

Festive Lunch Menu



THE IMPERIAL HOTEL
LLANDUDNO

Festive Dinner Menu

To Start

Roasted Butternut Squash & Sage Soup Vg* | GF*

Herb oil

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Pressed Ham Hock Terrine GF*

Pickled onion, red onion marmalade, sourdough

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Heritage Beetroot Vg | GF

Roasted & pickled beetroot, whipped vegan feta, toasted walnuts, citrus
& herb dressing

Mains

Roast Turkey GF*

Roast breast of turkey, cranberry & chestnut stuffed leg, roast potato, pig
in blanket, stuffing, carrot, sprouts, red cabbage, turkey gravy

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Oven Roasted Salmon GF

Lemon & parsley crushed new potatoes, roasted cherry tomato,
tenderstem broccoli, prosecco cream sauce

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Roasted Swede Steak Vg | GF

Chestnut & cranberry granola, sprouts, roast potato, parsnip purée,
thyme jus

To Finish

Traditional Christmas Pudding Vg* | GF*

Brandy & orange sauce, redcurrants

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White Chocolate & Raspberry Cheesecake

Winter berry compote, crushed pistachio

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Cheese V | GF*

Cheddar & Stilton, chutney, celery, biscuits

gf - gluten-free | gf* - can be gluten-free | v - vegetarian | vg - vegan | vg* - can be vegan

Please let us know if you have an allergy or intolerance to any food. All food prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients. Full allergen information is available on request. All weights are uncooked. All prices include VAT. A discretionary 10% service charge will be added to your bill. Rest assured, 100% of this charge goes towards our team. We thank you for your support.