



Festive Lunch

Celebrate The Magic Of The Season With A Delectable Festive Lunch At The Hythe Imperial Hotel

Indulge in a specially crafted three-course festive menu, featuring traditional favourites and seasonal delights, all prepared with the finest ingredients by our talented chefs. From succulent roast turkey with all the trimmings to indulgent Christmas pudding with rich brandy sauce, every dish is designed to bring warmth and cheer to your table, available at 12pm, 2pm, and 4pm from the 1st to the 31st of December—excluding Christmas Day and Boxing Day.

2 courses £32.00pp | 3 courses £37.00pp

Starters

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)

Pressed chicken, ham and apricot terrine, chutney and ciabatta toast (ef | df | nf)

Smoked mackerel and horseradish pâté, cucumber chutney and rye bread toast (ef | nf)

Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf)

Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

Desserts

Christmas pudding with brandy sauce (v | ef | Can be gf and ve)

Baked chocolate cheesecake with white chocolate sauce and raspberries (v | nf)

Meringue nest filled with Chantilly cream and mulled fruit compote (v | gf | nf)

Please note that this menu is subject to change without prior notice.

V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut Free



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