

PRE-ORDER DRINKS

PRE-DINNER DRINKS

Mulled Wine £5.50	Porn Star Martini £9.00
Mulled Cider £5.50	Beverley Hills Iced Tea £9.00
Winter Pimms £5.50	Newly Fashioned £8.00

SPIRITS AND PORT

All bottles £80.00 each

Tanqueray Gin	Sambuca
Ketel One Vodka	Tequila
Bulliet Bourbon	Hennessey VS Cognac
Captain Morgan	Jägermeister
White, Dark & Spiced Rum	Port £50.00 per bottle

WINE AND CHAMPAGNE

WHITE BOTTLE

Pinot Grigio, Italy £23.95
Pays D'oc Viognier, France £22.95
Sauvignon Blanc, Chile £23.95

RED BOTTLE

Merlot, Chile £23.90
Cabernet Sauvignon, Chile £25.25
Rojja, Spain £29.70

ROSÉ BOTTLE

Blush Rosé, France £25.00

Prosecco £32.00

Moët Champagne £55.00

PRIVATE DINING

If you would prefer a more intimate space for your festive celebration then why not book our Private Dining room?

drinkaware

CHRISTMAS EVENTS

BOXING DAY

Open as normal
Full à la carte menu available for lunch and dinner

NEW YEAR'S DAY

Open as normal
Brunch £14.50pp from 10 – 3pm
Full à la carte menu available 12 – 9pm
Build Your Own Burgers

NEW YEAR'S EVE

A la carte available from 6 – 8pm
Complimentary glass of fizz at midnight to welcome the New Year

MOËT & CHANDON
CHAMPAGNE

SANTA'S COMING TO TOWN

Join us on Christmas Eve between 3 – 4pm as Father Christmas has promised us that he is going to pay us a visit. If you've been nice this year, there will be an extra surprise for all the children

Terms and Conditions apply: For tables of 6 or more, we do require a pre-order of your meals to be completed a minimum of 7 days prior to your party. Your credit card details will be stored securely within our pre-order system. No charge will be made at the time of booking or without contacting you first. However, should you wish to cancel your party or reduce your numbers, please notify us 7 days or more in advance by email or call us at the pub. If we don't receive at least 7 days' notice that you wish to cancel, the full cost of the party will be charged to your credit card. There is a 12.5% service charge for tables of 6 or more. A pre-payment will also be taken for all Christmas Day bookings.

TO MAKE A BOOKING OR TO FIND OUT MORE INFORMATION PLEASE CONTACT US AT:

Tel: 0207 736 6081

Email: theimperial@epicpubs.com

the-imperial-arms.com

THE
IMPERIAL
ARMS

TURNING ON THE
FESTIVE MAGIC

CHRISTMAS MENUS & EVENTS
29TH NOVEMBER – 31ST DECEMBER 2018

CHRISTMAS MENU

Lunch 2 Courses £18.00pp | 3 Courses £22.00pp
Dinner 2 Courses £22.00pp | 3 Courses £27.00pp

STARTERS

Curried Parsnip & Apple Soup

Parsnip Bhaji (v,gfa,df,ve)

Hot Smoked Mackerel

Heritage Beetroot & Caper Salad,
Horseradish Yoghurt (gf,dfa)

Duck Liver Pâté

Pineapple & Mustard Seed Chutney,
Toasted Sourdough (gfa)

Whipped Goats Cheese

Red Wine & Thyme Figs, Endive,
Candied Walnuts (v,gf,n,dfa,veo)

MAINS

Turkey & Apricot Stuffing Roulade

Sage Roast Potatoes, Pigs in Blankets,
Brussel Sprouts & Gravy (gfa)

Mulled Winter Lamb Casserole

Potato & Celeriac Gratin,
Pomegranate & Mint (gf)

8oz Dry-aged British Rump Steak

Chunky Chips, Caramelised Onion &
Watercress, Peppercorn Sauce (gf,dfa)

