



THE
IMPERIAL HOTEL
MENU
2011/2012

THE PERFECT VENUE FOR
CIVIL CEREMONIES,
THE SMALLER WEDDING
AND
SPECIAL CELEBRATIONS



**WE ARE DELIGHTED TO OFFER YOU A
SET MENU OR DRESSED BUFFET
AT £37.00 PER PERSON**

**FOR THE SET MENU PLEASE CHOOSE:-
TWO STARTERS IN ADDITION TO THE CHEF'S HOMEMADE
SOUP OF YOUR CHOICE**

ONE MAIN COURSE

THREE DESSERTS

COFFEE AND MINTS

OR

**FOR THE DRESSED BUFFET PLEASE CHOOSE:-
TWO STARTERS IN ADDITION TO THE CHEF'S HOMEMADE
SOUP OF YOUR CHOICE**

THE IMPERIAL SUPREME DRESSED BUFFET

FIVE DESSERTS

COFFEE AND MINTS

**YOU MAY WISH TO INCREASE YOUR MENU TO FOUR COURSES
TO DO SO PLEASE CHOOSE FROM ONE OF OUR
FISH COURSES OR SELECTION OF CHEESE'S.
A SUPPLEMENT OF £5.00 WILL BE ADDED FOR THIS
EXTRA COURSE**



STARTERS

IMPERIAL SCOTTISH SALMON

FINEST FRESH SMOKED HIGHLAND SALMON WITH SUCCULENT GREENLAND PRAWNS
DRAPED WITH A TOMATO AND BRANDY MAYONNAISE

PARMA HAM

WITH A REFRESHING SALAD OF CONTINENTAL LEAVES AND ORANGE
SEGMENTS SERVED WITH A DRESSING OF GRAND MARNIER AND KUMQUATS

GLAZED GALIA MELON

A STACK OF GALIA MELON WITH A COMPOTE OF EXOTIC FRUITS GLAZED WITH A MALIBU
SABAYON

MEDLEY OF HOT MUSHROOMS

A SELECTION OF FOREST MUSHROOMS COOKED IN A SAVOURY DOUBLE CREAM SAUCE
LOADED INTO A PASTRY BASKET AND TOPPED
WITH BACON LARDONS

