

IMPERIAL

FOOD & DRINK
MENU

2024/25

South Kensington

BEFORE WE BEGIN

ALLERGEN INFORMATION

For peace of mind, do contact our team on 020 7594 3333 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.

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

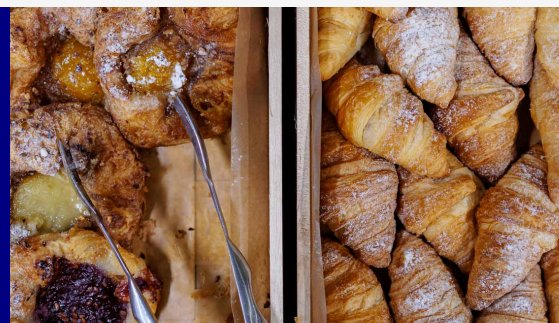
Catering deliveries for less than 50 people will not be serviced as standard. If you require a serviced delivery for less than 50 people, additional charges will apply.

BREAKFAST

Available until 11:30. Minimum order of 15

Vegan Pain Au Chocolat (VG)	£3.80
Freshly Baked Vegan Croissant (VG)	£3.80
Plant Pudding & Hash Brown Breakfast Muffin (VG)	£4.80
Vegan Packed Breakfast (VG)	£12.50

Cereal bar, croissant, carton of juice & a pot of yoghurt



Half Bacon Baguette £4.80
(GF roll available - £1.20 supplement)

Sausage Patty Muffin with Melted Cheese £4.80

Round Omelette Croissant £4.80
(GF roll available - £1.20 supplement)

Charred Halloumi and Crushed Avocado Croissant £4.80
(GF roll available - £1.20 supplement)

Individual Greek Yoghurt Pot with Blueberry Compote & Crunchy Granola £4.15

Individual Greek Yoghurt Pot with Passionfruit Purée (GF) £4.15

Chocolate Breakfast Muffins (GF) £4.40

Freshly Baked Mini Croissant & Danish Pastries £3.80
2 per person

Freshly Baked Croissant (GF) £3.80

Classic Packed Breakfast £12.50
Includes: Cereal bar, croissant, jam & butter, carton of juice & a pot of yoghurt

Mini Savoury Croissant Platter £28.50
Serves 5
Choose from:
Ham & Cheese or Tomato & Cheese

NIBBLES

Piece of Fruit (GF/ VG)	£1.60
Kettle Crisps (GF/ VG)	£5.25
Vegetable Crisps (GF/ VG)	£6.85
Chili Rice Crackers (VG)	£6.85
Olives (GF/ VG)	£7.00

DELUXE

Pretzels (VG)	£7.50
Classic Caramel Popcorn (GF)	£7.50
Garlic & Parsley Savoury Snack	£7.50

DRINKS

Fairtrade Tea & Coffee	per cup £5.00
with biscuits	per cup £5.50
with amaretti biscuits (GF)	per cup £5.80

Mineral Water	330ml (canned) £2.20
Still or Sparking	750ml (bottled) £3.50

Fruit Juice	
Apple, Orange, Cranberry, Pineapple	1 litre £4.90

Individual Fruit Juice	330ml £2.50
Apple, Orange	

Canned Soft Drink	330ml £2.25
Pepsi, Diet Pepsi, Fanta, 7up	

Bottlegreen Pressé	275ml £4.50
Sparkling Elderflower, Sparkling Pomegranate & Elderflower, Ginger Beer	

Flavoured Sparkling Water	330ml £2.50
Sicilian Lemon, Raspberry, Brazilian Orange	

CAKES & BAKES

Minimum order of 15

Salted Caramel Brownie (GF/VG)	£3.50
Mini Lemon Drizzle Loaf (GF/ VG)	£3.50
Mini Chocolate Loaf (GF/VG)	£3.50



Mini Blueberry Muffin	£2.95	Mini Patisserie Delight	£4.20
Mini Double Chocolate Muffin	£2.95	Chocolate Bar	£2.20
Mini Scone with Cream & Jam	£3.50	Mixed Selection of Mini Cakes serves 7 (2 per person)	£29.00
Mini French Macarons (2 per person)	£3.50	Doughnut Platter serves 9	£19.50
Chocolate Brownie	£3.50		

AFTERNOON TEA

Minimum order of 10
£32 pp

Tea and Coffee
2 types of patisserie
1 scone with jam and clotted cream
3 finger sandwiches
1 sausage roll
1 vegetable tart