Supplement £4.50

Dill Crusted Scottish Salmon

Brown Crab & Leek Crushed
Potatoes, White Wine Cream (gfa)

Iron Bark Pumpkin & Chestnut Roast

Puy Lentil & Truffle Vinaigrette,
Crispy Kale (v,gf,n,df,ve)

All served with Sticky Red Cabbage,
Glazed Chantenay Carrots & Broccoli
for the table to share (v,dfa)

PUDDINGS

Buttermilk Panna Cotta

Stem Ginger Shortbread,
Roasted Rhubarb (gf)

Christmas Pudding Tart

Spiced Cranberries
& Vanilla Custard (n,v)

Cropwell Bishop Stilton

Grape & Celery Chutney,
Artisan Biscuits (gfa)

Limoncello Sorbet

Saffron & Ginger Poached
Clementines (gf,v,df,ve)

Bitter Chocolate & Orange Delice

Honeycomb, Salted Caramel
Ice Cream (gf,v)

CHRISTMAS DAY LUNCH MENU

Available 25th December | £69.95pp
Available from 12 – 3pm & 3 – 6pm | Children under 12 years old half price
4 Courses including presents from Father Christmas

STARTERS

Devon Crab Cocktail

Whipped Avocado, Seaweed
Crostoni & Caviar (gfa)

Tea Smoked Duck Breast

Radish & Hazelnuts, Blood
Orange Jelly (gfa,n)

Cornish Brie & Onion Tart

Celeriac & Pickled Pear Salad,
Sherry Dressing (v,veo)

MAINS

Traditional Roast Turkey

Sage Roast Potatoes, Apricot Stuffing,
Pigs in Blankets & Gravy (gfa)

Slow-cooked Rib of

Cumbrian Beef

Smoked Potato Gratin, Red
Wine & Shallot Sauce (gf)

Pumpkin & Wild Mushroom Strudel

Lentil & Truffle Purée, Candied
Chestnuts (v,n,df,ve)

All served with Sticky Red Cabbage,
Glazed Chantenay Carrots,
Parsnips & Brussel Sprouts for
the table to share (v,dfa)

PUDDINGS

Warm Christmas Pudding

Brandy Sauce (v,n)

Baileys Tiramisu

Mulled Cherries

Selection of British Cheeses

Spiced Apple Chutney
& Millers Damsels (gfa)

Limoncello Sorbet

Saffron & Ginger Poached
Clementines (gf,v,df,ve)

TO FINISH

Tea, Coffee & Petit Fours

Additional Vegan options available on request

Please ask for any allergen information

(gf) Gluten Free | (gfa) Gluten Free Available
(n) Contains Nuts | (df) Dairy Free | (dfa) Dairy Free Available
(v) Vegetarian | (ve) Vegan | (veo) Vegan Option

CHRISTMAS BUFFET

£19.75pp | Available in the Private Dining rooms
Minimum of 20 people per booking

Artisan Breads, Garlic & Herb Butter (v,gfa,dfa)

Nocellara Olives, Orange & Basil (v,gf,df,ve)

Cheese & Paprika Straws (v)

Platter of Smoked Mackerel,
Prawns & Poached Salmon,
Cucumber & Beetroot (gf,df)

Mini sustainable Fishcakes, Lime & Saffron Aioli

Pork & Black Pudding Sausage Rolls, Pineapple & Mustard Chutney

Roast Turkey & Bacon Christmas Crackers,
Cranberry Ketchup

Wild Mushroom & Spinach Wellingtons (v)

Pumpkin, Chestnut & Sage Quiche, Rocket Pesto (v)

Sea Salt & Rosemary Roast Potatoes (v,gf,df,ve)

Winter Vegetable & Pumpkin Seed Slaw, Sherry Dressing (v,gf,df,ve)

Mince Pies, Brandy Cream (v)

Rhubarb & Ginger Trifle (v,gf)

Additional Vegan Options Available on Request