SEAFOOD MOUSSELINE

A DELICATELY FLAVOURED MOUSSE SERVED WITH A LEMON AND LIME
INFUSED HOLLANDAISE SAUCE

MIXED HORS D'OEUVRE PLATTER

A SELECTION OF YOUR FAVOURITE STARTERS

DEEP FRIED BRIE WEDGES

COATED WITH A CRACKED BLACK PEPPER AND LEMON CRUMB DRIZZLED WITH A TANGY
SAUCE

ANGLESEY EGGS

A POACHED FARMHOUSE EGG SET UPON CREAMED POTATO AND SHREDDED LEEKS TOPPED
WITH A CHEESE SAUCE

HOT POTTED SEAFOOD

GRATINATED WITH A WEST COUNTRY CHEESE SAUCE BROWNED
BREADCUMBS AND SESAME SEEDS



MAIN COURSES

TRADITIONAL ROAST SIRLOIN OF BEEF

ACCOMPANIED BY YORKSHIRE PUDDING, HORSERADISH SAUCE AND VARIOUS MUSTARDS

RACK OF LAMB

COOKED WITH A MINT CRUST WITH BABY VEGETABLES AND A RICH REDCURRANT JUS

SUPREME OF DUCK WITH GLAZED PINEAPPLE

SUCCULENT SLICES OF DUCK SERVED WITH A HONEY ROASTED PINEAPPLE AND PLUM WINE SAUCE

BEEF WELLINGTON

INDIVIDUALLY BAKED WITH A RICH MUSHROOM FARCE WRAPPED IN PUFF PASTRY AND SERVED WITH A MADEIRA SAUCE

BAKED SUPREME OF CHICKEN

FILLED WITH SOMERSET BRIE AND TOPPED WITH SMOKED BACON LARDONS SURROUNDED BY A CITRUS SAUCE

MEDALLIONS OF VENISON

COOKED PINK, COMPLIMENTED BY A CRANBERRY AND DRAMBUIE SAUCE GARNISHED WITH PEPPERY POTATO CRISPS

PANACHE OF SEA AND FRESH WATER FISH

NESTLED AROUND A TIMBALE OF SPINACH FINISHED WITH PINK SPARKLING WINE VELOUTE

LIGHTLY GRILLED FILLET OF SALMON

SET UPON ROASTED SWEET POTATO PUREE WITH AN AUBERGINE AND RED PEPPER JUS

IMPERIAL STILTON CHICKEN

PLUMP BREAST OF DEVON CHICKEN FILLED WITH A MOUSSELLINE OF CHICKEN LIVERS AND COMPLIMENTED BY AN ENGLISH STILTON AND MUSHROOM CREAM SAUCE

**ALL OF THE ABOVE SERVED WITH CHEF'S SELECTION OF
VEGETABLE AND POTATOES**

FISH & CHEESE COURSE

PLEASE ADD £7.00 PER PERSON IF YOU WISH TO ADD THIS COURSE TO THE MENU

SESAME STYLE SCAMPI

SELECTED SCAMPI COATED IN GOLDEN SESAME SEEDS SET ON A BED OF STIR FRIED VEGETABLES

SUPREME OF SCOTTISH SALMON

SERVED POACHED OR GRILLED WITH A LIGHT TARRAGON BUTTER

THAI CRAB CAKES

WITH A GINGER AND SPRING ONION SYRUP

PAUPIETTE OF SOLE

FILLED WITH A HALIBUT MOUSSE AND SERVED ON A GRAPE WINE SAUCE

MIGNONS OF MONKFISH

WITH A MEDLEY OF HERBS AND MINTED VIRGIN OLIVE OIL

PAN SEARED KING SCALLOPS

WITH NOODLES AND A SAUTERNE WINE SAUCE

SEARED FILLET OF SALMON

WITH AN AVOCADO SALSA AND ORIENTAL STYLE SAUCE

A TRIO OF WEST COUNTRY CHEESES

COMPLIMENTED BY FRESH APPLE, CELERY, GRAPES AND ASSORTED BISCUITS



DESSERTS

LEMON SYLLABUB

FRESH LEMONS GRATED, CRUSHED AND MIXED WITH EGG YOLKS
AND DAIRY CREAM

GATEAU ST HONORE

A CLASSIC DESSERT MADE FROM BOTH PUFF AND CHOUX PASTRY FILLED WITH
CRÈME PATISSERIE AND CHOPPED FRUIT TOPPED WITH PROFITEROLES

BEEHIVE HONEY MOUSSE

WITH A LAVENDER AND HONEY SYRUP

TROPICAL FRESH FRUIT SALAD

A MIXTURE OF FRESH TROPICAL FRUITS LACED WITH A VANILLA
SCENTED SYRUP

THE IMPERIAL BRANDY SNAP BASKET

FILLED WITH A LIGHT TROPICAL MOUSSE AND SET ON A LAKE OF
RASPBERRY COULIS

BANANA AND AMARETTI CHEESECAKE

AMARETTI BISCUIT BASED DESSERT LAYERED WITH A DEEP
BANANA CHEESECAKE FILLING

CHARDONNAY SOUFFLE

A LIGHT DELICATE SOUFFLE WITH DOUBLE CREAM, FRENCH CHARDONNAY
AND A HINT OF LEMON

WARM PECAN NUT PIE

A CRISP PASTRY BASE FILLED WITH PECAN NUTS AND CHOCOLATE
DRIZZLED WITH MAPLE SYRUP

PANACOTTA

THIS TRADITIONAL ITALIAN STYLE DESSERT IS A RICH COMBINATION
OF CREAM, SUGAR AND VANILLA ACCOMPANIED BY A COMPOTE
OF WILD BERRIES