Why not add a glass of prosecco?
£6 supplement per person

Gluten Free Afternoon Tea
£3 supplement per person

Vegan Afternoon Tea

Tea and Coffee (DF milk)
3 types of patisserie
3 finger sandwiches
1 sausage roll
1 tart



ON-THE-GO

Minimum order of 15

Eat flexibly & on-the-go with
our bagged lunch option

Classic lunches include:
Sandwich
Crisps
Fruit
Still water

Classic Lunch - £12.50

Choose: Meat | Fish | Chicken (Halal) | Vegetarian | Vegan

Gluten Free Classic Lunch - £14

Choose: Chicken (Halal) | Vegan

SANDWICHES

Vegan Classic Sandwich Platter (VG) <small>serves 5</small>	£30.00
Vegan Baguette Platter (VG) <small>serves 5</small>	£35.00
Vegan and Gluten Free Wrap Platter (GF/VG) <small>serves 5</small>	£38.00



Vegetarian

Classic Sandwich Platter <small>serves 5</small>	£30.00
Focaccia Platter <small>serves 4</small>	£35.00
Roll Platter <small>serves 5</small>	£35.00
Wrap Platter <small>serves 5</small>	£35.00
Deluxe Sandwich Platter <small>serves 5</small>	£38.00

Meat

Classic Sandwich Platter <small>serves 5</small>	£30.00
Focaccia Platter <small>serves 4</small>	£35.00
Gluten Free Wrap Platter <small>serves 5</small>	£38.00
Deluxe Sandwich Platter <small>serves 5</small>	£38.00

Fish

Tuna Mayo Baguette Platter <small>serves 5</small>	£36.00
Hot Smoked Salmon Roll Platter <small>serves 5</small>	£36.00

Chicken Halal

Classic Sandwich Platter <small>serves 5</small>	£30.00
Baguette Platter <small>serves 5</small>	£35.00
Roll platter <small>serves 5</small>	£35.00
Wrap Platter <small>serves 5</small>	£35.00

SUSHI & MORE

Prawn Platter £35.00
6 Prawn Nigiri, 16 Prawn Maki

Salmon Platter £60.00
20 Salmon Nigiri, 15 Salmon Sashimi

California Roll Platter £34.00
12 Salmon & Avocado Hosomaki,
12 Crab & Avocado Hosomaki

Sushi Salmon Platter £36.00
6 Salmon Nigiri, 4 Salmon Sashimi,
14 California Rolls

Chicken Gyoza Platter £35.00
25 Chicken Gyozas

Veg Gyoza Platter (V) £32.00
25 Veg Gyozas

Chicken Katsu Platter serves 5 £34.00

Vegetarian Yasai Party Set (V) £30.00
16 Veg Maki, 8 Inari Tofu Nigri

Vegan Platter (VG) £28.00
32 Avocado Hosomaki, 32 Cucumber
Hosomaki

SALADS

All £32.50. All platters serve 5

Mediterranean Chicken Salad (GF/ DF)

Roast chicken, mixed Mediterranean vegetables & balsamic dressing

Italian Antipasti Salad (GF)

Marinated chicken, salami, chickpeas, salad leaves, artichoke hearts & sunblush tomatoes and olive oil

Cappelletti Pasta Salad (V)

Cappelletti pasta, mozzarella pearls, sundried tomato dressing & dried basil

Italian Orzo Salad (V)

Orzo pasta, red onion, cucumber, artichoke hearts, sweetcorn, peppers, black beans, parsley, parmesan pesto

House Salad (GF/ VG)

A selection of freshly-cut crisp salad - carrot, beetroot, cucumber & fennel with French dressing

Super Green Mixed Quinoa Salad (VG)

Red & white quinoa, edamame beans, cucumber, peppers, spring onions, sugar snap peas, black beans, sweetcorn, parsley, & pomegranate dressing

Spiced Basmati Rice & Tikka Cauliflower Salad (GF/ VG)

Basmati rice, sweetcorn, black beans, cucumber, tomatoes, tikka roasted cauliflower, minted vegan yogurt dressing

MORE PLATTERS

Protein Platter serves 5 £32.00

Cheese Platter serves 5 £32.00

Vegan Cheese Platter (VG) serves 5 £36.00

Crudité & Dip Platter (GF/ VG) serves 5 £19.50

Fruit Platter (GF/ VG) serves 5 £26.50

VIP Fruit Platter (GF/ VG) serves 5 £32.00



Minimum order of 15

Working lunch includes:

