SELECTION

£3.70

Twinings: Winter Spice, Gingerbread Joy,
Christmas Tea, Peppermint Cheer

HOT CHOCOLATE

£3.70

with mini marshmallows

MULLED WINE (per glass)

£7.00

NON-ALCOHOLIC MULLED WINE (per glass)

£5.50

CRANBERRY AND CHOCOLATE FINANCIER (VG, GF)

£2.80

ORANGE INFUSED CHOCOLATE BROWNIE

£2.80

with dried cranberries

CHRISTMAS TREE GINGERBREAD (V)

£2.00

SANTA KITKAT (GF/V)

£2.00

MINI MINCE PIES (2) (VG)

£2.50

MINCE PIE (GF/VG)

£2.50

STOLLEN BITES (2) (GF)

£2.50

MINI CHRISTMAS CAKE

£2.50

(contains tree nuts)



3 COURSE CHRISTMAS MENU



Minimum order of 30

£42.00 Per Person, includes 1 Starter, 1 Main, 1 Dessert

STARTERS



ROAST PARSNIP & APPLE SOUP (GF, VG)
Curried parsnip, Granny Smith apple, Chestnut Crumble



CURIED CHALK STREAM TROUT
Beetroot & orange cure, shaved fennel, horseradish cream, dill oil, rye crisp

HERITAGE BEETROOT TERRINE (GF, VG)
Smoked almond crème, winter leaves, toasted Lincolnshire rapeseed granola



MAINS



ROAST CROWN OF BRONZE TURKEY
Fondant potato, glazed Chantenay carrots, Brussel sprout, cavolo nero, pigs in blanket & jus gras

CORNISH HAKE (GF)
Butter-poached hake, olive oil mash, cavolo nero & Caviar beurre blanc



PLANT-BASED ROULADE (VG)
Cranberry, & chestnut farce, confit parsnip, charred sprout, vegan red wine jus



DESSERT



YORKSHIRE RHUBARB & WHITE CHOCOLATE DELICE
Gingerbread crumb, rhubarb compôte, honeycomb



CHRISTMAS PUDDING
Brandy anglaise, candied orange peel



CLEMENTINE & DARK CHOCOLATE TART (VG)
Sea salt caramel, almond praline, coconut cream

All served with a selection of bread rolls & butter
Mini Minced pie with tea & coffee



CHRISTMAS BUFFET MENU



Minimum order of 30
£32.00 Per Person

STARTERS

Includes 3 Starters



ROAST PARSNIP & APPLE SOUP (GF, VG)
Curried parsnip, Granny Smith apple, Chestnut Crumble



ROAST BEETROOT & HERITAGE CARROT SALAD
with toasted walnuts & honey-mustard dressing (Vegan option: maple-mustard dressing) GF

BRUSSELS SPROUT & CHESNUT SLAW
with cranberry vinaigrette (VG)



HOT MAINS

Choice of 1 Main & 3 Sides

ROAST NORFOLK BRONZE TURKEY
with sage & onion stuffing, pigs in blankets, and cranberry sauce. (GF)

BAKED HAKE FILLET (GF)
Butter-poached hake, olive oil mash, cavolo nero & Caviar beurre blanc

VEGAN CHESTNUT, CRANBERRY & WINTER VEGETABLE WELLINGTON
with thyme gravy (VG)



SIDES

ROAST MARIS PIPER POTATOES with rosemary & sea salt (VG)

HONEY-ROAST PARSNIPS & CARROTS (Vegan option: maple-glazed)

BRAISED RED CABBAGE with apple & mulled spices (VG)

CAULIFLOWER CHEESE GRATIN with mature cheddar & breadcrumbs

SEASONAL GREENS with buttered kale & sprout (Vegan option without butter)



DESSERT

Choice of 1 Desserts

TRADITIONAL CHRISTMAS PUDDING (GF)
with brandy custard (Vegan option: vegan custard available)

BAKED BRAMLEY APPLE & CRANBERRY CRUMBLE
with oat topping (VG)

SELECTION OF BRITISH CHEESES
with biscuits & chutneys



All served with a selection of bread rolls & butter



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