

HOT FORK BUFFET  
£27.25 PER PERSON (2025)

SELECTION OF LOCAL SEAFOOD SMOKED SALMON & PRAWNS  
SELECTION OF CURED MEATS SALAMI, CHORIZO & HAM

CHOICE OF FOUR SALADS FROM THE SALAD MENU  
TOMATO, RED ONION & BASIL  
ROASTED VEGETABLE & PESTO PASTA  
NEW POTATO & CHIVE  
COUSCOUS  
MIXED LEAF  
COLESLAW

SELECTION OF ASSORTED BREADS, CHUTNEY AND DRESSING

CHOICE OF TWO HOT DISHES FROM THE BELOW, INCLUDING A VEGETARIAN OPTION

CHICKEN BREAST IN WHITE WINE & TARRAGON SAUCE, VEGETABLES, & POTATOES  
FILLET OF BEEF STROGANOFF WITH RICE (GF)  
BEEF LASAGNE

FLAKED SALMON WITH TERIYAKI SAUCE & NOODLES (DF)  
GOAT'S CHEESE & ROASTED VEGETABLE LASAGNE (V)  
VEGETARIAN MOUSSAKA (V/GF)

PESTO PASTA & MEDITERRANEAN ROASTED VEGETABLES (V)

PLEASE CHOOSE TWO OF THE FOLLOWING DESSERTS –

PROFITEROLES WITH CHOCOLATE SAUCE  
VANILLA CHEESECAKE & FRUIT COULIS  
FRESH FRUIT SALAD WITH POURING CREAM (GF)  
APPLE CRUMBLE & CUSTARD

FINGER BUFFET  
£25.50 PER PERSON (2025)

A SELECTION OF SANDWICHES AND WRAPS PLUS FIVE OPTIONS BELOW

VEGETABLE SPRING ROLLS  
FISH GOUJONS WITH A TARTARE SAUCE  
CHICKEN SATAY SKEWERS  
SMOKED HADDOCK FISHCAKES WITH LIME MAYONNAISE  
SAGE AND ONION SAUSAGE PLAIT  
CAJUN JACKET POTATO WEDGES WITH SALSAS DRESSING  
ASSORTED MINI QUICHE  
BATTERED PRAWN TAILS WITH SWEET CHILLI SAUCE  
ITALIAN PIZZA SLICES  
FRESH FRUIT PLATTER  
MINI DESSERT SELECTION

MENUS

AFTERNOON TEA  
£23.50 PER PERSON (2025)

SAMPLE MENU

A SELECTION OF 4 SANDWICHES AND 4 SWEETS WILL BE SERVED ALONGSIDE TEA & COFFEE,  
HOMEMADE SCONES (PLAIN & FRUIT) WITH CLOTTED CREAM AND STRAWBERRY JAM

SELECTION OF SANDWICHES

PASTRAMI WITH DIJON MAYONNAISE & ROCKET  
MATURE CHEDDAR WITH BEETROOT CHUTNEY  
SMOKED SALMON WITH DILL CRÈME FRAICHE  
CLASSIC CUCUMBER WITH CREAM CHEESE & CHIVES  
CORONATION CHICKEN  
EGG AND CRESS  
CHICKEN MAYO SALAD  
HAM AND MUSTARD

SELECTION OF SWEETS

BAKEWELL SLICE  
COFFEE & WALNUT SLICE  
GLAZED LEMON TART  
FRAMBOISIER  
(JACONDA BISCUIT, RASPBERRY MOUSSE, VANILLA GENOISE & RED FRUIT JELLY)  
CHOCOLATE OPERA SLICE  
MANGO & PASSION FRUIT BAVAROIS SPONGE  
MACARON  
JAMAICAN GINGER SPONGE WITH LEMON FROSTING

FOR ANY DIETARY REQUIREMENTS, PLEASE LET US KNOW AT THE TIME OF BOOKING.

AVAILABLE ROOMS

ELIZABETH ROOM  
MAXIMUM CAPACITY 70

BALLROOM  
MAXIMUM CAPACITY 200

GARDEN ROOM  
MAXIMUM CAPACITY 50

PLEASE CONTACT US ON 01303 267441 OR EMAIL [CSALES@HYTHEIMPERIALHOTEL.COM](mailto:CSALES@HYTHEIMPERIALHOTEL.COM)  
FOR ROOM HIRE PRICES AND ANY ENQUIRIES.