- A classic sandwich (or GF wrap) platter. VG also available.
- Fresh fruit
- A bowl of kettle crisps
- Still and sparkling water
- A choice of additional items from the finger food menu below

Price per person:

with one additional item	£16.00
with two additional items	£19.00
with three additional items	£22.00
with four additional items	£25.00

Gluten Free supplement
£2.00 per person



Spicy Cauliflower Bites (2pp) (VG)

Vegetable Spring Roll (2pp) (VG)

Vegan Sausage Rolls with a Seeded Crust (1pp) (VG)

Falafel Bites (2pp) (GF/ VG)
with Houmous

Stuffed Vine Leaves (2pp) (GF/ VG)

Mozzarella Cheese Sticks (1pp) (V)

Vegetable Samosas (1pp) (V)

Mushroom Arancini (1pp) (V)

Mini Cream-Cheese Stuffed Red Peppers (2pp) (GF/ V)

Chicken Tikka Bites (1pp) (GF)

Battered Chicken Fillets (2pp)
with Sweet Chilli

Lamb Samosas (1pp)
with Mango Chutney

Honey-glazed Mini Sausages (2pp) (DF)

Jumbo Scampi (2pp)
with Tartare Sauce

Smoked Salmon Tarts (1pp)

A more substantial alternative to canapés.

Choose six items for an evening finger food menu.

£22.00 per person

FORK BUFFET

Main course - £28.50
Main & Dessert - £34.00

Minimum order of 30

Chicken Jalfrezi Curry (DF)

with basmati rice & naan bread and kachumber salad (GF upon request)

or

Plant-based Jalfrezi Curry (VG)

with basmati rice & naan bread and kachumber salad (GF upon request)

Slow Cooked Venison Ragù

with rigatoni pasta & garlic bread and rocket & parmesan salad (GF upon request)

or

Slow Cooked Plant-based Oomph Ragù (VG)

with rigatoni pasta & garlic bread and rocket & parmesan salad (GF upon request)

Pressed Pork Belly in Black Bean Sauce

with mushroom fried rice & veg spring rolls and Asian slaw

or

Stir-fried Tofu in Black Bean Sauce (VG)

with mushroom fried rice & veg spring rolls and Asian slaw

Roast Chicken

with thyme roast potatoes, steamed veg & gravy

or

Butternut Squash Wellington (VG)

with thyme roast potatoes, steamed veg & gravy

Baked Ham Hock Gnocchi in Red Pesto

with roasted vegetables & garlic bread baby spinach with cherry tomato salad (GF upon request)

or

Baked Shitake Mushroom Gnocchi in Red Pesto (VG)

with roasted vegetables & garlic bread baby spinach with cherry tomato salad (GF upon request)

Red Pesto Crusted Cod

with crushed new potatoes & vegetable medley (GF upon request)

or

Green Pesto Grilled Portobello Mushroom (VG)

with crushed new potatoes & vegetable medley (GF upon request)

Seafood Paella

with patatas bravas & aioli and Spanish salad (GF upon request)

or

Vegetable Paella (VG)

with patatas bravas & aioli and Spanish salad (GF upon request)

COLD DESSERTS

Lemon Curd Tart

Tropical Fruit Salad (GF/VG)

Chocolate Delice

Normandy Apple Tart

Blackcurrant Delice (GF/VG)

Chocolate & Raspberry Tart (GF)

HOT DESSERTS

Sticky Toffee Pudding (GF)

Dark Chocolate Fondant

Mixed Berry & Apple Crumble
with Custard

PIZZA

Minimum order of 20
Only available from 3pm

10.5"

Stone-baked Margherita (V)	£16.00
Stone-baked Spicy Pepperoni	£16.00
Wood-fired Three Cheese	£16.00

Mushroom & Red Onion (GF/ VG) £16.50

SALAD

Minimum order of 15

POTS

Tuna Niçoise Pot (GF)	£12.50
Peri-Peri Chicken Pot	£11.50

Mezze Pot (GF/VG)
(No min order) £11.50

BBO

Minimum order of 60 - £35pp

Enjoy an al fresco bite with our new and improved barbecue menu. Served on the Queen's Lawn Terrace, subject to availability.

Each guest receives one main, two sides and one dessert.

Two of each option can be selected.