HOT DUTCH APPLE PIE

BRAMLEY APPLES, RAISINS AND CINNAMON ENCASED IN PASTRY AND
SERVED WITH CREAMY DEVONSHIRE CUSTARD

TRIO OF CHOCOLATE

THREE LAYERS OF WHITE, DARK AND MILK CHOCOLATE MOUSSES ON A
LIGHT SPONGE BASE DUSTED WITH COCOA

A TRIO OF WEST COUNTRY CHEESES

COMPLIMENTED BY FRESH APPLE, CELERY, GRAPES AND ASSORTED BISCUITS

FRESHLEY BREWED COFFEE AND MINTS

(INCLUDED IN THE PRICE)



OR

THE IMPERIAL SUPREME
DRESSED BUFFET

FOR THE **DRESSED BUFFET** PLEASE CHOOSE:-

TWO STARTERS IN ADDITION TO THE CHEF'S
HOMEMADE SOUP OF YOUR CHOICE

THE IMPERIAL SUPREME DRESSED BUFFET
A LARGE SELECTION OF DRESSED MEATS
AND SEAFOOD PLATTERS
COMPLIMENTED BY AN ARRAY OF FRESH SALADS

SERVED WITH HOT JACKET POTATOES OR
PARSLEY NEW BOILED POTATOES

YOUR CHOICE OF FIVE DESSERTS

FRESHLY BREWED COFFEE AND MINTS



DRINKS

SHERRY	£2.90
JEAN JULIAN RED/WHITE (175ml)	£4.50
PIMM'S NO.1	£4.45
ALCOHOLIC PUNCH	£5.50
FRUIT PUNCH	£3.75
SPARKLING WINE BUCKS FIZZ	£7.00
HOUSE CHAMPAGNE	£9.00

THE PRICES LISTED ARE PER PERSON, PER GLASS
OUR COMPREHENSIVE WINE LIST IS ALSO AVAILABLE

BOOKING A WEDDING RECEPTION

OUR WEDDING ORGANISER WILL BE ON HAND THROUGHOUT THE DAY
AND WILL ASSIST WITH THE ANNOUNCING OF THE SPEECHES AND
THE CUTTING OF THE CAKE IF REQUIRED

INCLUDED IN THE PACKAGE ARE:-

ROOM HIRE
FLORAL TABLE DECORATIONS
TABLE RIBBONS
CAKE KNIFE AND STAND
PRINTED MENU'S

WHEN BOOKING A WEDDING PACKAGE WE WILL PROVIDE A DOUBLE ROOM WITH
FULL ENGLISH BREAKFAST FOR THE BRIDE AND GROOM ON THEIR WEDDING NIGHT
WITH OUR COMPLIMENTS

REDUCED RATES ALSO AVAILABLE FOR OTHER GUESTS WISHING TO STAY

WE HOPE THAT THE INFORMATION IS OF HELP TO YOU AND WE LOOK
FORWARD TO SPEAKING WITH YOU IN THE NEAR FUTURE

CIVIL CEREMONIES

THE IMPERIAL HOTEL NOW HAS A CIVIL CEREMONY LICENSE AND BOASTS THE MOST
COMPREHENSIVE CHOICE OF PRIVATE ROOMS FOR THE PERFECT CIVIL CEREMONY.

WHETHER IT'S A MORE FORMAL OCCASION OF A MORE RELAXED INFORMAL
OCCASION, THE IMPERIAL HOTEL HAS THE PERFECT ROOM TO FIT ALL YOUR NEEDS.

FOR FURTHER DETAILS PLEASE MAKE AN APPOINTMENT AND OF COURSE
ENQUIRE AT THE LOCAL REGISTRY OFFICE ABOUT BOOKING A REGISTRA

ROOM HIRE CHARGES

VENUE	CAPACITY	ROOM HIRE (INCL VAT)
ARLINGTON SUITE	100	£350.00
KINGSLEY SUITE	50	£200.00
TOWER SUITE	30	£175.00
TERRACE LOUNGE	30	£175.00
GRENVILLE SUITE	20	£150.00



YOUR NOTES

THE IMPERIAL HOTEL

AA****ETB

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