MAIN

1 per person

The Newton Burger (Halal)

Our award-winning tandoori chicken burger, created by our very own Chef Newton Dias (GF option available - £2 supplement)

Venison Burger

with zingy tomato relish

Pork Burger

with pineapple relish

Hot Dog

with caramelised onions, jalapeños & crispy shallots

Cajun Spiced BBQ Salmon (GF/DF)

with fresh tomato salsa

Plant-based Burger (VG)

with vegan cheese & caramelised onions (GF option available - £2 supplement)

Vegan Hot Dog (VG)

with caramelised onion, jalapeños & crispy shallots (GF option available - £2 supplement)

SIDES

2 per person

Greek Salad (GF/VG)

Mixed House Salad (GF/VG)

Grilled Corn on the Cob (GF/VG)

Apple & Red Cabbage Coleslaw (GF/VG)

Sundried Tomato Quinoa with Roasted Yellow Peppers (GF/VG)

DESSERT

1 per person

Lemon Curd Pie

Fresh Fruit Platter (GF/VG)

Chocolate Tart (VG)

CANAPÉS

Minimum order of 20
Order requires 5 working days notice

Spanish Chorizo

with avocado mousse & black olive

Smoked Chicken Bombay Naan

with chopped pistachio & mango

Cured Ham on Ciabatta

with parmesan shavings

Duck Parfait

with rhubarb & ginger on toast

Mille Feuille of Smoked Chicken

with red pepper & grape

MEAT

Tuna Flake Mousseline Tartlet

with asparagus, mascarpone & fried leek

Smoked Salmon Mousse Blinis

with prawn & lemon zest

Smoked Salmon Tartare

with mascarpone & chive

Tuna Roulade

with wasabi & long chive on caprice ficelle

Smoked Trout Tower

with avruga on rye

FISH

Caesar Salad Tortilla Cup

with quail egg & red pepper

Smoked Cheddar & Cream Cheese Lollipop

with mixed berries & pistachio

Stilton Roulade

with fig on rye

Lemon & Mint Goats Cheese Shortbread

with pesto & sunblush tomato

Mixed Roasted Peppers on Ficelle

with red pepper pesto

Mushroom & Leek Stroganoff

on focaccia

Herb & Garlic Cream Cheese on Rye

with fresh salsa

Fresh Avocado & Chilli Jam Toast

VEG

Homemade Falafel (VG)

with houmous & red pepper mousseline

Gluten Free Vegan Crostini (GF/ VG)

with avocado salsa & fresh tomato

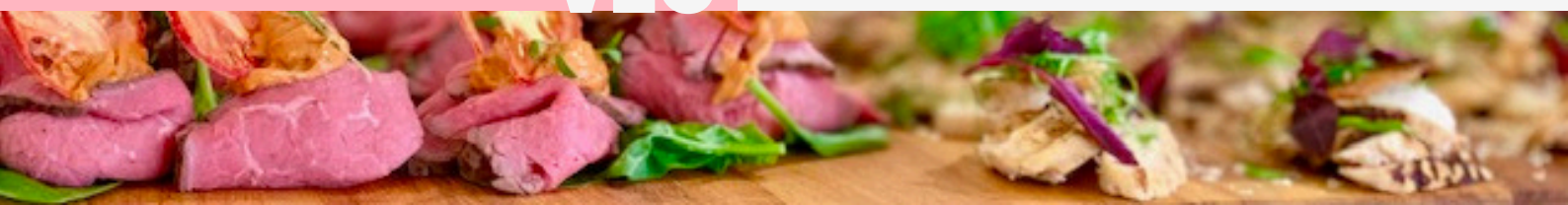
Mixed Roasted Peppers on Gluten Free Vegan Bread (GF/ VG)

with red pepper pesto

VEGAN

Order guide

	20 - 49	50 - 99	100+
4 each	£35.00	£29.50	£24.50
5 each	£40.00	£35.00	£29.50
6 each	£44.50	£40.00	£35.00



BOWL FOOD

The perfect middle ground between canapés and a formal dinner.

Seasonal bowl food dishes are best enjoyed at standing social events

Minimum order 50 guests, with a minimum of 3 bowls per person.

Only available in some venues - please ask for more info.

3 bowls per head - £55

4 bowls per head - £72

5 bowls per head - £95

MEAT

Seared Gressingham Duck Breast
with beluga lentils & celeriac puree, duck jus (GF)

Norfolk Free Range Chicken Roulade
with sauté forest mushroom, pomme puree & tarragon infused chicken jus (GF/ Halal)

Wild Scottish Venison Curry
with basmati rice, poppadum & mango chutney (GF/DF)

FISH

New England Smoked Haddock Chowder
with potatoes, leeks, sweetcorn and cream sauce (GF)

Spanish Cod Stew
with red peppers, paprika, chorizo, chickpeas & new potatoes (GF/DF)

Cambodian Monkfish Curry
with coconut milk, lemongrass, lime leaves & steamed basmati rice (GF/DF)

VEGGIE

Halloumi Salad
with chargrilled asparagus & cherry tomato (GF/V)

VEGAN

Massaman Curry
with pulled shitake mushroom & fragrant jasmine rice (GF/VG)

Vegan Arancini
with fresh peas, baby spinach & vegan feta with Sanmarino tomato basil coulis (VG)

DESSERT

Passion Fruit Creme Brulee, Raspberry Coulis (GF)

Willie Harcourt-Cooze Hazelnut Chocolate Cake (GF)

Vegan Amalfi Lemon Cheesecake (VG)



SEATED LUNCH AND DINNER

Minimum order of 50

Starters

Ballotine of Norfolk Chicken

winter truffle, port wine gel, rye bread (Halal)

Cured Venison Fillet

parsley coulis, mesclun salad, pine seed oil (GF)

MEAT

Warm Forest Mushroom Quiche

pickled & raw mushrooms, soft herbs

Puglia Burrata & Heirloom Tomato Confit

black olive, gazpacho puree

VEG

Handpicked White Crab

avocado mousse, grapefruit & champagne jelly, passion fruit pearls (GF)

Cured Salmon Sashimi

smoked cauliflower panna cotta, crispy caper berries, dill bread

FISH

Smoked Aubergine Escalivada

grilled green asparagus, confit piquillo peppers, aged balsamic pearls (VG)

Mediterranean Vegetable Croquette

cured heirloom tomatoes, kale & chilli pesto, pea cress (VG)

VEGAN

Mains

Venison Fillet

parmesan potato mousse, Jerusalem artichoke, redcurrant sauce

Slow-braised Pork Belly

apple & raisin compote, garlic mustard mash, cider sauce (GF)

Roasted Lamb Loin

caramelised onion puree, charred hispi cabbage, thyme roasted carrots (GF)

Slow-roasted Pheasant Breast

pumpkin purée, lentils, button onions, red wine sauce (GF)

Duck Breast

confit duck croquette, bacon lardons, new potatoes, wilted spinach, orange sauce

Roast Chicken Breast

leek fondue, charred asparagus, pinenuts, blackberry sauce (GF/ Halal)

MEAT

Saffron Butter Fish

vanilla braised chicory, smoked cauliflower puree, fondant potato, star anise beurre blanc (GF)

Fillet of Hake

pumpkin & truffle velouté, wild mushroom, salsify

FISH

Jerusalem Artichoke Risotto

wild mushrooms, crispy egg, parmesan, artichoke crisp, herb oil (V)

VEG

Harissa Roasted Butternut Squash

chickpea fritters, mint yoghurt, pumpkin seeds (VG)

Salt-baked Celeriac

king oyster mushroom, savoy cabbage, butter bean mash, miso cream (GF/VG)

Jerusalem Artichoke & Wild Mushroom Risotto

crispy artichoke skin, vegan feta crumb (GF/VG)

VEGAN

SEATED LUNCH AND DINNER

Minimum order of 50

Dessert

Lemon & Lime Cheesecake

candied fruit peels, raspberry gel

Warm Light Ginger Sponge

lemon curd mousse, ginger & almond crumb (GF)

Chocolate & Salted Caramel Delice

creme fraiche, orange curd & candied orange

Mulled Winter Fruits

ginger crumble, cinnamon cream

Treacle & Pecan Tart

vanilla clotted cream

Vegan Pumpkin Meringue Pie

pumpkin gel, coconut yoghurt (VG)

Vanilla Coconut Panna Cotta

ginger & raspberry crumble (GF/VG)

VEGAN

Post-meal tea & coffee is included

Add a little luxury: add petit fours or chocolate mints for £3pp

Inject a little luxury into any occasion, with our bespoke sit-down lunches and dinners.

Our seasonal menus are developed & cooked in-house by our very own award-winning chefs.

Prices include a catering manager, service staff and black linen.

Post-meal tea & coffee is included.

no. of guests	price per head
50 - 74	£80
75 - 100	£75
100+	£70

Please note you can't book a seated dinner through our online booking form, so please reach out to the Events Team via phone or email and we can help you plan a meal to remember.

